



SUMMER SEAFOOD INDULGENCE

290.⁰⁰

Upgrade you lobster tail to extra-large

50.⁰⁰

The Summer seafood Indulgence highlights the best of the Summer harvest. A combination of traditional Japanese cooking styles includes a combo of the **'Wagyu of the Sea'** Patagonian Tooth Fish, and a baby coral lobster tail. If you love lobster, upgrade to a large new season NT lobster tail.

Nanbanzuke

Flash fried salmon served with house made sweet and sour pickles

Flaming No1 Special

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

King Fish ceviche

Hiramasa king fish ceviche of Yuzu juice, olive oil, di ginjo sake rose with honey butter lotus root tossed in black sesame with soy infuses salmon roe

Cauliflower soup

slow roasted caramelised cauliflower blended by hand with, fresh vegetable stock and cream

Seaweed Salad

mixed greens with fresh tomato, cucumber and marinated seaweed, drizzled with house made soy dressing

Seafood Selection

1 large king prawn, patagonina tooth fish, pineapple cut pacific calamari cooked to perfection with lemon

Yuzu Sorbet

aromatic yuzu lemon sorbet to cleanse the palate

Broiled Lobster Tail Mornay

with finger lime dressing with Sweet baby coral lobster, broiled on the teppan, with butter garlic and white wine, and our sesame mornay sauce, served with lemon and spinach and asparagus

Large Lobster Tail (Upgrade Only)

if you're a lobster lover, upsize your lobster tail to a new season large (approx. 280 gram)

Garlic or steamed rice

Red and white miso soup

Crepe Suzette

traditional French dessert teppanyaki style, Sapporo beer crepe with orange caramel sauce and an orange segment, flambéed with Grand Marnier, served with vanilla bean ice-cream