



## 9 course ULTIMATE SURF & TURF

with a choice of Wagyu 5+ or Crab & Prawn Combo

Upgrade your Wagyu AA9+

150.0 pp

180.0 pp

### Flaming No1 Special served with Sake

crab salad with avocado wrapped in Hiramasa kingfish and flamed on the teppan with our secret sauce, served with a shot of cold sake

### Hokkaido Lobster Broth

full bodied lobster dashi flavoured with white miso, ginger and shallots, served over fried rice

### Sizzled Salmon Carpaccio

Hokkaido scallop scorched with smoking extra virgin olive oil, then drizzled with wasabi pepper sauce

### Wagyu Shichu

traditional Japanese style goujons of wagyu 9+ brisket, slow cooked in soy sauce, mirin, red wine, tomato, celery and carrot, served with a dollop of cream

### Hot Mushroom Salad

selection of oyster and enoki mushrooms flavoured with seaweed butter on fresh greens

### Yuzu Sorbet

to cleanse the palate

### Your choice of Wagyu 5+ or Crab & Prawn Combo

200gm Darling Downs Wagyu 5+ sirloin, cooked the way you like it, served with asparagus, capsicum and spinach

Or

giant leg of Alaskan crab and 2 giant (approximately 100gm) Queensland King prawns, served with asparagus, capsicum and spinach

**(Upgrade to)**

### Master Kobe Pure Blood Wagyu AA9+

200gm Master Kobe wagyu AA9+ sirloin, cooked the way you like it, served with asparagus, capsicum and spinach

### Nishiki Rice

teppan tossed Nishiki rice with seaweed butter, garlic and soy

### Crepe Suzette

teppanyaki style, freshly made Sapporo beer crepe, flambéed with Grand Marnier, glazed with orange caramel sauce, with French vanilla gelato