



THE ROCKS
TEPPANYAKI

NATSU (SUMMER) INDULGENCE

Upgrade to an extra-large lobster tail (approx. 250gm)

220.⁰⁰

40.⁰⁰

Amuse

a flavoursome morsel prepared by our chefs to stimulate your taste buds

Flaming No1 Special

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

King Fish Aburi

sashimi Hiramasa kingfish basted in olio extra virgin olive oil with a flame finish with wasabi dressing

Seaweed Salad (V)

mixed greens with fresh tomato, cucumber and marinated seaweed, drizzled with house made soy dressing

Barramundi Meuniere

farmed barramundi, cooked to perfection with a meuniere of wine, butter, lemon and parsley

Broiled Baby Lobster Tail Mornay

new season coral lobster tail, broiled on the teppan, with butter garlic and white wine, and our sesame mornay sauce, served with lemon and spinach

Extra-large Lobster Tail (Upgrade Only)

are you a lobster lover? well upsize your lobster tail to a new season extra-large (approx. 240 gram)

Yuzu Sorbet

aromatic yuzu lemon sorbet to cleanse the palate

Australian Fullblood Wagyu Sirloin AA5+

all wagyu is cooked MEDIUM RARE unless requested differently BY YOU!

150gm fullblood Australian wagyu AA5+ sizzled on the teppan served with asparagus and mushrooms

Garlic or steamed rice

Red and white miso soup

Crepe Suzette

a traditional French dessert teppanyaki style, Sapporo beer crepe, with orange caramel sauce and an orange segment, flambéed with grand marnier with and vanilla bean ice-cream