

DEEP SEA ON THE ROCKS	98. ⁰⁰
Upgrade your menu by adding a baby lobster tail	35. ⁰⁰
Upgrade your menu by adding giant leg of Alaskan Crab	35. 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

Spicy Seafood Salad

garden greens with shoyu dressing, with prawn, calamari, mussels and house made chilli sauce

Yumi's Cauliflower soup

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

Seafood Selection

large king prawn, 2 scallops, kingfish, salmon, and calamari (approximately 300gm) with grilled asparagus, baby spinach & bean sprouts

Lobster Tail (Upgrade Only)

sweet baby lobster tail broiled on the teppan, then steamed in white wine and served with lemon

Alaskan Crab (Upgrade Only)

This succulent giant crab is grilled on the teppan to highlight the sweetness, served in the shell with bean sprouts, baby spinach,

fresh lemon and dipping sauces

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%