



THE ROCKS  
TEPPANYAKI

**KOBE AT THE ROCKS**

**110.<sup>00</sup>**

Upgrade your tenderloin to **FULL-BLOOD WAGYU SIRLOIN AA5+**

20.<sup>00</sup>

Upgrade your tenderloin to **AUSTRALIAN FULL-BLOOD WAGYU SIRLOIN AA9+**

70.<sup>00</sup>

Upgrade your tenderloin to **JAPANESE WAGYU GRADE 5**

130.<sup>00</sup>

**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 number one 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*

**Hot mushroom salad**

*posy of shimeji, enoki, and shitake mushrooms, sautéed in garlic and seaweed butter, served over mixed leaves drizzled with house-made soy dressing*

**SELECT ONE OF THE FOLLOWING**

**Beef tenderloin (see available upgrades)**

*grass-fed tenderloin (approx. 150gm) cooked the way you like it, served with, asparagus, baby spinach, bean sprouts*

**Teriyaki chicken**

*free-range chicken thigh grilled then finished in our house-made teriyaki sauce, with grilled asparagus, baby spinach, bean sprouts*

**Barramundi**

*farmed NZ barramundi fillet, cooked in butter with white wine and flamed with your choice of motoyaki or lemon butter sauce, served with pumpkin and baby spinach*

**Garlic or steamed rice**

**Red and white miso soup**

**Green tea ice cream (contains dairy)**

**or Fruit Sorbets (vg)**