



AKI (Autumn) Mountain to Sea

9 course teppanyaki feast

Upgrade your Grain-fed Sirloin+ to Master Kobe wagyu AA9+

139.0 pp

169.0 pp

Flaming No1 Special

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

Wafu Pumpkin Soup

roasted pumpkin blended by hand with onion butter and, cream

Hot Soy Butter Oyster

Freshly shucked oyster steamed piping hot on the teppan, basted with soy butter

Spicy Calamari Salad

Pacific line caught calamari with house made chilli sauce on garden fresh greens with creamy sesame dressing

Lobster Saikyo-Yaki

baby lobster tail broiled and tossed in caramelised saikyo-miso, with baby spinach and lemon

Citrus Sake Sorbet

to cleanse the palate

Beef Amiyaki

100-day grain-fed Darling Downs sirloin cooked the way you like it, with amiyaki sauce accompanied by grilled asparagus, baby sprouts and mushroom

Master Kobe Wagyu Amiyaki (Upgrade Only)

grain fed Master Kobe wagyu AA9+ the way you like it, with amiyaki sauce with grilled asparagus, baby sprouts and mushroom

Garlic or Steamed Rice Red and White Miso Soup

Crepe Suzette

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