



## THE WAGYU ROLL

88.<sup>90</sup>

### Flaming Number One Special

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

### Wagyu tenderloin 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 Frais des Bois syrup,  
wrapped in a freshly made Sapporo beer crepe, flambéed with  
Frais des Bois liqueur and served with French vanilla gelato*