



DEEP SEA

185.⁰⁰

If you are a seafood lover, then this is your menu. Take a journey, tasting the finest seafood cooked to perfection in a variety of styles

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

Nanbanzuke

flash-fried salmon served with house-made sweet and sour pickles

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

Spicy seafood salad

garden greens with shoyu dressing topped with prawn, calamari and mussels, tossed in house-made chilli sauce

Kani

a giant leg of succulent Antarctic crab (each leg approx 180gm), grilled on the teppan in the shell to highlight the sweetness, served with fresh lemon

Broiled Lobster Tail in Seaweed Butter ([see the upgrades](#))

a sweet Belize baby coral lobster, broiled with white wine and garlic seaweed butter 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)