



<b>BARRA AND WAGYU</b>	<b>88.00</b>
Upgrade your wagyu to Master Kobe pure blood wagyu aa9+	<b>20.00</b>

**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*

**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*