



## ULTIMATE TEPPANYAKI EXPERIENCE

495.<sup>00</sup>

### 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 nimonono 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,

### 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 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