



KOYO - AUTUMN LEAVES

Upgrade your beef to Kobe Pure Blood Wagyu AA5+

198.0pp

238.0pp

Amuse

a flavoursome morsel

prepared by our chefs to stimulate your taste buds

Cauliflower soup

full bodied demitasse of soup made in house from roasted cauliflower blended by hand with parmesan cheese, fresh vegetable stock and cream

Flaming No1 Special

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

Poke Salad

fresh sashimi cubes with our house make spicy poke sauce on garden greens drizzled with ponzu dressing

Motoyaki Scallop

twice cooked Hokkaido scallop seared on the teppan, then flamed with parmesan motoyaki sauce in the shell

Barramundi Meuniere

farmed barramundi, cooked to perfection with a meuniere of wine, butter, lemon and parsley

Broiled Baby Lobster Tail

broiled on the teppan, with butter garlic and white wine, served with lemon and spinach

Yuzushu Glace

made from extract of the yuzu lemon, a perfect palate cleanser

Grain Fed Tenderloin

MSA graded premium grain fed tenderloin cooked to your liking, with asparagus, pumpkin and mushrooms

Master Kobe Pure Blood Wagyu AA5+ (upgrade only)

sizzled on the teppan to medium rare, served with asparagus and mushrooms

Red and White Miso Soup

house made dashi with Kobe's red and white miso blend, served with tofu and seaweed

Garlic Fried Rice

premium Japanese rice, teppan tossed and blended with garlic, seaweed butter and soy

Crepe Suzette

teppanyaki style, freshly made Sapporo beer crepe, flambéed with Grand Marnier, glazed with orange caramel sauce, with French vanilla gelato