



NIIGATA TO PARIS

MENU DESIGNED BY CHEF MASAYUKI WATANABE

Niigata is known as the rice capital of Japan and is renowned for sake, fish and meat dishes. Chef Masuyaki's passionate about his home town and loves French cuisine. The Niigata to Paris menu brings together Masa's two passions in a culinary journey of cultural styles and flavours.

8 course teppanyaki feast 150.0 pp
Upgrade your menu with an extra-large lobster tail and Katsumi martini 190.0 pp

KATSUMI MARTINI (UPGRADE ONLY)

on arrival, enjoy this delicious martini of Fuku gold leaf vodka shaken with Chambord liqueur and pineapple juice

SOY BUTTER EDAMAME

Japanese soy beans tossed in soy butter

FLAMING NUMBER ONE SPECIAL

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

HONEY MUSTARD CHICKEN CARPACCIO

carpaccio of chicken breast with honey mustard and soy cream sauce

CAULIFLOWER SOUP

full bodied demitasse of soup made in house from roasted cauliflower blended by hand with a selection of cheeses, fresh vegetable stock and cream, topped with parmesan cheese

RUSSIAN BLACK COD MEUNIERE

Black Russian cod cooked in brown butter and dash of white wine, yuzu juice, chopped parsley and lemon

YUZUSHU SAKE SORBET

citrus sorbet to cleanse the palate

QUEUE DE HOMARD

lobster tail broiled on the teppan with butter garlic and white wine, finished with Kobe Jones's house made mayonnaise and parmesanne gratin, drizzled in anago sauce, served with grilled pumpkin, asparagus and lemon slices

LES GROS QUEUE DE HOMARD (UPGRADE ONLY)

upgrade to an extra large lobster tail which is broiled on the teppan with butter garlic and white wine, finished with Kobe Jones's house made mayonnaise and parmesanne gratin, drizzled in anago sauce, served with grilled pumpkin, asparagus and lemon slices

CREPE SUZETTE

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