

## Chef's Menu One £39.00

Seasonal Vegetables

Salmon Fillet

Sirloin Steak Wraps

Teriyaki Chicken Thighs

Contains Sesame Seeds

Egg Fried Rice & Seasonal Vegetables

Fillet Steak

## Chef's Menu Two £42.00

Seasonal Vegetables

Salmon Fillet

King Scallops

Tiger Prawns

Egg Fried Rice & Seasonal Vegetables

Fillet of White Fish

## Chef's Menu Three £45.00

Seasonal Vegetables

Lamb Rack

Sirloin Steak Wraps

Teriyaki Chicken Thighs

Contains Sesame Seeds

Egg Fried Rice & Seasonal Vegetables

Fillet Steak

## Chef's Menu Four £35.00

Seasonal Vegetables

Vegetable Dumplings

Sweet Potato Cake

Chinese Leaf Wraps

Egg Fried Rice & Seasonal Vegetables

Vegetarian Chicken

## Chef's Black Cod Menu £75.00

Seasonal Vegetables

Soy Sauce and Butter

Salmon Fillet

Leeks, Soy Sauce, and a Squeeze of Lemon Juice

King Scallops

King Scallops Cooked on The Shell with a Homemade Seafood Sauce

Tiger Prawns

Hand-Prepared Tiger Prawns Cooked in a Homemade Miso and Garlic Sauce

Teppanyaki Egg Fried Rice

Japanese Egg Fried Rice

Black Cod

Slow-Cooked Black Cod in Miso and Rice Wine Sauce, served with Salad

Flaming Ice Cream

Pancake, served with Vanilla Ice Cream, Flambéed

## Chef's Wagyu Menu £95.00

Seasonal Vegetables

Fried with Soy Sauce and Butter

Lamb Racks

Lamb Racks Cooked with Cumin, Butter, Soy Sauce, and Brandy

Sirloin Steak Wraps

Garlic, Crispy Onion, and Leeks, Wrapped in Thin Slices of Sirloin Steak, Drizzled with Soy Sauce

Teriyaki Chicken Thighs

Diced Chicken Thighs, Cooked in a Homemade Sticky Teriyaki Sauce Topped with Sesame Seeds

Teppanyaki Egg Fried Rice

Japanese Egg Fried Rice

Wagyu Beef

Kagoshima Grade 4 Rib-Eye, Flambéed in Brandy, served with Salad

Flaming Ice Cream

Pancake, served with Vanilla Ice Cream, Flambéed