



### ULTIMATE WAGYU EXPERIENCE

*Add a baby lobster tail*

*Add Glacier 51 Patagonian Tooth fish (the wagyu of the sea)*

*Add a Whole lobster*

295.<sup>00</sup>

40. 00

75. <sup>00</sup>

100. <sup>00</sup>

### Amuse

*a flavoursome morsel prepared by our chefs to stimulate your taste buds*

### Flaming Number One Special

*crab salad with avocado 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 with a touch of gold*

### Seasonal pairing from the sea

*large king prawn, Hokkaido scallop, Petuna Salmon seared served with lemon and seared*

### Slow Roasted Abalone

*Green lip abalone teppan seared in the shell with olive oil and butter, sliced and flavoured with garlic mirin and soya and topped with parsley, shallots and chives.*

### Lobster Tail (Upgrade Only)

*baby lobster tail broiled on the teppan, then steamed in white wine and served with lemon*

### Patagonian Tooth Fish (Upgrade Only)

*called the wagyu of fish, this succulent fish is caught in the deep icy waters of Heard Island and is a sensation to the taste buds. Steamed with wine and served spinach and lemon*

### Western Australia Rock Lobster (Upgrade Only)

*(speak to the chef about how you would like it cooked)*

*Whole WA rock lobster (approx. 500gm) served with grilled asparagus and baby spinach*

### Yuzu Sorbet

*aromatic yuzu lemon sorbet to cleanse the palate*

### A Duo OF JAPANESE WAGYU 5 and AUSTRALIAN FULLBLOOD WAGYU AA9+

**all wagyu is cooked MEDIUM RARE unless requested differently BY YOU!**

*150 gm JAPANESE WAGYU GRADE 5 is imported from Japan*

*regarded as the best wagyu in the world. paired with*

*150gm FULL BLOOD AUSTRALIAN WAGYU SIRLOIN AA9+, from Australia finest wagyu,*

*this duo is served with mushrooms, pumpkin, and capsicum*

### Red and White Miso Soup

### Garlic and Seaweed butter Rice

### Crepe Les Fruits

*Sapporo beer crepe drizzled in orange sauce, with triple sec steeped seasonal fruits, flambeed with grand marnier and finished with chocolate sauce and vanilla bean ice cream*