



BARRA AND WAGYU

120.⁰⁰

Upgrade your wagyu to Master Kobe pure blood wagyu aa9+

25.⁰⁰

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*

Sizzled Scallop

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

Poke Salad

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

Barramundi

(speak to the chef about how you would like it cooked)

*farmed barramundi fillet, flamed with motoyaki sauce or with a meuniere of wine, butter,
lemon and parsley and served with bean sprouts and baby spinach*

Australian Fullblood Wagyu Sirloin AA5+ (see available upgrade)

all wagyu is cooked MEDIUM RARE unless requested differently BY YOU!

sizzled on the teppan, served with asparagus and mushrooms

Garlic or steamed rice

Red and white miso soup

Crepe Suzette

*a traditional French dessert teppanyaki style, Sapporo beer crepe, with orange caramel sauce
and an orange segment flambéed with grand marnier with and vanilla bean ice-cream*