



## I LOVE SUMMER

Add a lobster tail to your I Love Summer menu

155.0 pp

190.0pp

Menu designed by MASAYUKI WATANABE

### Spicy Edamame

Steamed Soy beans heated and tossed in spicy garlic butter

### 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

### Hot Soy Butter Oyster

Pacific oyster steamed piping hot on the teppan, basted with soy butter

### Sizzled Salmon Carpaccio

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

### Prawn Yuzu Salad

king prawns seasoned with yuzu juice and garlic cooked on the teppan, served with fresh greens cherry tomatoes and Kobe's ponzu citrus dressing

### Lobster Saikyo-yaki (Upgrade Only)

baby lobster tail steam-broiled with caramelised saikyo-miso, served with baby spinach and lemon

### Lemon Glace

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

### Master Kobe Wagyu AA5+

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

### Garlic Fried Rice

Akitakomachi 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