



BARRA AND WAGYU

79.<sup>90</sup>

**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 sizzled with heated extra virgin olive oil,  
drizzled with wasabi dressing*

**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*

**Darling Downs wagyu AA5+**

*with asparagus, mushroom and spinach*

**Garlic or steamed rice**

**Red and white miso soup**

**Crêpe Suzette**

*teppanyaki-style, freshly made Sapporo beer crêpe, flambéed with Grand  
Marnier, glazed with orange caramel sauce, with French vanilla gelato*

UPGRADE YOUR WAGYU TO MASTER KOBE PURE BLOOD  
WAGYU AA9+ FOR AN ADDITIONAL \$25

Mon-Sat CC fee 1%, Sun & P/Hol surcharge 15%