



THE BEEF LOVER

Upgrade your wagyu to Master Kobe pure blood wagyu aa9+

110.⁰⁰

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

Yumi's Cauliflower soup

Slow roasted caramelised cauliflower blended by hand with, fresh vegetable stock and cream

Hot Mushroom Salad

exotic selection of Japanese mushrooms, sautéed with mixed leaves in garlic butter sauce and pine nuts

Citrus Sake Sorbet

to cleanse the palate

Duo of Beef Tenderloin and Wagyu

*150gm of grain fed tenderloin
and*

*150gm of pure blood Australian wagyu AA5+
with grilled asparagus, baby spinach & bean sprouts*

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