



FUYU GYOKAI (SEAFOOD)

290.⁰⁰

Upgrade your baby lobster tail to a **LARGE LOBSTER TAIL (APPROX 280gm)**

50.⁰⁰

Our Fuyu Gyokai (Seafood) menu treat you to a combo of seafood delicacies including Hokkaido scallop, the **‘Wagyu of the Sea’** Patagonian Tooth Fish, and a baby coral lobster tail using traditional Japanese cooking styles. If you love lobster, upgrade to a large new season NT lobster tail.

Goat cheese with Yuzu Honied Lotus Root

*fried lotus root tossed in honey butter and black sesame
with organic Australian goat cheese and yuzu jam*

Nanbanzuke

flash fried salmon served with house made sweet and sour pickles

Flaming No1 Special

*crab salad with avocado wrapped in Hiramasa kingfish and flamed
on the teppan with our secret sauce*

Hokkaido Scallop

Hokkaido scallop teppan seared and served in the shell with spinach sesame, sour cream reduction

Cauliflower soup

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

Seaweed Salad

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

Patagonian toothfish

*this succulent fish called the wagyu of the sea is flame finished
with a saikyo yaki miso baste and lime*

Yuzu Sorbet

aromatic yuzu lemon sorbet to cleanse the palate

Broiled Lobster Tail in Seaweed Butter ([see available upgrades](#))

*sweet Belize baby coral lobster, broiled with white wine and garlic seaweed butter served with a sauté of
zucchini, capsicum, shimeji, and shitake mushrooms in garlic sesame oil*

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*