

## A LA CARTE

### STARTERS

|                                  |                   |
|----------------------------------|-------------------|
| Flaming No 1 special (per piece) | 18. <sup>00</sup> |
| Poke Cup                         | 12. <sup>00</sup> |
| Motoyaki scallop (per piece)     | 14. <sup>00</sup> |
| Horenso scallop (per piece)      | 14. <sup>00</sup> |
| Sizzled scallop carpaccio        | 24. <sup>00</sup> |
| Fois gras                        | 36. <sup>00</sup> |
| Yumi's cauliflower soup          | 14. <sup>00</sup> |
| Nanbanzuke                       | 28. <sup>00</sup> |
| Wagyu tataki                     | 24. <sup>00</sup> |

### SASHIMI

|                                          |                   |
|------------------------------------------|-------------------|
| Wafu oysters (3 pieces)                  | 24. <sup>00</sup> |
| Salmon sashimi (5 pieces)                | 26. <sup>00</sup> |
| Kingfish sashimi (5 pieces)              | 26. <sup>00</sup> |
| Tuna (Maguro) sashimi (4 pieces)         | 45. <sup>00</sup> |
| Mixed sashimi (12 piece chefs selection) | 58. <sup>00</sup> |
| Mixed sashimi (20 piece chefs selection) | 98. <sup>00</sup> |

### TEMPURA

|                               |                   |
|-------------------------------|-------------------|
| Vegetable (vg)                | 24. <sup>00</sup> |
| Prawn (1 piece) and vegetable | 32. <sup>00</sup> |
| U6 king prawn (2 pieces)      | 36. <sup>00</sup> |

### VEGETARIAN DISHES

|                                         |                   |
|-----------------------------------------|-------------------|
| Grilled tofu and vegetable dengaku (vg) | 28. <sup>00</sup> |
| Nasu (eggplant) unadon (vg)             | 28. <sup>00</sup> |

### SALADS

|                             |                   |
|-----------------------------|-------------------|
| Seasonal salad (vg)         | 18. <sup>00</sup> |
| Hot mushroom salad (vg)     | 24. <sup>00</sup> |
| Wakame seaweed salad (vg)   | 26. <sup>00</sup> |
| Spicy seafood salad         | 30. <sup>00</sup> |
| Patagonian Tooth fish salad | 55. <sup>00</sup> |

### SIDES

|                                          |                   |
|------------------------------------------|-------------------|
| Edamame/Spicy edamame (vg)               | 16. <sup>00</sup> |
| Tomago toji                              | 14. <sup>00</sup> |
| Honey butter lotus root with Goat Cheese | 16. <sup>00</sup> |
| Spinach(vg)                              | 14. <sup>00</sup> |
| Asparagus (vg)                           | 18. <sup>00</sup> |
| Shitake mushroom (vg)                    | 18. <sup>00</sup> |
| Assorted vegetables (vg)                 | 16. <sup>00</sup> |
| Red and white miso soup                  | 8. <sup>00</sup>  |
| Steamed rice (vg)                        | 8. <sup>00</sup>  |
| Garlic and seaweed butter rice           | 9. <sup>00</sup>  |
| Egg rice                                 | 10. <sup>00</sup> |

### SEAFOOD ON THE TEPPAN

|                                          |                    |
|------------------------------------------|--------------------|
| Steamed oysters (3 pieces)               | 22. <sup>00</sup>  |
| Hokkaido scallops (4 pieces)             | 38. <sup>00</sup>  |
| Green lip abalone (per pieces)           | 36. <sup>00</sup>  |
| Pacific squid (2 pieces)                 | 24. <sup>00</sup>  |
| Extra large U6 king prawns (3 pieces)    | 42. <sup>00</sup>  |
| Barramundi fillet (approx 220gm)         | 38. <sup>00</sup>  |
| Atlantic salmon (approx 220gm)           | 48. <sup>00</sup>  |
| Kingfish (approx 220gm)                  | 48. <sup>00</sup>  |
| Patagonian toothfish (approx 160gm)      | 95. <sup>00</sup>  |
| Deluxe seafood selection (approx 500gm)  | 120. <sup>00</sup> |
| Kani crab (approx 180gm per leg)         | 85. <sup>00</sup>  |
| Baby lobster tail (approx 110gm)         | 55. <sup>00</sup>  |
| Large lobster tail (approx 280gm)        | 120. <sup>00</sup> |
| Whole WA rock lobster (approx 600gm)     | 185. <sup>00</sup> |
| Live lobster (order 24 hours in advance) | MP                 |

### MEAT ON THE TEPPAN

All wagyu is cooked medium rare, unless you request differently!

|                                          |                    |
|------------------------------------------|--------------------|
| Japanese Grade 5, the world's best wagyu |                    |
| approx 150gm                             | 195. <sup>00</sup> |
| approx 300gm                             | 370. <sup>00</sup> |
| Australian fullblood wagyu sirloin AA9+  |                    |
| approx 150gm                             | 130. <sup>00</sup> |
| approx 300gm                             | 245. <sup>00</sup> |
| Australian fullblood wagyu sirloin AA5+  |                    |
| approx 150gm                             | 75. <sup>00</sup>  |
| approx 300gm                             | 140. <sup>00</sup> |
| Grass fed tenderloin                     |                    |
| approx 150gm                             | 55. <sup>00</sup>  |
| approx 300gm                             | 88. <sup>00</sup>  |
| Yakiniku style wagyu roll (approx 300gm) | 65. <sup>00</sup>  |
| Teriyaki chicken (approx 220gm)          | 38. <sup>00</sup>  |
| Chicken katsu (approx 220gm)             | 38. <sup>00</sup>  |
| Chicken karaage (approx 220gm)           | 38. <sup>00</sup>  |

### DESSERT

|                                |                   |
|--------------------------------|-------------------|
| Sorbet – various flavours (vg) | 9. <sup>00</sup>  |
| Vanilla bean ice cream         | 16. <sup>00</sup> |
| Green tea ice cream            | 16. <sup>00</sup> |
| Mini gelato cones              | 9. <sup>00</sup>  |
| Crepe Suzette                  | 24. <sup>00</sup> |
| Crepe aux banana et chocolate  | 26. <sup>00</sup> |
| Crepe aux fruites              | 28. <sup>00</sup> |