

A LA CARTE

STARTERS

Flaming No 1 special (per piece) 12.⁰⁰

Crab salad with an avocado heart wrapped in Hiramasa kingfish, flamed with our secret sauce

Motoyaki scallop (per piece) 14.⁰⁰

Hokkaido scallop teppan seared, then flamed with parmesan motoyaki sauce in the shell

Ceviche of pearl meat 28.⁰⁰

Paspaley pearl meat ceviche, marinated in yuzu juice and finger lime with honey butter and black sesame lotus root

Sizzled scallop carpaccio 22.⁰⁰

Hokkaido dry scallops, sizzled with hot extra virgin olive oil, served with wasabi pepper sauce

Fois gras 26.⁰⁰

Poached French foie gras stacked with daikon, shitake mushroom, asparagus and nomono sauce, with Spanish black truffle and a touch of gold

Yumi's cauliflower soup 14.⁰⁰

Slow roasted cauliflower blended with caramelised onion, butter, fresh vegetable stock and cream

Nanbanzuke 24.⁰⁰

Flash fried fish, served with sweet & sour pickles

Wagyu tataki 18.⁰⁰

Wagyu 9+ topside with a salt and pepper coat, charred to rare, chilled then sliced thinly and served rare with garlic ginger tataki sauce

SASHIMI

Wafu oysters (3 pieces) 22.⁰⁰

Kingfish sashimi (5 pieces) 26.⁰⁰

Salmon sashimi (5 pieces) 26.⁰⁰

Tuna (Maguro) sashimi (4 pieces) 38.⁰⁰

Mixed sashimi (12 piece chefs selection) 58.⁰⁰

Mixed sashimi (20 piece chefs selection) 98.⁰⁰

TEMPURA

Vegetable 18.⁰⁰

Prawn (1 piece) and vegetable 28.⁰⁰

U6 king prawn (2 pieces) 34.⁰⁰

VEGETARIAN DISHES

Grilled tofu and vegetable dengaku (v) 22.⁰⁰

silken tofu with pumpkin, red capsicum, zucchini and asparagus with dengaku sauce

Nasu (eggplant) unadon (v) 24.⁰⁰

Eggplant Milanese with unagi sauce on garlic rice

SALADS

Seasonal salad 18.⁰⁰

Mixed greens with fresh tomato, cucumber and drizzled with our house soy dressing

Hot mushroom salad 22.⁰⁰

Posy of shimeji, enoki and shitake mushrooms, sautéed in garlic and seaweed butter, served over mixed leaves, drizzled with house made soy dressing

Poke salad 24.⁰⁰

Sashimi cubes with house made spicy poke sauce on garden greens, drizzled with ponzu dressing

Wakame seaweed salad 26.⁰⁰

Mixed greens with fresh tomato, cucumber, and wakame, drizzled with house made soy dressing

Spicy seafood salad 28.⁰⁰

Garden greens with shoyu dressing, topped with prawn, calamari, mussels, tossed in house made chilli sauce

SIDES

Edamame/Spicy edamame (v) 12.⁰⁰

Baby soya beans in the pod steamed on the teppan with garlic and butter

Tomago toji 14.⁰⁰

Nira tama (Asian chive) sautéed on the teppan with egg and teriyaki sauce

Honey buttered lotus root (v) 12.⁰⁰

Thinly sliced lotus root fried and tossed in honey butter and black sesame

Spinach(v) 14.⁰⁰

Asparagus (v) 16.⁰⁰

Shitake mushroom (v) 16.⁰⁰

Assorted vegetables (v) 16.⁰⁰

Red and white miso soup 8.⁰⁰

Steamed rice (v) 8.⁰⁰

Garlic and seaweed butter rice 9.⁰⁰

Egg rice 9.⁰⁰

DESSERT

Yuzu sorbet (1 scoop) 9.⁰⁰

Vanilla bean ice cream (2 scoops) 14.⁰⁰

Green tea ice cream (2 scoops) 14.⁰⁰

Mini gelato cones (assorted flavours) 9.⁰⁰

Crepe Suzette 22.⁰⁰

Crepe aux banana et chocolate 25.⁰⁰

Crepe aux fruites 28.⁰⁰

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SEAFOOD ON THE TEPPAN

Steamed oysters (3 pieces)	22. ⁰⁰
Market fresh oysters steamed with wine and soy	
Extra large U6 king prawns (2 pieces)	34. ⁰⁰
Wild caught Spencer Gulf U6 prawns cooked with butter and garlic, served with lemon	
Hokkaido scallops (4 pieces)	32. ⁰⁰
Farmed Japanese dry scallops flash seared to highlight the sweet meat, served with lemon	
Green lip abalone (per pieces)	34. ⁰⁰
Farmed Kangaroo Island baby green lip abalone seared with olive oil and butter, sliced and flavoured with garlic mirin, soy and topped with parsley, shallots and chives, served in the shell	
Pacific squid (2 pieces)	24. ⁰⁰
Line caught Pacific squid, pineapple cut, cooked to medium, served with lemon	
Barramundi fillet (approx 220gm)	34. ⁰⁰
NZ farmed barramundi fillet, with your choice of Motoyaki sauce or a Meuniere	
Atlantic salmon (approx 220gm)	42. ⁰⁰
TAS Petuna salmon cooked your way, with lemon	
Kingfish (approx 220gm)	42. ⁰⁰
SA farmed Hiramasa kingfish cooked your way, served with lemon	
Patagonian toothfish (approx 160gm)	85. ⁰⁰
This succulent fish is flame finished with a Saikyo yaki miso baste and finger lime dressing	
Seafood selection (over 300gm)	75. ⁰⁰
2 prawns, 2 scallops, salmon & calamari	
Deluxe seafood selection (over 500gm)	120. ⁰⁰
2 prawns, 2 scallops, salmon & calamari, sesame mornay baby lobster tail	
Kani crab (approx 180gm per leg)	78. ⁰⁰
succulent Antarctic crab, grilled in the shell to highlight the sweetness, served with lemon	
Baby lobster tail (approx 110gm)	48. ⁰⁰
sweet coral lobster, broiled with a choice of sauces	
Large lobster tail (approx 280gm)	110. ⁰⁰
NT coral lobster, broiled, with a choice of sauces	
Whole WA rock lobster (approx 600gm)	155. ⁰⁰
New season whole WA rock lobster broiled with a choice of sauces	
Live lobster (order 24 hours in advance)	MP
broiled on the teppan with a choice of sauces	

MEAT ON THE TEPPAN

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

Japanese Grade 5, the world's best wagyu

sizzled on the teppan, served with asparagus and mushrooms

approx 150gm	195. ⁰⁰
approx 300gm	370. ⁰⁰

Australian fullblood wagyu sirloin AA9+

Australian fullblood wagyu AA9+ sizzled on the teppan, served with asparagus and mushrooms

approx 150gm	110. ⁰⁰
approx 300gm	220. ⁰⁰

Australian fullblood wagyu sirloin AA5+

Australian fullblood wagyu AA5+ sizzled on the teppan, served with asparagus and mushrooms

approx 150gm	75. ⁰⁰
approx 300gm	140. ⁰⁰

Grass fed tenderloin

Grass fed tenderloin cooked the way you like it, served with pumpkin, asparagus, red pepper, baby spinach and bean sprouts

approx 150gm	45. ⁰⁰
approx 300gm	85. ⁰⁰

Yakiniku style wagyu roll (approx 300gm)

65.⁰⁰

Thin slices of Australian fullblood wagyu topside AA9+, teppan seared and rolled with asparagus, carrot, and spinach, finished with butter, soy and brandy

Teriyaki chicken (approx 220gm)

38.⁰⁰

Free range chicken thigh grilled then finished in our own teriyaki sauce, with grilled asparagus, baby spinach and bean sprouts

Chicken katsu (approx 220gm)

38.⁰⁰

Free range chicken breast with crisp Japanese panko, served with suribachi and tonkatsu sauce

Chicken karaage (approx 220gm)

38.⁰⁰

Marinated free range chicken thigh lightly coated in corn flour and shallow fried, served with yuzu mayonnaise and tonkatsu sauce