



SUMMER SEAFOOD INDULGENCE

280.⁰⁰

Upgrade you lobster tail to extra-large

50.⁰⁰

The Summer seafood Indulgence highlights the best of the Summer harvest. A combination of traditional Japanese cooking styles includes a combo of the **'Wagyu of the Sea'** Patagonian Tooth Fish, and a baby coral lobster tail. If you love lobster, upgrade to a large new season NT lobster tail.

Nanbanzuke

to awaken the taste buds a traditional umami flavour of Japanese pickled flash fried salmon with white radish and other seasonal vegetable

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 Spanish black truffle with a touch of gold

Cauliflower soup

slow roasted caramelised cauliflower blended by hand with, fresh vegetable stock and cream

Seaweed Salad

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

Seafood Selection

large king prawn, 2 Hokkaido scallops, pineapple cut pacific calamari cooked to perfection with lemon

Yuzu Sorbet

aromatic yuzu lemon sorbet to cleanse the palate

Combo of Patagonian Tooth Fish with Broiled Lobster Tail Mornay

White miso marinated Patagonian tooth fish flame finished with finger lime dressing with Sweet baby coral lobster, broiled on the teppan, with butter garlic and white wine, and our sesame mornay sauce, served with lemon and spinach and asparagus

Large Lobster Tail (Upgrade Only)

are you a lobster lover? well upsize your lobster tail to a new season large (approx. 220 gram)

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, flambéed with Grand Marnier and served with and vanilla bean ice-cream

Mon-Sat CC fee 1%, Sun surcharge 10%, (incl CC fee)