



Autumn Dreams

11 course teppanyaki feast

155.0 pp

Upgrade your tenderloin to Master Kobe wagyu AA5+

175.0 pp

Poke

A spicy mouth full of Hawaiian style sashimi cubes marinated in poke sauce, served in a bamboo charcoal cone served with a shot of cold sake

Flaming No1 Special

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

Wagyu Tataki

seared and chilled served rare with shaved onion, KJ tataki sauce

Dragon Egg

tuna tartare sushi mixed with chipotle mayonnaise on a shiso leaf, topped with avocado and finished with ponzu sauce

Lemon Sorbet

to cleanse the palate

Grilled Barramundi

crispy skinned barramundi, grilled to perfection on the teppan, with spicy shiso and tomato confit

Seaweed and Hot Mushroom Salad

garlic sizzled exotic mushrooms on garden greens with mustard seaweed and soy vinaigrette

Beef Amiyaki

150 day grain fed Darling Downs striploin teppan seared to your liking, drizzled in amiyaki sauce, with fresh asparagus and baby spinach
or

Wagyu Amiyaki (upgrade only)

If you prefer a richer meat upgrade to Master Kobe wagyu AA5+ teppan seared to your liking, drizzled in amiyaki sauce, with fresh asparagus and baby spinach

Garlic Rice

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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