



ULTIMATE TEPPANYAKI EXPERIENCE

495.⁰⁰

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

Tuna tataki Kobe Jones style

black pepper-coated seared maguro (tuna loin) served with nori cream 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 nimono sauce, with shaved Spanish black truffle and a touch of gold

SLOW ROASTED ABALONE

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

Veal maki

Australian milk veal topside thinly sliced and rolled with seasoned spinach and seared leek, then basted in a traditional Japanese Tare sauce of soy, mirin, onion, garlic and sesame oil

Patagonian Toothfish salad

a succulent white fish steamed called **the Wagyu of the sea' seared** in wine and butter, flame finished with a Saikyo yaki miso and served on fresh greens with radish, red onion and soy dressing

Miso citrus lobster tail

a large NT coral lobster, with white wine and miso citrus with a squeeze of fresh orange, and served with a sauté of zucchini and capsicum

Yuzu sorbet

aromatic yuzu lemon sorbet to cleanse the palate

A duo of KAGOSHIMA and AUSTRALIAN FULL-BLOOD 2GR WAGYU AA9+

all Wagyu is cooked MEDIUM RARE unless you request differently!

KAGOSHIMA GRADE 5 regarded as one of the BEST WAGYU IN THE WORLD
with FULL-BLOOD AUSTRALIAN 2GR WAGYU SIRLOIN AA9+,
served with mushrooms, pumpkin and capsicum

**Garlic or steamed rice
with 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