



## 夏の贅沢

NATSU NO ZEITAKU (SUMMER INDULGENCE)

150.0pp

Add a giant leg of Alaskan Crab tail to make your meal extra indulgent

190.0 pp

### Flaming No1 Special

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

### Garlic prawn and calamari salad

*fresh greens topped with prawn and calamari with garlic soy*

### 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*

### Baby Lobster Tail

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

### Yuzu Sorbet

*refreshing yuzu infused sorbet that makes the perfect palate cleanser*

### Alaskan Crab (Upgrade Only)

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

### Master Kobe Wagyu Roll 9++

*razor thin slices of Master Kobe Pure Blood wagyu A&G+, 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*

### Chocolate Banana Crêpe

*banana seared on the Teppan and wrapped in a Sapporo beer crêpe, flambéed with brandy and drizzled in orange and chocolate sauce, glazed, and served with French vanilla gelato*