



Menu designed by **Yumi Maeyama**

鉄板焼天国 **TEPPAN'YAKI TENGOKU (Teppanyaki Heaven)**

10 courses of teppanyaki heaven

145.0 pp

Add an extra course - a giant leg of Alaskan crab to your menu

175.0 pp

Our Master Teppanyaki Chef Yumi Maeyama was tasked to create the epitome of teppanyaki. In this menu Yumi has assembled the finest products and created some of her favourite dishes from Hokkaido, resulting in her idea of Teppan'yaki Tengoku (heaven).

Flaming Number One Special

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

Yumi's 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

Wagyu Shichu

traditional Japanese style goujons of wagyu 9+ brisket, slow cooked in soy sauce, mirin, red wine, tomato, celery and carrot served with a dollop of cream

Sizzled Scallop Carpaccio

Hokkaido scallop scorched with smoking extra virgin olive oil, then drizzled with wasabi pepper sauce

Wasabi Sorbet

to cleanse the palate

Hot Mushroom Salad

selection of fresh mushrooms grilled on the teppan with either seaweed butter or soy and served on fresh greens

Master Kobe Wagyu AA5+

Master Kobe Wagyu AA5+ cooked to your specification, served with asparagus, mushrooms and spinach

Alaskan Crab (with upgrade only)

a giant of the sea, this Alaskan crab leg is grilled on the teppan to highlight the sweetness, served in the shell with fresh lemon and dipping sauces

Garlic Fried Rice

Nishiki premium Japanese rice, teppan tossed and blended with garlic & seaweed butter and soy

Crepe Suzette

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