



FUYU (WINTER) SEAFOOD INDULGENCE  
Upgrade you lobster tail to extra-large

220.<sup>00</sup>  
40.<sup>00</sup>

**Amuse**

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

**Flaming No1 Special**

*crab salad with avocado wrapped in Hiramasa kingfish and flamed on the teppan with our secret sauce*

**King Fish Aburi**

*sashimi Hiramasa kingfish basted in olio extra virgin olive oil with a flame finish with wasabi dressing*

**Seaweed Salad (V)**

*mixed greens with fresh tomato, cucumber and marinated seaweed, drizzled with house made soy dressing*

**Saikyo Miso Orange Roughy**

*this deep sea delicacy is teppan seared, steamed, then glazed with saikyo miso baste, flamed to caramelise and finished with a crown of finger lime apple cider vinaigrette and micro herbs*

**Broiled Baby Lobster Tail Mornay**

*new season coral lobster tail, broiled on the teppan, with butter garlic and white wine, and our sesame mornay sauce, served with lemon and spinach*

**Extra-large Lobster Tail (Upgrade Only)**

*are you a lobster lover? well upsize you lobster tail to a new season extra-large (approx. 240 gram)*

**Yuzu Sorbet**

*aromatic yuzu lemon sorbet to cleanse the palate*

**Australian Fullblood Wagyu Sirloin AA5+**

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

*150gm fullblood Australian wagyu AA5+ sizzled on the teppan served with asparagus and mushrooms*

**Garlic or steamed rice**

**Red and white miso soup**

**Crepe Suzette**

*a traditional French dessert teppanyaki style, Sapporo beer crepe, with orange caramel sauce and an orange segment, flambéed with grand marnier with and vanilla bean ice-cream*

**Mon-Sat CC fee 1%, Sun & P/Hol surcharge 10% (incl CC fee)**