



DEEP SEA

185.⁰⁰

Upgrade your baby lobster tail to a **LARGE LOBSTER TAIL (APPROX 280gm)**

55.⁰⁰

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

115.⁰⁰

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

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

Flaming no 1 special

crab salad with an avocado heart wrapped in Hiramasa kingfish, flamed with our secret sauce

Yumi's cauliflower soup

rich fusion of slow-roasted cauliflower blended with caramelised onion, butter, fresh vegetable stock and cream

Trio of seafood

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, fresh tomato, cucumber and radish with soy dressing

Miso citrus lobster

baby Belize lobster (approx. 110 g), with white wine and miso citrus with a squeeze of fresh orange, served with a sauté of zucchini, capsicum, shimeji and shitake mushrooms in garlic sesame oil

Garlic or steamed rice

Red and white miso soup

Crêpe Suzette

our teppanyaki take on a traditional French dessert, with beer crêpe, orange caramel sauce, and an orange segment, flambéed with Cointreau and served with vanilla bean ice cream