

AKI NO UTAGE

秋の宴

Kiwami Autumn Teppanyaki Banquet Experience

\$150 per person

APPETIZER

Miso Soup & Edamame

ENTRÉE PLATTER

Premium Assorted Sashimi
Wagyu Patty Sandwich
Chicken & Potato Salad
Tempura Soft-shell Crab

MAIN COURSE

Glacier Toothfish

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

Moreton Bay Bug

Sweet and tender Australian bay bug with a hint of citrus butter.

Duck Breast

Juicy and rich, glazed with house-made umami miso sauce

Japanese A5 Wagyu Steak

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

Seasonal Mixed Vegetables

Teppanyaki Fried Rice

DESSERT

Chef's Selected Seasonal Dessert

Kiwami
TEPPANYAKI