



KOYO - AUTUMN LEAVES

Upgrade your beef to Kobe Pure Blood Wagyu AA9+

198.0pp

238.0pp

### **Flaming No1 Special**

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

### **Cauliflower soup**

*full bodied demitasse of soup made in house from roasted cauliflower blended by hand with parmesan cheese, fresh vegetable stock and cream*

### **Poke Salad**

*fresh sashimi cubes with our house make spicy poke sauce on garden greens drizzled with ponzu dressing*

### **Seafood Selection**

*giant US king prawn, slice of Atlantic salmon and Pacific line caught calamari, cooked to perfection and served with lemon*

### **Broiled Baby Lobster Tail**

*broiled on the teppan, with butter garlic and white wine, served with lemon and spinach*

### **Yuzushu Glace**

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

### **Grain Fed Tenderloin**

*MSA graded premium grain fed tenderloin cooked to your liking, with asparagus, pumpkin and mushrooms*

### **Master Kobe Pure Blood Wagyu AA5+ (upgrade only)**

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

### **Red and White Miso Soup**

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

### **Garlic Fried Rice**

*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*