



## THE ITO EXPERIENCE

Add a new season baby lobster tail to your menu

195.0 pp

240.0 pp

Japanese ITO Wagyu is regarded as the best wagyu in the world. Our master chefs have created a unique menu which will take you on a flavour experience you have fantasied about!

### FLAMING NUMBER ONE SPECIAL

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

### WAGYU SHI SCHU

*traditional Japanese style goujons of wagyu beef, slow cooked with celery and carrots in soy sauce, mirin, red wine and tomato, served with sweet cream*

### FOIE GRAS

*Poached French foie gras cooked on the teppan and stacked with daikon, shitake mushroom, asparagus and nomono sauce with a touch of gold*

### SEAFOOD SELECTION

*Giant king prawn, salmon and calamari with grilled asparagus, and lemon and a*

### GREEN SALAD

*garden greens with shoyu dressing,*

### LOBSTER TAIL (UPGRADE ONLY)

*sweet lobster tail broiled on the teppan, then flamed and finished in Japanese style sesame mornay sauce, with baby spinach bean sprouts and lemon*

### SORBET

*A delicate lemon sorbet to cleanse*

### A Duo of MASTER KOBE and ITO WAGYU

*Master Kobe Wagyu AA5+ is one of Australia best wagyu cooked medium, with ITO Wagyu is imported from Japan and regarded as the best wagyu in the world. cooked medium rare served Your ITO is accompanied by a Certificate of authenticity from ITO, Japan. The duo is served with bean sprouts, pumpkin and capsicum*

### RED AND WHITE MISO SOUP and GARLIC RICE

### CRÊPE SUZETTE

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