



WAGYU'S OF LAND AND SEA 145.0 pp  
Upgrade you Beef to Master 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*

#### Cauliflower soup

*full bodied demitasse of soup made in house from roasted cauliflower blended  
by hand with a selection of cheeses, fresh vegetable stock and cream*

#### Wagyu tenderloin tataki

*seared and chilled, served rare with garlic, ginger and ponzu sauce*

#### 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 (caught  
from a sustainable fishery), this delicate 'fish' is renowned worldwide. Gently seared on  
the teppan, then delicately basted with buttered macadamia crust.*

#### Yuzushu glaze

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

#### Wagyu AA5+

*Master Kobe Wagyu AA5+ 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*