



**THE BEEF LOVER**

Upgrade your wagyu to Master Kobe pure blood wagyu aa9+

135.<sup>00</sup>

20.<sup>00</sup>

**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*