



## THE BEEF LOVER

225.<sup>00</sup>

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.<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

### 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

### 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

### Yuzu sorbet

Aromatic yuzu lemon sorbet to cleanse the palate

### 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

Mon-Sat CC fee 1%, Sun & PH surcharge 10% (incl CC fee)