

BARRA AND WAGYU

79.90

Flaming No 1 Special

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

Carpaccio Hokkaido scallop

Japanese scallop sízzled wíth heated extra vírgín olíve oíl, drízzled wíth wasabí dressíng

Spicy seafood salad

garden greens with shoyu dressing, with scallop, calamari, mussels and house made chilli sauce

Barramundi

wild caught barramundi fillet flamed with motoyaki sauce and served with bean sprouts

Master Kobe Wagyu AA6+ with asparagus, mushroom and spinach

Garlic or steamed rice

Red and white miso soup

Chef's special dessert

UPGRADE YOUR WAGYU TO WAGYU AA10+ FOR AN ADDITIONAL \$20