



THE BEEF LOVER

82.⁹⁰

Beef lovers know that different beef have different flavours – compare and savour!

Flaming No 1 Special

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

Wagyu tenderloin tataki

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

Cauliflower soup

full bodied demitasse of soup made in house from roasted cauliflower blended by hand with parmesan cheese, fresh vegetable stock and cream

Hot mushroom salad

exotic selection of Japanese mushrooms, sautéed with mixed leaves in garlic butter sauce and pine nuts

Duo of beef tenderloin and wagyu

120gm of grain fed tenderloin and 120gm of Master Kobe wagyu AA6+ with grilled asparagus, baby spinach & bean sprouts

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%