



THE ROCKS
TEPPANYAKI

冬 FUYU (Winter)

9 course teppanyaki feast

Upgrade to an extra large lobster tail

140.0 pp

180.0 pp

NUMBER ONE SPECIAL

*crab salad with avocado wrapped in Hiramasa kingfish and nori,
baked with our secret sauce*

WAFU TOMATO AND BASIL SOUP

*wafu tomato and basil demitasse of soup, made in house from roasted tomatoes blended by hand,
fresh basil and garlic, vegetable stock and cream*

WAFU STYLE PRAWN COCKTAIL

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

TWICE COOKED PARMESAN MOTOYAKI

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

TERIYAKI TASTING PLATE

*calamari and barramundi, coated with Chef Yumi's own teriyaki sauce,
all grilled to perfection*

YUZUSHU SORBET

to cleanse the palate

LOBSTER SESAME MORNAY LOBSTER

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

or

EXTRA LARGE LOBSTER SESAME MORNAY (UPGRADE ONLY)

*extra large lobster tail cooked on the teppan, with Japanese style sesame mornay sauce,
spinach and lemon and garlic rice*

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*