

First Sight

On arrival, a glass of MOET AND CHANDON NV to prepare your taste buds, with honey butter lotus root tossed in black sesame seeds

First Meeting

FLAMING NUMBER ONE SPECIAL

Crab salad with avocado wrapped in Hiramasa kingfish and flamed on the teppan with our secret sauce, with Miyamizu sake

Getting to Know You

ASPARAGUS SALMON ROLL

Soy buttered asparagus, seared on the teppan, delicately rolled in thinly sliced salmon

KING PRAWN YUZU SALAD

Queensland king prawns seasoned with yuzu juice and garlic, served heart shaped on a bed of fresh greens, with cherry tomatoes and Kobe's ponzu citrus dressing

YUZU SORBET

To cleanse your palate

The Perfect Match

WAGYU AA9+

150 gm Master Kobe Wagyu AA9+ cooked medium with a rich red wine and mirin jus, with hearts of pumpkin and sweet potato

BROILED LOBSTER TAIL

Sweet baby lobster tail seared on the teppan with wine and garlic, drizzled in lemon butter, served with spinach and garlic rice

RED AND WHITE MISO SOUP

Sweet Embrace

CHOCO ICHIGO CREPE

freshly made Sapporo beer crepe, with heart of strawberries topped with Belcolade chocolate and strawberry sauces, flamed in brandy and served with French vanilla gelato

THE TASTE OF RAW SEDUCTION

WHARF TEPPANYAKI VALENTINE'S
DAY 2019 - \$115 PP

A ROSE AND CHOCOLATE FOR
YOUR VALENTINE PLUS A GLASS
OF MOET ON ARRIVAL.
MINIMUM 2 PEOPLE

