



WHARF TEPPANYAKI Valentine's Day 2018



8 COURSE

degustation with a welcome long stemmed rose and ganache chocolates for your Valentine to show them how much you care

\$100^{PP}

First Meeting

FLAMING NUMBER ONE SPECIAL

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

Getting to Know You

ASPARAGUS SALMON ROLL

Soy buttered asparagus, seared on the teppan, delicately rolled in thinly sliced salmon

KING PRAWN YUZU SALAD

Queensland king prawns seasoned with yuzu juice and garlic, served heart shaped on a bed of fresh greens, with cherry tomatoes and Kobe's ponzu citrus dressing

RASPBERRY SORBET

To cleanse the palate

The Perfect Match

WAGYU WITH SESAME MORNAY

Ranger Valley wagyu AA5+ cooked the way you like it with gratin sesame mornay sauce, served with hearts of pumpkin and sweet potato

BROILED LOBSTER TAIL

Baby lobster tail seared on the teppan with wine and garlic, served with hearts of pumpkin and sweet potato

GARLIC OR STEAMED RICE RED AND WHITE MISO SOUP

Sweet Embrace

FRAISES DES BOIS

hearts of 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