

I See You

On arrival, to prepare your taste buds,
honeybutter lotus root tossed in black
sesame seeds with Shikaiou Shu Yumegaki
junmai daigino sake

Terms of Endearment

FLAMING NUMBER ONE SPECIAL

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

Getting to Know You

SASHIMI ROSES

kingfish and salmon sashimi roses served
carpaccio with wassabi pepper sauce

LOBSTER TOMATO BISQUE

rich infusion of lobster broth, red capsicum
and concasse tomato

SPICY SEAFOOD SALAD

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

LEMON SORBET

to cleanse your palate

A Match Made in Heaven

LOBSTER MORNAY

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

WAGYU AA9+

150gm Master Kobe Wagyu AA9+ cooked
medium and drizzled in a Umeshu jus, with of
pumpkin and sweet potato

ITO WAGYU (upgrade only)

*ITO WAGYU the best wagyu in the world,
cooked medium rare and Master Kobe
Wagyu AA9+ combination*

RED AND WHITE MISO SOUP

Sweet Dreams

CREPE LES FRUITS

Freshly made Sapporo beer crepe with fresh
bananas, strawberries and orange, flambeed
with Grand Marnier and finished with
chocolate sauce and vanilla ice cream

SEDUCTION ON THE ROCKS

**THE ROCKS TEPPANYAKI
VALENTINE'S DAY 2020
\$135PP min 2 people
A ROSE AND
CHOCOLATE FOR YOUR
VALENTINE
ITO WAGYU UPGRADE \$45pp**

