



ULTIMATE TEPPANYAKI EXPERIENCE

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

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

495.⁰⁰

55.⁰⁰

98.⁰⁰

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.

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

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

Trio of seafood

an extra-large US king prawn, one Hokkaido scallop and Pacific calamari cooked to perfection

Lobster in seaweed butter (see available upgrades)

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

Patagonian toothfish

this succulent fish called the 'wagyu of the sea' is steamed in butter and wine, then flame finished with a Saikyo yaki miso baste and served with yuzu pearls and a sauté of zucchini, capsicum, shimeji, and shitake mushrooms in garlic sesame oil

Yuzu sorbet

aromatic yuzu lemon sorbet to cleanse the palate

Duo of JAPANESE WAGYU 5 and AUSTRALIAN FULLBLOOD WAGYU AA9+

all wagyu is cooked MEDIUM RARE unless you request differently!

150 gm JAPANESE GRADE 5, considered the best wagyu in the world,

paired with 150gm FULL BLOOD AUSTRALIAN WAGYU SIRLOIN AA9+,
with mushrooms, pumpkin, and capsicum

Garlic or steamed rice

Red and white miso soup

Crepe les fruits

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

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