



ULTIMATE WAGYU EXPERIENCE

Add Glacier 51 Patagonian Tooth fish (the wagyu of the sea)

Add a giant leg of Alaskan crab

Add a baby lobster tail

295.⁰⁰

45.⁰⁰

40.⁰⁰

40.⁰⁰

Amuse

a flavoursome morsel prepared by our chefs to stimulate your taste buds

Flaming Number One Special

crab salad with avocado wrapped in Hiramasa kingfish flamed with our secret sauce

Foie Gras

poached French foie gras cooked on the teppan and stacked with daikon, shitake mushroom, asparagus and nomono sauce, with shaved Spanish black truffle with a touch of gold

Motoyaki Scallop

twice cooked Hokkaido scallop seared and flamed with parmesan motoyaki sauce

Seasonal pairing from the sea

large king prawns teppan seared served with lemon with saikyo miso Orange Roughy

Lobster Tail (Upgrade Only)

baby lobster tail broiled on the teppan, then steamed in white wine and served with lemon

Patagonian Tooth Fish (Upgrade Only)

called the wagyu of fish, this succulent fish is caught in the deep icy waters of Heard Island and is a sensation to the taste buds. Steamed with wine and served spinach and lemon

Alaskan crab (Upgrade Only)

one giant leg of this succulent crab is grilled on the teppan to highlight the sweetness, served in the shell served with fresh lemon

Yuzu Sorbet

aromatic yuzu lemon sorbet to cleanse the palate

A Duo OF JAPANESE WAGYU 5 and AUSTRALIAN FULLBLOOD WAGYU AA9+

all wagyu is cooked MEDIUM RARE unless requested differently BY YOU!

150 gm JAPANESE WAGYU GRADE 5 is imported from Japan

regarded as the best wagyu in the world. paired with

150gm FULL BLOOD AUSTRALIAN WAGYU SIRLOIN AA9+, from Australia finest

wagyu, this duo is served with mushrooms, pumpkin, and capsicum

Red and White Miso Soup

Garlic and Seaweed butter Rice

Crepe Les Fruits

Sapporo beer crepe drizzled in orange sauce, with triple sec steeped seasonal fruits, flambeed with grand marnier and finished with chocolate sauce and vanilla bean ice cream

Mon-Sat CC fee 1%, Sun & P/Hol surcharge 10% (incl CC fee)