



## LOBSTER TAIL AND RANGER VALLEY DELUXE

Upgrade your Ranger Valley Sirloin to master Kobe to Wagyu AA9+

155.0 pp

40.0 pp

### Flaming No1 Special

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

### 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

### Seafood poke

Hawaiian style sashimi cubes marinated in poke sauce  
and served in a shell, topped with avocado and alfalfa

### Carpaccio scallop

scallop sashimi, sizzled with heated extra virgin olive oil and  
drizzled with wasabi pepper sauce

### Yuzushu glaze

made from extract of the Yuzu lemon, a perfect palate cleanser

### Lobster tail

sweet baby lobster tail broiled and seasoned to your liking,  
with baby spinach and bean sprouts

### Red and white miso soup

Kobes house made red and white miso soup

### Grain fed sirloin

Ranger valley grass fed sirloin cooked  
to your liking, with asparagus, mushrooms and spinach

### Master Kobe Pure Blood Wagyu AA9+ (upgrade only)

sizzled on the teppan to medium rare, served  
with asparagus, mushrooms and spinach

### Garlic rice

### Crepe Suzette

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