



ULTIMATE TEPPANYAKI EXPERIENCE

495.⁰⁰

Savour the finest flavours our chefs can offer, prepared with all the skill and dedication you deserve for the ultimate teppanyaki experience, a dining experience not to be rushed.

Upgrade your baby lobster tail to a **LARGE NT LOBSTER TAIL (APPROX 280gm)** 55.⁰⁰

Upgrade your baby lobster tail to a **WHOLE WA LOBSTER (APPROX 600gm)** 115.⁰⁰

Poke Cup

Hawaiian-style sashimi in spicy poke sauce served in a crisp charcoal pastry cup on a pillow of goat cheese with yuzu jam and honeyed lotus root

Wagyu tataki

Wagyu AA9+ topside with a salt and pepper coat, charred to rare, chilled then sliced thinly and served rare with a garlic ginger tataki sauce

Flaming no 1 special

crab salad with an avocado heart 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 and a touch of gold

Slow roasted abalone

a farmed Kangaroo Island baby green lip abalone seared with olive oil and butter, sliced and flavoured with garlic, mirin, soy, topped with parsley, shallots & chives, served in the shell

Lobster in seaweed butter (see the upgrades)

a sweet Belize baby coral lobster broiled with white wine and finished in garlic seaweed butter

Patagonian toothfish salad

this succulent fish called the 'wagyu of the sea' is steamed in butter and wine. Flame-finished with a Saikyo yaki miso baste and served on fresh greens with radish red onion and soy dressing

Kani

giant leg of succulent Antarctic crab (each leg approx 180gm), grilled on the teppan in the shell to highlight the sweetness, served with, baby spinach, asparagus, and fresh lemon

Yuzu sorbet

aromatic yuzu lemon sorbet to cleanse the palate

A duo of JAPANESE WAGYU 5 and AUSTRALIAN FULL-BLOOD WAGYU AA9+

all Wagyu is cooked MEDIUM RARE unless you request differently!

75 gm JAPANESE GRADE 5 regarded as the BEST WAGYU IN THE WORLD with 75gm FULL-BLOOD AUSTRALIAN WAGYU SIRLOIN AA9+, with mushrooms, pumpkin & capsicum

Garlic or steamed rice Red and white miso soup

Crepe les fruits

butter seared banana wrapped in a non-alcoholic beer crêpe drizzled in orange sauce, with triple sec steeped seasonal fruits, flambéed with grand marnier, served with vanilla bean ice cream, drizzled with chocolate

Surcharges - Mon-Sat CC fee 1%, Sun 10% & P/Hol 15%