



DEEP SEA ON THE ROCKS

	120.⁰⁰
Upgrade your menu by adding Patagonian Tooth Fish (Glacier 51)	75.⁰⁰
Upgrade your menu by adding a baby lobster tail	40.⁰⁰
Upgrade your menu by adding a large lobster tail	70.⁰⁰
Upgrade your menu <i>with a Western Australian whole lobster</i>	100.⁰⁰

Amuse

a flavoursome morsel prepared by our chefs to stimulate your taste buds

Flaming No 1 Special

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

Spicy Seafood Salad

garden greens with shoyu dressing, with prawn, calamari, mussels and spicy sauce

Yumi's Cauliflower soup

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

Medley of Sea Fish

grilled Petuna salmon, line caught pineapple cut calamari with grilled asparagus, baby spinach & bean sprouts

Seafood Selection

2 large king prawn, 2 scallops grilled to perfection on the teppan

Yuzu Sorbet

aromatic yuzu lemon sorbet to cleanse the palate

Patagonian Tooth Fish (Upgrade Only)

called the wagyu of fish, this succulent fish is caught in the deep icy waters of Heard Island and is a sensation to the taste buds. Steamed with wine and served spinach and lemon

Baby Lobster Tail (Upgrade Only)

Sweet baby lobster tail broiled on the teppan, then steamed in white wine and served with bean sprouts and baby spinach

Large Lobster Tail (Upgrade Only)

Large lobster tail (approx. 250gm) broiled on the teppan, then steamed in white wine and served with bean sprouts and baby spinach

Western Australia Rock Lobster (Upgrade Only)

(speak to the chef about how you would like it cooked)

Whole WA rock lobster (approx. 500gm) served with grilled asparagus and baby spinach

Garlic or steamed rice, with Red and white miso soup

Crepe Suzette

a traditional French dessert teppanyaki style, Sapporo beer crepe, with orange caramel sauce and an orange segment, flambéed with grand marnier with and vanilla bean ice-cream