



THE BEEF LOVER

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*

**Wagyu tenderloin tataki**

*seared and chilled, served rare with garlic, ginger and ponzu sauce*

**Cauliflower soup**

*full bodied demitasse of soup made in house from roasted cauliflower blended by hand with parmesan cheese, fresh vegetable stock and cream*

**Hot mushroom salad**

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

**Duo of beef tenderloin and wagyu**

*150gm of grain fed tenderloin and 150gm of Darling Downs 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*

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

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