



SUMMER IN HOKKAIDO

Upgrade your wagyu sirloin to Master Kobe Wagyu AA9+

145.0 pp

185.0 pp

*Hokkaido in Japan, is famous for its seafood and beef
Our teppanyaki team has created a menu that reflects the essence of Hokkaido,
with delicious seafood the finest beef cuts*

Spicy Garlic Butter Edamame

soy beans heated and tossed in spicy garlic butter

Sashimi Salad

*Chefs selection of our finest sashimi including Tuna, kingfish and salmon served on ponzu
dressed leaves and shaved daikon and radish*

Flaming No1 Special

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

Sizzled Salmon

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

Yuzu Glace

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

Lobster Tail

*Sweet baby lobster tail broiled on the teppan, then flamed and finished in Japanese
style sesame mornay sauce, with baby spinach and lemon*

Margaret River sirloin

*Margaret River 150-day grain fed sirloin cooked
to your liking, with asparagus, mushrooms and spinach
or*

Master Kobe Pure Blood Wagyu AA9+ (upgrade only)

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

Garlic Fried Rice

Nishiki rice toasted on the teppan with garlic and soy

Red and white miso soup

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*