



fire & ICE

FIRE AND ICE 79.0 pp
Upgrade to Master Kobe Wagyu AA9+ 99.0 pp

Enjoy the best of Japanese Teppanyaki with a fire and ice.

TOKYO SLIPPER
frozen sake cocktail to excite your taste buds

FLAMING N01 SPECIAL
crab salad with avocado wrapped in Hiramasa kingfish and flamed on the teppan with our secret sauce

YUZU SHOOTER
fresh oyster in yuzu ice shooter

SPICY SEAFOOD SALAD [H3]
flamed selection seafood on mixed leaves with spicy dengaku sauce and tomato salsa

SIZZLED KINGFISH CARPACCIO
cobia (black kingfish) scorched with smoking extra virgin olive oil, then drizzled with wasabi pepper sauce

SCALLOP MOTOYAKI
teppan seared Hokkaido scallop with motoyaki sauce flamed in the shell

WASABI SORBET
fresh wasabi delicately infused in our house made sorbet

DARLINGS DOWNS WAGYU
Darling Downs wagyu sirloin AA5+ flamed on the teppan just the way you like it, with asparagus, mushrooms, spinach and lotus root chips

or

MASTER KOBE PURE BLOOD WAGYU AA9+ (upgrade only)
sizzled on the teppan to medium rare, with asparagus, mushrooms, spinach and lotus root chips

Egg or garlic fried rice
Red and white miso soup

FIRE AND ICE DESSERT
Crepe Suzette
teppanyaki style, freshly made Sapporo beer crepe, flambéed with Grand Marnier, glazed with orange caramel sauce, with French vanilla gelato

Mon-Sat CC fee 1%, Sun & P/Hol surcharge 15%