



# 新潟 NIIGATA

MENU DESIGNED BY CHEF MASAYUKI WATANABE

*Niigata prefecture is known as the rice capital of Japan and is renowned for its sake, fish and meat dishes. Chef Masuyaki's has created a menu that reflects his roots and the flavours of home.*

9 course teppanyaki feast

165.0 pp

Upgrade your wagyu to Master Kobe Pure Blood AA9+

30.0 pp

## FORTUNE FUKU SAKE

gold leaf sake from Niigata: its rich and light flavour accentuates the flavours of your meal

## 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

## WAGYU SUKIYAKI

wagyu AA5+with sukiyaki onion, served with shiitake mushroom, sweet potato and asparagus

## 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 in butter, flamed in brandy with a honey sauce and French vanilla gelato