



## Natsu No Yume (Summer Dreams)

9 course teppanyaki feast  
Upgrade your lobster

150.0 pp  
40.0 pp

MENU DESIGNED BY CHEF YUMI MAYAMA

### NUMBER ONE SPECIAL

crab salad with avocado wrapped in Hiramasa kingfish and nori, baked with our secret sauce,  
topped with bittersweet soy glaze and smelt roe

### WAFU STYLE PRAWN COCKTAIL

tiger prawn, avocado and tomato salsa tossed in Japanese mayonnaise,  
chilli sauce and yuzu juice

### TWICE COOKED PARMESAN MOTOYAKI

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

### TERIYAKI TASTING PLATE

calamari and barramundi, coated with Yumi's own teriyaki sauce  
and grilled to perfection

### YUZUSHU SORBET

to cleanse the palate

### LOBSTER SESAME MORNAY

cooked on the teppan, new season baby lobster tail  
with Japanese style sesame mornay sauce, spinach and lemon

### LARGE LOBSTER SESAME MORNAY (UPGRADE ONLY)

new season large lobster tail cooked on the teppan,  
with Japanese style sesame mornay sauce, spinach and lemon

### MISO SOUP

Kobe Jones's red and white miso soup

### 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