



WAGYUS OF LAND AND SEA

145.0 pp

Upgrade you beef to Kobe Pure Blood Wagyu AA9+

185.0 pp

Number One Special

*crab salad with avocado wrapped in Hiramasa kingfish and nori,
baked with our secret sauce, topped with bittersweet soy glaze and smelt roe*

Crab and Pumpkin Soup

*full bodied demitasse of soup made in house from Japanese pumpkin and dashi stock,
topped with Alaskan crab meat, micro coriander and sansho pepper*

Seafood Poke

*Hawaiian style sashimi cubes marinated in poke sauce
and served shooter style, topped with spring onion and tobiko*

Carpaccio scallop

*scallop sashimi, sizzled with heated extra virgin olive oil and drizzled
with wasabi pepper sauce*

Miso Macadamia Patagonian Toothfish

*this wagyu of the sea is caught off remote Heard Island, 4000kms from Perth from a
sustainable fishery. It's a delicate fish renowned worldwide. Gently seared on the teppan,
then delicately basted with buttered macadamia crust*

Yuzushu Glace

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

Wagyu AA5+

*wagyu sirloin cooked to your liking,
with asparagus, mushrooms and spinach*

Master Kobe Pure Blood Wagyu AA9+ **(upgrade only)**

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

Garlic Fried Rice

Akitakomachi rice toasted on the teppan with garlic and soy

Crepe Suzette

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