



LOBSTER DELUXE

195.⁰⁰

Amuse

*a flavoursome morsel
prepared by our chefs to stimulate your taste buds*

Flaming No 1 Special

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

Yumi's Cauliflower soup

*Slow roasted caramelised cauliflower blended by hand
with, fresh vegetable stock and cream*

Spicy Seafood Salad

*garden greens with shoyu dressing, with prawn,
calamari, mussels and house made chilli sauce*

Seafood Selection

large king prawn, slice of salmon and line caught clamari cooked to perfection

Motoyaki Scallop

*Twice cooked Hokkaido scallop seared on the teppan,
then flamed with parmesan motoyaki sauce in the shell*

Citrus Sake Sorbet

to cleanse the palate

Rock Lobster

*Whole SA rock lobster (approx. 500gm)
(speak to the chef about how you would like it cooked)
accompanied by a selection of grilled asparagus and baby spinach*

**Garlic or steamed rice
Red and white miso soup**

Crêpe Suzette

*teppanyaki-style, freshly made Sapporo beer crêpe, flambéed with Grand Marnier,
glazed with orange caramel sauce, with French vanilla gelato*

Mon-Sat CC fee 1%, Sun & P/Hol surcharge 15%