



THE KOBE AT THE ROCKS	110. ⁰⁰
Upgrade your tenderloin to 150gm FULLBLOOD WAGYU SIRLOIN AA5+	30. ⁰⁰
Upgrade your tenderloin to AUSTRALIAN FULLBLOOD WAGYU SIRLOIN AA9+	50. ⁰⁰
Upgrade your tenderloin to JAPANESE WAGYU GRADE 5 (REGARDED AS THE BEST WAGYU IN THE WORLD)	140. ⁰⁰

Nanbanzuke

Flash fried salmon served with house made sweet and sour pickles

Flaming Number One 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*

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 pumpkin, asparagus, red pepper, baby spinach and bean sprouts*

Teriyaki chicken

*Free range chicken thigh grilled then finished in our own teriyaki sauce, with grilled
asparagus, baby spinach and bean sprouts*

Chicken katsu

*Free range chicken breast with crisp Japanese panko,
served with Suribachi and tonkatsu sauce*

Chicken karaage

*Marinated free range chicken thigh lightly coated in corn flour and shallow fried,
served with yuzu mayonnaise and tonkatsu sauce*

Garlic or steamed rice
Red and white miso soup

Green tea ice cream (V)