



雪溶け MELTED SNOW

Melt away Winter's chill with a delicious array of new season produce,
prepared with great skill by Master Teppanyaki Chef **Masayuki Watanabe** and his team

9 COURSE TEPPANYAKI FEAST

Upgrade your wagyu to Master Kobe Pure Blood AA9+

145.0 pp

30.0 pp

Flaming No1 Special

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

Wagyu tenderloin tataki

*seared and chilled, drizzled with ginger and ponzu sauce
and served with toasted garlic and a drop of sriracha sauce*

Wafu tomato and basil soup

roasted tomatoes blended by hand, fresh basil and garlic, vegetable stock and cream

Twice cooked parmesan motoyaki scallop

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

Salmon carpaccio

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

Yuzushu glaze

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

Wagyu AA5+

*Master Kobe wagyu AA5+ sizzled on the teppan,
with mushroom medley, asparagus and bean sprouts*

Flamed Parmesan Wagyu AA9+ (upgrade only)

*Master Kobe Pure Blood wagyu AA9+ sizzled on the teppan,
with mushroom medley, asparagus and bean sprouts*

Red and white miso soup & Garlic fried rice

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*