

# FUYU NO GOKUEN

## 冬の極宴

Kiwami's Art of Teppanyaki Winter Mastery Banquet

\$180 per person

### APPETIZER

Miso Soup & Edamame

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### ENTRÉE PLATTER

Premium Assorted Sashimi  
Tuna Tartare on Crisp Potato  
Mini Fried Bun with Prawn Potato Salad

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### MAIN COURSE

#### Glacier Toothfish

Silky and rich, gently grilled to preserve its buttery, melt-in-the-mouth texture.

#### South Australian Lobster

Succulent, sweet lobster tail teppan-seared with sea salt and citrus butter.

#### Lamb Fillet

Tender lamb fillet grilled to perfection, paired with roasted garlic soy jus.

#### Japanese A5 Wagyu Steak

Premium marbled Wagyu grilled to perfection, melt-in-your-mouth tenderness.

#### Foie Gras Teppanyaki Fried Rice

Signature teppanyaki fried rice infused with seared foie gras, smoky, savoury, luxurious.

#### Seasonal Mixed Vegetables

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### DESSERT

Molten Chocolate Lava Cake with Ice Cream

**Kiwami**  
TEPPANYAKI