



Summer Dreams

9 course teppanyaki feast

Upgrade to an extra large Lobster Tail

155.0 pp

195.0 pp

MENU DESIGNED BY CHEF YUMI MAEYAMA

NUMBER ONE SPECIAL

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

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

WAGYU TATAKI

traditional Japanese style wagyu 9 Wagyu tataki seared and chilled, served rare with garlic, ginger and ponzu sauce

HOT MUSHROOM SALAD

selection of oyster and enoki mushrooms flavoured with seaweed butter on fresh greens

LOBSTER SESAME MORNAY

cooked on the teppan, new season baby lobster tail with Japanese style sesame mornay sauce, spinach and lemon

LARGE LOBSTER SESAME MORNAY (UPGRADE ONLY)

new season large lobster tail cooked on the teppan, with Japanese style sesame mornay sauce, spinach and lemon

MISO SOUP

Kobe Jones's red and white miso soup

GARLIC RICE

teppan tossed Akitakomachi rice with seaweed butter, garlic and soy

CREPE SUZETTE

teppanyaki style, freshly made Sapporo beer crepe, flambéed with Grand Marnier, glazed with orange caramel sauce, served with French vanilla gelato