



BARRA AND WAGYU

185.⁰⁰

Upgrade your Wagyu sirloin AA5+ to **AUSTRALIAN FULL-BLOOD WAGYU SIRLOIN AA9+** 50.⁰⁰

Upgrade your Wagyu sirloin AA5+ to **JAPANESE WAGYU GRADE 5** 115.⁰⁰

Poke Cup

Hawaiian-style sashimi in spicy poke sauce served in a crisp charcoal pastry cup on a pillow of goat cheese with yuzu jam and honeyed lotus root

Wagyu tataki

Wagyu AA9+ topside with a salt and pepper coat, charred to rare, chilled then sliced thinly and served rare with a garlic ginger tataki sauce

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

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

Barramundi

farmed NZ 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

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