



BARRA AND WAGYU

98.⁰⁰

Upgrade your wagyu to Master Kobe pure blood wagyu aa9+

20.⁰⁰

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*

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*