



雪溶け MELTED SNOW

A menu created to melt away the chill of Winter, with a delicious array of new season products, prepared with all the skill of master teppanyaki chef, **MASAYUKI WATANABE**, and his team.

9 COURSE TEPPANYAKI FEAST

155.0 pp

Upgrade your wagyu to Master Kobe Pure Blood AA9+

30.0 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

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*

Saikou Salmon Aburi

Saikou salmon fillets cooked rare on the teppan with wasabi pepper sauce

Chilli Lobster Tail

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

Yuzushu Glace

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

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*