



KOBE WAGYU DELUXE

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

135.⁰⁰

40.⁰⁰

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*

Cauliflower soup

*full bodied demitasse of soup made in house from roasted 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

*extra 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%