



<b>SURF &amp; TURF</b>	<b>185.00</b>
Upgrade your baby lobster tail to a <b>LARGE LOBSTER TAIL (APPROX 280gm)</b>	<b>55.00</b>
Upgrade your baby lobster tail to a <b>WHOLE WA LOBSTER (APPROX 600gm)</b>	<b>95.00</b>
Upgrade your tenderloin from 150gm to <b>300gm GRASS FED TENDERLOIN</b>	<b>35.00</b>
Upgrade your tenderloin to 150gm <b>FULLBLOOD WAGYU SIRLOIN AA5+</b>	<b>30.00</b>
Upgrade your tenderloin to 150gm <b>FULLBLOOD WAGYU SIRLOIN AA9+</b>	<b>60.00</b>
Upgrade your tenderloin to 150gm <b>JAPANESE WAGYU GRADE 5 (REGARDED AS THE BEST WAGYU IN THE WORLD)</b>	<b>145.00</b>

#### Wagyu tataki

*wagyu 9+ topside with a salt and pepper coat, charred to rare, chilled then sliced thinly and served rare with a garlic ginger tataki sauce*

#### Flaming No 1 Special

*Crab salad with an avocado heart wrapped in Hiramasa kingfish, flamed with our secret sauce*

#### Poke salad

*fresh sashimi cubes with our house make spicy poke sauce on garden greens drizzled with ponzu dressing*

#### Patagonian toothfish

*This succulent fish is flame finished with a Saikyo yaki miso baste and finger lime dressing*

#### Broiled lobster tail mornay (see available upgrades)

*Sweet Belize baby coral lobster, broiled on the teppan, with butter, garlic, white wine and our sesame mornay sauce, served with lemon, spinach and asparagus*

#### Yuzu sorbet

*Aromatic yuzu lemon sorbet to cleanse the palate*

#### Tenderloin (see available upgrades)

*Grass fed tenderloin (approx 150gm) cooked the way you like it, served with pumpkin, asparagus, red pepper, baby spinach and bean sprouts*

#### Garlic or steamed rice

#### Red and white miso soup

#### Crepe au banana et chocolat

*Banana seared on the teppan, wrapped in a Sapporo beer crepe, drizzled in orange sauce and flambéed with Grand Marnier, finished with vanilla bean ice cream and chocolate sauce*