THE ROCKS TEPPANYAKI

NATSU *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+ (150 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

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

Trio of seafood
trio of wild-caught extra-large Spencer Gulf prawn, Japanese Hokkaido scallop and Petuna salmon, all cooked to perfection, served with spinach and lemon

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

Patagonian toothfish salad
A salad of fresh greens with radish, red onion, and soy dressing
topped with succulent Patagonian Toothfish *'the Wagyu of the sea'* basted with saikyo miso

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 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%