



THE WAGYU ROLL

110.⁰⁰

Flaming Number One 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 garlic, ginger and ponzu 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*

Hot mushroom salad

*exotic selection of Japanese mushrooms, sautéed with mixed leaves
in garlic butter sauce and pine nuts*

Citrus sake sorbet

to cleanse the palate

Wagyu roll

*razor thin slices of wagyu 9+, teppan seared and rolled with
asparagus, carrot and spinach, finished with butter, soy and brandy*

Garlic or steamed rice

Red and white miso soup

Fraises Des Bois

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