



FUYU KARA HARU E (WINTER TO SPRING)

270.⁰⁰

Upgrade your Full blood AA5+ Wagyu to **2GR FULLBLOOD WAGYU AA9+**

40.⁰⁰

Upgrade your Autumn seafood selection to the **A LARGE LOBSTER TAIL**

40.⁰⁰

The Winter to Spring Teppanyaki Experience is a 9-course teppanyaki menu full of exciting flavours, all prepared by our skilled teppanyaki chefs in traditional Japanese teppanyaki 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

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

YOUR CHOICE OF MAIN

Full Blood Australia Wagyu AA5+ **(see upgrade)**

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

full-blood Australian Wagyu AA5+ sirloin (approx 150gm) sizzled on the teppan, served with asparagus, pumpkin and dipping sauce

Or

Seafood Selection (see upgrade)

If you love your seafood, upgrade to a large NT lobster tail

your seafood selection has a Belize baby lobster tail, a large king prawn, Hokkaido scallop with horenso (spinach) and sesame and sour cream reduction, all cooked to perfection, served with asparagus, pumpkin, lemon and dipping sauce

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%