



## **KATAKANA (new season)**

270.<sup>00</sup>

Upgrade your Full blood AA5+ Wagyu to **2GR FULLBLOOD WAGYU AA9+ (150 gm)**

40.<sup>00</sup>

Upgrade your Autumn seafood selection to the

**DELUXE SELECTION TWO PRAWNS, TWO SCALLOPS AND A LARGE LOBSTER TAIL (appx 280 gm)** 40.<sup>00</sup>

The Katakana Teppanyaki Experience is a 9-course teppanyaki menu full of exciting flavours, all prepared by our skilled teppanyaki chefs in traditional Japanese teppanyaki style.

**\*\*If you have a hearty appetite, see the available upgrades\*\***

### **Tuna Tataki**

*black pepper-coated seared maguro (centre cut tuna loin) served with nori cream sauce*

### **Flaming no1 special**

*crab salad with avocado wrapped in Hiramasa kingfish and flamed on the teppan 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 black truffle with a touch of gold*

### **Cauliflower soup**

*a rich fusion of slow-roasted cauliflower and caramelised onion, butter, fresh vegetable stock and cream*

### **Patagonian toothfish salad**

*a succulent fish called the 'wagyu of the sea' is steamed in butter and wine. Flame-finished with a Saikyo miso baste and served on fresh greens with radish red onion and soy dressing*

## **YOUR CHOICE OF MAIN**

**Full Blood Australia Wagyu AA5+ (see upgrade)**

**If you love Wagyu upgrade to 2GR AA9+ full-blood Australian Wagyu sirloin (approx 150gm)**

*full-blood Australian wagyu AA5+ sirloin (approx 150gm) sizzled on the teppan, served with asparagus, pumpkin and dipping sauce*

*Or*

**Autumn Seafood Selection (see upgrade)**

**If you love your seafood, upgrade to a**

**deluxe selection with a Two Prawns, Two Scallops (one each horenso and motoyaki) and a large NT lobster tail (approx 280gm)**

*your seafood selection has one large king prawn, one Hokkaido scallop with horenso (spinach) with sesame and sour cream reduction, and a Belize baby lobster tail approx (110gm), all cooked to perfection, served with asparagus, pumpkin, lemon and dipping sauce*

**Garlic or steamed rice**

**Red and white miso soup**

### **Crepe Suzette**

*traditional French dessert, teppanyaki style, Sapporo beer crepe with orange caramel sauce and an orange segment, flambéed with Grand Marnier, served with vanilla bean ice cream*

**Surcharges - Mon-Sat CC fee 1%, Sun 10%**