



## Autumn in Nagoya

Upgrade your sirloin to Master Kobe Pure Blood Wagyu AA9+

145.0 pp

185.0 pp

*Nagoya is famous for fantastic Japanese food – our teppanyaki team has created a menu inspired by Nagoya, with delicious seafood and the finest cuts of beef.*

### Spicy Garlic Butter Edamame

*soy beans heated and tossed in spicy garlic butter*

### Flaming No1 Special

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

### Roasted Cauliflower Soup

*creamy cauliflower soup served with freshly cracked pepper*

### Salmon Tataki

*lightly sealed, raw Tasmanian salmon, sliced and served with Kobe's tataki sauce*

### Citrus Sorbet

*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 with seaweed butter and yuzu juice, served 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

*house made dashi with Kobe's red and white miso blend, served with tofu and seaweed*

### 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*