



新潟

NIIGATA

MENU DESIGNED BY CHEF MASAYUKI WATANABE

10 course teppanyaki feast

Upgrade your wagyu to Master Kobe Pure Blood AA9+

165.0 pp

30.0 pp

MIYAMIZU SAKE

one of Japan's smoothest sakes to start your degustation

FLAMING NUMBER ONE SPECIAL

crab salad with avocado wrapped in Hiramasa kingfish and nori, baked with our secret sauce, then topped with bittersweet soy glaze

WAFU PUMPKIN AND BLUE CHEESE SOUP

roasted pumpkin blended by hand with onion butter, cream and a dash of Roquefort blue cheese dressing

STEAMED SOY BUTTER OYSTER

Pacific ocean oyster steamed on the teppan with soy butter sauce

SEARED KINGFISH CARPACCIO

cobia (black kingfish) sashimi, flamed with extra virgin olive oil and drizzled with wasabi pepper sauce

LOBSTER SAIKYO-YAKI

lobster cooked on the teppan with saikyo-miso, served with baby spinach and lemon

YUZU SORBET

yuzu sorbet to cleanse the palate for the next courses

WAGYU SUKIYAKI

wagyu AA5+ with sukiyaki sauce served on shiitake mushrooms and asparagus

KOBE BEEF AA9+ (UPGRADE ONLY)

Master Kobe Pure Blood wagyu AA9+ sizzled on the teppan to medium rare, with sukiyaki sauce, asparagus and mushrooms

MISO SOUP

Kobe Jones's red and white miso soup

HONEY AND VANILLA CREPE

teppanyaki style, freshly made Sapporo beer crepe, cooked in butter, served with honey sauce and French vanilla gelato