



## WINTER BITES

11 course teppanyaki feast

Upgrade your tenderloin to Master Kobe wagyu AA5+

145.0 pp

25.0 pp

### Spicy Edamame

*steamed and salted baby soya beans in the pod*

### Flaming No1 Special

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

### Wagyu Tataki

*seared and chilled served rare with shaved onion, KJ tataki sauce*

### Wasaki Shooter

*fresh oyster served in a sake, mirin, soy and wasabi infused shot*

### Lemon Sorbet

*to cleanse the palate*

### Grilled Barramundi

*crispy skinned barramundi, grilled to perfection on the teppan, with spicy shiso and tomato confit*

### Seaweed and Hot Mushroom Salad

*garlic sizzled exotic mushrooms on garden greens with mustard seaweed and soy vinaigrette*

### Tenderloin Amiyaki

*150 day grain fed Darling Downs tenderloin teppan seared to your liking, drizzled in amiyaki sauce, with fresh asparagus and baby spinach*

### Garlic Rice

&

### Red and White Miso Soup

### Wagyu Amiyaki (upgrade only)

*Master Kobe wagyu AA5+ teppan seared to your liking, drizzled in amiyaki sauce, with fresh asparagus and baby spinach*

### 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*