



Seafood Harvest

135pp

Number One Special

crab salad with avocado wrapped in Hiramasa kingfish and nori, baked with our secret sauce, topped with bittersweet soy glaze and smelt roe

Wafu Style Prawn Cocktail

tiger prawn, avocado and tomato salsa tossed in Japanese mayonnaise, chilli sauce and yuzu juice

Twice Cooked Parmesan Motoyaki Scallop

Hokkaido scallop seared on the teppan then back in the shell and flamed with parmesan motoyaki sauce

Garlic Prawn and Calamari Salad

fresh greens topped with prawn and calamari with garlic soy

Barraumundi Teriyaki

barramundi, coated with Chef Yumi's own teriyaki sauce, then grilled to perfection

Yuzushu Sorbet

to cleanse the palate

Lobster Sesame Mornay

lobster cooked on the teppan, with Japanese style sesame mornay sauce, lemon and spinach

Garlic or steamed rice

Miso Soup

Kobe Jones's 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