



THE BEEF LOVER	165. ⁰⁰
Upgrade your wagyu sirloin AA5+ to AUSTRALIAN FULLBLOOD WAGYU SIRLOIN AA9+	30. ⁰⁰
Upgrade your wagyu sirloin AA5+ to JAPANESE WAGYU GRADE 5 (REGARDED AS THE BEST WAGYU IN THE WORLD)	120. ⁰⁰

Wagyu tataki

wagyu 9+ 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

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

Foie gras

Poached French foie gras cooked on the teppan and stacked with daikon, shitake mushroom, asparagus and nomono sauce, with shaved Spanish black truffle and a touch of gold

Hot mushroom salad

Posy of shimeji, enoki and shitake mushrooms, sautéed in garlic and seaweed butter, served over mixed leaves drizzled with house made soy dressing

Yuzu sorbet

Aromatic yuzu lemon sorbet to cleanse the palate

Duo of tenderloin and Australian fullblood wagyu sirloin AA5+ (see available upgrades)

All wagyu is cooked MEDIUM RARE unless you request differently!

*Grass fed tenderloin (approx 150gm)
and Australian fullblood wagyu sirloin AA5+ (approx 150gm),
served with grilled asparagus, baby spinach and bean sprouts*

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