



DEEP SEA

165.<sup>00</sup>

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.<sup>00</sup>  
Upgrade your baby lobster tail to a **WHOLE WA LOBSTER (APPROX 600gm)** 115.<sup>00</sup>

#### 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)