



## SPRING AWAKENS

Upgrade your seafood and add a new season baby lobster tail

168.0pp

195.0pp

### Amuse

*a flavoursome morsel*

*prepared by our chefs to stimulate your taste buds*

### Cauliflower soup

*full bodied demitasse of soup made in house from roasted cauliflower blended by hand with parmesan cheese, fresh vegetable stock and cream*

### Flaming No1 Special

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

### Poke Salad

*fresh sashimi cubes with our house make spicy poke sauce on garden greens drizzled with ponzu dressing*

### Motoyaki Scallop

*twice cooked Hokkaido scallop seared on the teppan, then flamed with parmesan motoyaki sauce in the shell*

### Barramundi Meuniere

*farmed barramundi, cooked to perfection with a meuniere of wine, butter, lemon and parsley*

### Broiled Baby Lobster Tail (upgrade only)

*broiled on the teppan, with butter garlic and white wine, served with lemon and spinach*

### Yuzushu Glace

*made from extract of the yuzu lemon, a perfect palate cleanser*

### Master Kobe Pure Blood Wagyu AA5+

*sizzled on the teppan to medium rare, served with asparagus and mushrooms*

### Red and White Miso Soup

*house made dashi with Kobe's red and white miso blend, served with tofu and seaweed*

### Garlic Fried Rice

*premium Japanese rice, teppan tossed and blended with garlic, seaweed butter and soy*

### Crepe Suzette

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