



THE BEEF LOVER

225.⁰⁰

This chef has assembled a menu to tantalise Beef lovers, culminating with a pairing of grass-fed tenderloin with a mid-range Full Blood Wagyu AA5+. If you love your wagyu, then why not upgrade to 2GR AA9+ or Japanese Wagyu 5 regarded as the very **BEST WAGYU IN THE WORLD**.

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

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 button 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 au banana et chocolat

butter seared banana wrapped in a non-alcoholic beer crêpe, drizzled in orange sauce, and flambéed with grand marnier, finished with vanilla bean ice cream and chocolate