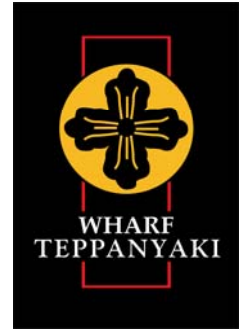




SUMMER SUNSET



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

housemade 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