



KOBE WAGYU DELUXE

130.⁰⁰

Flaming Number One Special

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

Trio of appetisers

sashimi selection, wagyu tataki and a wasaki shooter

Hot mushroom salad

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

Seafood selection

*UG tiger 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. 330gm) 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%