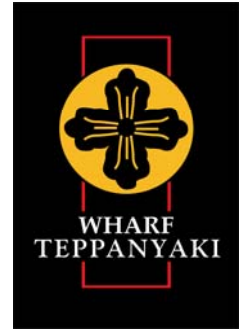




# SUMMER SUNSET



9 course Summer Sunset Menu

155.0 pp

Upgrade your beef to Kobe Pure Blood Wagyu AA9+

185.0 pp

## Flaming No1 Special

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

## Sashimi Salad

*fresh sashimi on garden greens drizzled with ponzu dressing*

## Twice Cooked Parmesan Motoyaki Scallop

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

## Yuzushu Glace

*made from extract of the yuzu lemon, a perfect palate cleanser*

## Broiled Baby Lobster Tail (chilli optional)

*Broiled on the teppan, with butter garlic and white wine and served with lemon and spinach - if you like it hot ask you chef to add some fresh chilli*

## Red and White Miso Soup

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

## Wagyu AA5+

*Darling Downs grain fed wagyu AA5+ cooked to your liking, with asparagus and mushrooms*

## Master Kobe Pure Blood Wagyu AA9+ (upgrade only)

*sizzled on the teppan to medium rare, served with asparagus and mushrooms*

## Garlic Fried Rice

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

## Crepe Suzette

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