



BARRA AND WAGYU

155.⁰⁰

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

Flaming no 1 special

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

Nanbanzuke

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

Yumi's cauliflower soup

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

Barramundi

farmed QLD 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

Crêpe Suzette

our teppanyaki take on a traditional French dessert, with beer crêpe, orange caramel sauce, and
an orange segment, flambéed with Cointreau and served with vanilla bean ice cream