



CRAB AND WAGYU ROLL

Add a new season lobster tail to make your roll extra special

150.0 pp

190.0 pp

Flaming No1 Special

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

Wagyu Shichu

traditional Japanese style goujons of wagyu beef, slow cooked with celery and carrots in soy sauce,
mirin, red wine and tomato, served with sweet cream

Hot Mushroom Salad

exotic mushrooms sizzled in butter and garlic, served with mustard seaweed
on garden greens with soy vinaigrette

Yuzu Sorbet

refreshing yuzu infused sorbet that makes the perfect palate cleanser

Alaskan Crab

giant leg of Alaskan crab, steamed on the teppan and served with lemon

Kobe Miso Soup

freshly made dashi with a blend of red and white miso

Baby Lobster Tail (Upgrade Only)

baby lobster tail, steamed and broiled in white wine and garlic butter,
with spinach and asparagus

Master Kobe Wagyu Roll

razor thin slices of Master Kobe Pure Blood wagyu A9+, teppan seared and rolled with asparagus,
carrot and spinach, finished with butter, soy and brandy

Garlic Rice

teppan tossed Akitakomachi 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, served with French vanilla gelato