



DEEP SEA ON THE ROCKS	155. 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)	98. ⁰⁰
Make you menu extra special by adding:	
- THE WAGYU OF THE SEA, PATAGONIAN TOOTHFISH (GLACIER 51)	70. ⁰⁰
- GIANT LEGS OF ANTARCTIC CRAB (APPROX 180gm EACH)	70. ⁰⁰

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

Seaweed salad

Mixed greens with fresh tomato, cucumber and marinated wakame, drizzled with house made soy dressing

Yumi's cauliflower soup

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

Seafood medley

Extra large US king prawn, scallop, salmon and calamari, all grilled to perfection

Broiled lobster mornay (see available upgrades)

Sweet Belize baby coral lobster, broiled on the teppan, with butter, garlic, white wine, and our sesame mornay sauce, served with lemon, spinach and asparagus

Patagonian Toothfish (upgrade only)

This succulent fish is flame finished with a saikyo yaki miso baste and finger lime dressing

The Kani (upgrade only)

Add legs of this succulent giant Antarctic crab, grilled on the teppan to highlight the sweetness, served with lemon

Garlic or steamed rice

Red and white miso soup

Crepe Suzette

Teppanyaki take on a traditional French dessert of Sapporo beer crepe, with orange caramel sauce, an orange segment, flambéed with Grand Marnier, served with vanilla bean ice cream