



SURF & TURF

125.⁰⁰

Upgrade your tenderloin to Darling Downs wagyu aa5+

20.⁰⁰

Upgrade your tenderloin to Master Kobe pure blood wagyu tenderloin aa9+

40.⁰⁰

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

Carpaccio Scallop

scallop sashimi, sizzled with heated extra virgin olive oil, drizzled with wasabi pepper sauce

Flamed Lobster

Sweet baby lobster tail flamed with KJ motoyaki sauce, with mushroom, zucchini & pumpkin

Citrus sake Sorbet

to cleanse the palate

Grass Fed Tenderloin

*150gm of grass fed tenderloin)
with asparagus, mushroom, and spinach*

Garlic or steamed rice

Red and white miso soup

Fraises des Bois

strawberries steeped in Frais des Bois syrup, wrapped in a freshly made Sapporo beer crepe, flambéed with Frais des Bois liqueur and served with French vanilla gelato