



BARRA AND WAGYU

155.⁰⁰

Upgrade your wagyu sirloin AA5+ to **AUSTRALIAN FULLBLOOD WAGYU SIRLOIN AA9+**

30.⁰⁰

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

120.⁰⁰

(REGARDED AS THE BEST WAGYU IN THE WORLD)

Nanbanzuke

Flash fried salmon served with house made sweet and sour pickles

Flaming No 1 Special

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

Yumi's cauliflower soup

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

Sizzled scallop carpaccio

Japanese Hokkaido dry scallop, sizzled with hot extra virgin olive oil, served with wasabi dressing

Poke salad

Fresh mixed sashimi cubes with our house made spicy poke sauce on garden greens, drizzled with ponzu dressing

Barramundi

Farmed barramundi fillet, flamed with your choice of motoyaki sauce or meuniere of wine, butter, lemon, parsley and capers, served with bean sprouts and baby spinach

Australian fullblood wagyu sirloin AA5+ (see available upgrades)

All wagyu is cooked MEDIUM RARE unless you request differently!

Fullblood Australian wagyu AA5+ (approx 150gm) sizzled on the teppan, served with asparagus and mushrooms

Garlic or steamed rice

Red and white miso soup

Crepe Suzette

Teppanyaki take on a traditional French dessert of Sapporo beer crepe, with orange caramel sauce, an orange segment, flambéed with Grand Marnier, served with vanilla bean ice cream