



## NATSU

290.<sup>00</sup>

Upgrade your baby lobster tail to a **LARGE NT LOBSTER TAIL (approx 280 gm)** 50.<sup>00</sup>

Upgrade your Grass Fed tenderloin to **2GR AUSTRALIAN FULLBLOOD WAGYU AA9+ (150 gm)** 50.<sup>00</sup>

The Winter Teppanyaki Experience is a 10-course teppanyaki experience filled with exciting flavours, all prepared by our skilled teppanyaki chefs in traditional Japanese style.

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

### Poke cup

Hawaiian-style sashimi in spicy poke sauce served in a crisp charcoal pastry cup.  
on a pillow of goat cheese with yuzu jam and honeyed lotus root

### 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

### Hot mushroom salad

A posy of shimeji, enoki and shitake mushrooms, sautéed in garlic and seaweed butter, served over mixed leaves, drizzled with house-made soy dressing

### A trio of seafood

1 large king prawn, Patagonian tooth fish **THE WAGYU OF THE SEA** with saikyo yaki miso baste, and Hokkaido scallop, all cooked to perfection, served with lemon and dipping sauce

## YOUR CHOICE OF MAIN

### Broiled lobster tail in seaweed butter

#### **If you love lobster, upgrade to a Large Lobster tail (approx 280 gm)**

A sweet Belize baby coral lobster (approx 110gm), broiled with white wine and garlic seaweed butter, served with a sauté of zucchini, capsicum, shimeji, and shitake mushrooms in garlic sesame oil

Or

### Grass-fed Tenderloin

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

O'Connor grass-fed tenderloin (approx. 180 gm) cooked the way you like it,  
served with asparagus, baby spinach, bean sprouts

### 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%