



CHILLI LOBSTER AND FLAMED PARMESAN WAGYU
Upgrade your wagyu sirloin to Master Kobe wagyu AA9+

155.0 pp
40.0 pp

Flaming No1 Special

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

Wafu Tomato and Basil Soup

*full bodied demitasse of soup made in house from roasted tomatoes blended by hand,
fresh basil and garlic, vegetable stock and cream*

Sashimi Salad

fresh sashimi on garden greens drizzled with ponzu dressing

Saikou Salmon Carpaccio

*saikou salmon sashimi, sizzled with heated extra virgin olive oil
and drizzled with wasabi pepper sauce*

Yuzushu Glace

made from extract of the Yuzu lemon, a perfect palate cleanser

Lobster Tail

*sweet lobster tail broiled on the teppan, with fresh chilli,
soy and garlic, served with a selection of Japanese mushrooms*

Flamed Parmesan Wagyu

*Master Kobe wagyu AA5+ sizzled on the teppan, flamed with
parmesan motoyaki and served with asparagus and bean sprouts*

Flamed Parmesan Wagyu AA9+ (upgrade only)

*Master Kobe wagyu AA9+ sizzled on the teppan, flamed with
parmesan motoyaki and served with asparagus and bean sprouts*

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*