



ULTIMATE TEPPANYAKI EXPERIENCE	495. <sup>00</sup>
Upgrade your baby lobster tail to a <b>LARGE LOBSTER TAIL (APPROX 280gm)</b>	55. <sup>00</sup>
Upgrade your baby lobster tail to a <b>WHOLE WA LOBSTER (APPROX 600gm)</b>	98. <sup>00</sup>

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

#### Ceviche of pearl meat

*Paspaley pearl meat ceviche, marinated in yuzu juice and finger lime, with honey butter and black sesame lotus root*

#### Flaming Number One 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

*Extra large US king prawn, Hokkaido scallop and pacific calamari cooked to perfection*

#### Broiled lobster tail mornay (see available upgrades)

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

#### Patagonian toothfish

*This succulent fish is flame finished with a saikyo yaki miso baste and finger lime dressing*

#### The Kani

*Giant leg of Antarctic crab, grilled in the shell to highlight the sweetness, served with fresh lime*

#### 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 IMPORTED JAPANESE WAGYU GRADE 5**  
**REGARDED AS THE BEST WAGYU IN THE WORLD.** paired with  
**150gm FULL BLOOD AUSTRALIAN WAGYU SIRLOIN AA9+,**  
*served with mushrooms, pumpkin, and capsicum*

#### Red and white miso soup with garlic and seaweed butter rice

#### Crepe les fruits

*Butter seared banana wrapped in a Sapporo beer crepe drizzled in orange sauce, with Triple Sec steeped seasonal fruits, flambéed with Grand Marnier, served with vanilla bean ice cream, drizzled with chocolate sauce*

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