



## THE BEEF LOVER

185.<sup>00</sup>

Upgrade your Wagyu sirloin AA5+ to **AUSTRALIAN FULL-BLOOD WAGYU SIRLOIN AA9+** 50.<sup>00</sup>  
Upgrade your Wagyu sirloin AA5+ to **JAPANESE WAGYU GRADE 5** 115.<sup>00</sup>

### 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*

### 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*

### Duo of tenderloin and Australian full-blood Wagyu AA5+ (see available upgrades)

**all Wagyu is cooked MEDIUM RARE unless you request differently!**

*grass-fed tenderloin (approx 150gm) and Australian full-blood 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

*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*