



## Winters Seafood Harvest

145pp

**Upgrade to an Extra Large Lobster tail**

185pp

MENU DESIGNED BY MASSAYUKI WATANABE

### NUMBER ONE SPECIAL

Crab salad with avocado wrapped in Hiramasa kingfish and nori, baked with our secret sauce, topped with bittersweet soy glaze and smelt roe

### WAFU STYLE PRAWN COCKTAIL

tiger prawn, avocado and tomato salsa tossed in Japanese mayonnaise, chilli sauce and yuzu juice

### TWICE COOKED PARMESAN MOTOYAKI SCALLOP

Hokkaido scallop seared on the teppan then back in the shell and flamed with parmesan motoyaki sauce

### SASHIMI SALAD

garden greens topped with fresh sashimi, and drizzled with ponzu dressing

### TERIYAKI TASTING PLATE

Calamari and barramundi, coated with Chef Hayashi's own teriyaki sauce, then grilled to perfection

### YUZUSHU SORBET

to cleanse the palate

### LOBSTER SESSAME MORNAY

lobster cooked on the teppan, with Japanese style sesame mornay sauce, lemon and spinach

or

### EXTRA LARGE LOBSTER SESSAME MORNAY (upgrade only)

250gm lobster tail cooked on the teppan, with Japanese style sesame mornay sauce, lemon and spinach

### MISO SOUP

Kobe Jones's 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