



THE BEEF LOVER

98.⁰⁰

Upgrade your wagyu to Master Kobe pure blood wagyu aa9+

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*

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*

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