



BARRA AND WAGYU

145.⁰⁰

Upgrade your Wagyu sirloin AA5+ to **AUSTRALIAN FULL-BLOOD WAGYU SIRLOIN AA9+**

40.⁰⁰

Upgrade your Wagyu sirloin AA5+ to **JAPANESE WAGYU GRADE 5**

105.⁰⁰

Nanbanzuke

flash-fried salmon served with house-made sweet and sour pickles to share

Flaming no 1 special

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

Yumi's cauliflower soup

*a rich fusion of slow roasted cauliflower blended with caramelised onion, butter,
fresh vegetable stock and cream*

Barramundi

*farmed barramundi fillet, cooked in butter with white wine and flamed with
your choice of motoyaki or lemon butter sauce, served with pumpkin and baby spinach*

Hot mushroom salad

*posy of shimeji, enoki, and button mushrooms, sautéed in garlic and seaweed butter, served
over mixed leaves drizzled with house-made soy dressing*

Australian full-blood Wagyu sirloin AA5+ (see the upgrades)

all Wagyu is cooked MEDIUM RARE unless you request differently!

*full-blood Australian Wagyu AA5+ sirloin (approx 150gm) sizzled on the teppan,
served with asparagus and mushrooms*

Garlic or steamed rice

Red and white miso soup

Crepe Suzette

*our teppanyaki take on a traditional French dessert, you will enjoy a non-alcoholic beer crêpe,
with orange caramel sauce, an orange segment, flambéed with Grand Marnier,
and served with vanilla bean ice cream*