



**BARRA AND WAGYU**

**88.<sup>00</sup>**

**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*

**Spicy seafood salad**

*garden greens with shoyu dressing, with prawn, calamari, mussels and house made chilli sauce*

**Barramundi**

*wild caught barramundi fillet flamed with motoyaki sauce 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*

**UPGRADE YOUR WAGYU TO MASTER KOBE PURE BLOOD  
WAGYU AA9+ FOR AN ADDITIONAL \$30**

**Mon-Sat CC fee 1%, Sun & P/Hol surcharge 15%**