



京都市 KYOTO

MENU DESIGNED BY CHEF MASAYUKI WATANABE

KYOTO is known for its love of Japanese tradition and exploring its exciting food culture. It is a fun town where you are encouraged to explore with your eyes and your taste buds. Chef Masayuki's has created a menu that reflects the best of KYOTO and will leave you wanting more.

9 course teppanyaki feast

140.0 pp

Upgrade your wagyu to Master Kobe Pure Blood AA9+

170.0 pp

FLAMING NUMBER ONE SPECIAL

crab salad with avocado wrapped in Hiramasa kingfish and nori, baked with our secret sauce, then topped with bittersweet soy glaze

WAFU PUMPKIN AND BLUE CHEESE SOUP

roasted pumpkin blended by hand with onion butter, cream and a dash of blue cheese dressing

HOT SOY BUTTER OYSTER

Pacific ocean oyster steamed piping hot on the teppan, basted with soy butter

SIZZLED KINGFISH CARPACCIO

cobia (black kingfish) scorched with smoking extra virgin olive oil, then drizzled with wasabi pepper sauce

LOBSTER SAIKYO-YAKI

baby lobster tail steam-broiled with caramelised saikyo-miso, served with baby spinach and lemon

YUZU SORBET

yuzu sorbet to cleanse the palate for the next courses

BEEF SUKIYAKI

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

KOBE BEEF AA9+ (UPGRADE ONLY)

Master Kobe Pure Blood wagyu AA9+ sizzled on the teppan to medium rare, with sukiyaki onion served with shiitake mushroom, sweet potato and asparagus

MISO SOUP

Kobe Jones's red and white miso soup

HONEY AND VANILLA CREPE

Sapporo beer crepe cooked, flamed in brandy with a honey sauce and French vanilla gelato