



KOBE WAGYU DELUXE

165.⁰⁰

Upgrade your Master Kobe pure blood wagyu AA9+ to 300gm
Add a giant leg of Alaskan Crab

50.⁰⁰

40.⁰⁰

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*

Hot Mushroom Salad

*oyster and enoki mushrooms flavoured
with seaweed butter on fresh greens*

Seafood Selection

*large king prawn, slice of salmon and
Hokkaido scallop cooked to perfection*

Citrus Sake Sorbet

to cleanse the palate

Wagyu AA9+

*Master Kobe Pure Blood wagyu AA9+ (approx 150gm) cooked medium rare,
with grilled asparagus and baby spinach*

Garlic or steamed rice

Red and white miso soup

Crepe Suzette

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

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