



CHILLI CRAB AND WAGYU

Upgrade your sirloin to Master Kobe Wagyu AA9+

150.0 pp

40.0 pp

Flaming No1 Special

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

Sashimi Salad

fresh sashimi on garden greens drizzled with ponzu dressing

Wagyu tenderloin tataki

wagyu rosbif seared and chilled, served rare with garlic, ginger and ponzu sauce

Poke Crab

Alaskan crab steamed on the Teppan in Kobe Spicy poke sauce

Yuzushu glaze

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

Wagyu Scotch Fillet

Juicy Grain fed wagyu scotch fillet sizzled on the teppan with asparagus, mushrooms and spinach

Master Kobe Pure Blood Wagyu AA9+ (upgrade only)

sizzled on the teppan to medium rare, served with asparagus, mushrooms and spinach

Garlic Rice

teppan tossed Akitakomachi rice with seaweed butter, garlic and soy

Miso Soup

Kobe Jones's 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