



WINTER TEPPANYAKI EXPERIENCE

290.⁰⁰

Upgrade your baby lobster tail to a **LARGE NT LOBSTER TAIL (approx 280 gm)** 50.⁰⁰

Upgrade your Grass Fed tenderloin to **2GR AUSTRALIAN FULLBLOOD WAGYU AA9+ (180 gm)** 50.⁰⁰

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

Seafood Selection

1 large king prawn, Patagonian tooth fish 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 Wagy upgrade to 2GR AA9+ full-blood Australian Wagyu sirloin (approx 180gm)

O'Connor grass-fed tenderloin (approx. 180 g) 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% & P/Hol 15%