



DEEP SEA AT THE ROCKS

175.⁰⁰

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)**

95.⁰⁰

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

Horenso scallop

A Hokkaido scallop seared and served in a spinach sesame, sour cream reduction

A seafood medley

an extra-large US king prawn, salmon and calamari, all grilled to perfection

Spicy seafood salad

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

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