



DEEP SEA

165.⁰⁰

If you are a seafood lover then this is your menu. Take a journey tasting the finest seafood cooked to perfection by your personal chef in traditional Japanese style.

Upgrade your baby lobster tail to a **large NT lobster tail (APPROX 280gm)**

55.⁰⁰

Upgrade your baby lobster tail to a **whole WA lobster (APPROX 600gm)**

115.⁰⁰

Poke cup

Hawaiian-style sashimi in spicy poke sauce served in a crisp charcoal pastry cup on a pillow of goat cheese with yuzu jam and honeyed lotus root

Tuna tataki Kobe Jones style

black pepper-coated seared maguro (centre cut tuna loin) served with nori cream 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

Trio of seafood

A trio of wild-caught extra-large Spencer Gulf prawn, Japanese Hokkaido scallop and Petuna salmon, all cooked to perfection, served with spinach and lemon.

Spicy seafood salad

seared prawn, calamari and mussel tossed in dengaku sauce over garden greens with soy dressing

Miso citrus lobster

a sweet Belize baby coral lobster, with white wine and miso citrus with a squeeze of fresh orange, and served with a sauté of zucchini, capsicum, shimeji, and shitake mushrooms in garlic sesame oil

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

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