



**BARRA AND WAGYU** 120.<sup>00</sup>  
Upgrade your wagyu to Master Kobe pure blood wagyu aa9+ 20.<sup>00</sup>

**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*

**Carpaccio Hokkaido Scallop**

*Japanese scallop sizzled with heated extra virgin olive oil,  
drizzled with wasabi dressing*

**Poke Salad**

*fresh sashimi cubes with our house make spicy poke sauce  
on garden greens drizzled with ponzu dressing*

**Barramundi**

*wild caught barramundi fillet  
(speak to the chef about how you would like it cooked)  
flamed with motoyaki sauce or with a meuniere of wine, butter, lemon and  
parsley and served with bean sprouts*

**Darling Downs Wagyu AA5+**

*with asparagus, mushroom and spinach*

**Garlic or steamed rice**

**Red and white miso soup**

**Banana Crêpe**

*banana seared on the Teppan and wrapped in a Sapporo beer crêpe, flambéed  
with brandy, and drizzled in orange and chocolate sauce, glazed and  
served with French vanilla gelato*