



## BARRA AND WAGYU

120.<sup>00</sup>

Upgrade your wagyu to Master Kobe pure blood wagyu aa9+

40.<sup>00</sup>

### Amuse

*a flavoursome morsel  
prepared by our chefs to stimulate your taste buds*

### Flaming No 1 Special

*crab salad with avocado wrapped in Hiramasa kingfish and  
flamed on the teppan with our secret sauce*

### Sizzled Scallop

*Japanese Hokkaido scallop, sizzled with heated extra virgin olive oil,  
with wasabi dressing*

### Poke Salad

*fresh sashimi cubes with our house make spicy poke sauce  
on garden greens drizzled with ponzu dressing*

### Barramundi

*(speak to the chef about how you would like it cooked)*

*farmed barramundi fillet, flamed with motoyaki sauce or with a meuniere of wine, butter, lemon and  
parsley and served with bean sprouts and baby spinach*

### Australian Fullblood Wagyu Sirloin AA5+ (see available upgrade)

**all wagyu is cooked MEDIUM RARE unless requested differently BY YOU!**

*150gm fullblood Australian wagyu AA5+ sizzled on the teppan  
served with asparagus and mushrooms*

### Garlic or steamed rice

### Red and white miso soup

### Crepe Suzette

*a traditional French dessert teppanyaki style, Sapporo beer crepe, with orange caramel sauce and an  
orange segment flambéed with grand marnier with and vanilla bean ice-cream*