



THE BEEF LOVER

155.⁰⁰

Upgrade your wagyu to Master Kobe pure blood wagyu AA9+

40.⁰⁰

Amuse

a flavoursome morsel

prepared by our chefs to stimulate your taste buds

Yumi's Cauliflower soup

*Slow roasted caramelised cauliflower blended by hand
with, fresh vegetable stock and cream*

Flaming No 1 Special

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

Hot Mushroom Salad

*selection of Japanese mushrooms, sautéed with mixed leaves
in garlic butter sauce*

Yuzu Sorbet

aromatic yuzu lemon sorbet to cleanse the palate

Duo of Beef Tenderloin and Australian Full Blood Wagyu Sirloin AA5+

(see available upgrade)

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

150gm of grain fed tenderloin

*and 150gm of Australian fullblood wagyu sirloin AA5+,
served with grilled asparagus, baby spinach & bean sprouts*

Garlic or steamed rice

Red and white miso soup

Crepe au Banana et Chocolat

*banana seared on the teppan, wrapped in a Sapporo beer crêpe, drizzled in orange and flambéed
with grand marnier, finished with vanilla bean ice-cream and chocolate sauce*