



## TEPPANYAKI HEAVEN

11 course teppanyaki degustation  
Add a giant leg of Alaskan Crab to you menu

155.0 pp  
180.0 pp

### Spicy Garlic Butter Edamame

*Soy beans heated and tossed in spicy garlic butter*

### Flaming Number One Special

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

### Wagyu shi chu

*traditional Japanese style gyojuns of wagyu beef, slow cooked in  
soy sauce, mirin, red wine, tomato, celery and carrot*

### Twice Cooked Parmesan Motoyaki Scallop

*Hokkaido scallop seared on the teppan, then back in the shell  
and flamed with parmesan motoyaki sauce*

### Citrus sake sorbet

*to cleanse the palate*

### Hot mushroom salad

*selection of fresh mushrooms grilled on the teppan with  
either seaweed butter or soy on fresh greens*

### Master Kobe Wagyu AA5+

*Master Kobe wagyu AA5+ cooked to your specification, served with asparagus,  
mushroom and spinach*

### Alaskan Crab (with upgrade only)

*A giant of the sea, the crab leg is grilled on the teppan to highlight the sweetness,  
served in the shell with, fresh lemon and dipping sauces*

### Garlic Fried Rice

*Akitakomachi premium Japanese rice, teppan tossed and blended  
with garlic & seaweed butter and soy*

### Red and white miso soup

*House made dashi with Kobe's red and white miso blend served with tofu and seaweed*

### Crepe Suzette

*teppanyaki style, freshly made Sapporo beer crepe, flambéed with Grand Marnier,  
glazed with orange caramel sauce, with French vanilla gelato*