



SURF & TURF

110.⁰⁰

Flaming No 1 Special

crab salad with avocado wrapped in Hiramasa kingfish and flamed on the teppan with our secret sauce

Wagyu tataki

seared and chilled served rare with shaved onion and KJ tataki sauce

Cauliflower soup

full bodied demitasse of soup made in house from roasted cauliflower blended by hand with a selection of cheeses, fresh vegetable stock and cream

Carpaccio scallop

scallop sashimi, sizzled with heated extra virgin olive oil, drizzled with wasabi pepper sauce

Flamed slipper lobster

Baby Lobster tail (approx. 110gm) broiled on the teppan, then flamed with KJ motoyaki sauce, with mushroom, zucchini & pumpkin

Citrus sake sorbet

to cleanse the palate

Darling Downs Wagyu AA5+

Master Kobe full blood wagyu AA5+ (approx. 150gm) with asparagus, mushroom and spinach

Garlic or steamed rice

Red and white miso soup

Fraises Des Bois

strawberries steeped in Frais des Bois syrup, wrapped in a freshly made Sapporo beer crepe, flambéed with Frais des Bois liqueur and served with French vanilla gelato

Mon-Sat CC fee 1%, Sun & P/Hol surcharge 15%