



**SURF & TURF**

	<b>145.<sup>00</sup></b>
<i>Upgrade your tenderloin to 150 gm Australian fullblood wagyu sirloin AA5+</i>	<b>20.<sup>00</sup></b>
<i>Upgrade your tenderloin to 150 gm Australian fullblood wagyu tenderloin AA9+</i>	<b>40.<sup>00</sup></b>
<i>Upgrade to and extra-large 220 gm lobster tail</i>	<b>40.<sup>00</sup></b>
<i>Upgrade your tenderloin to 300 gm Australian fullblood wagyu sirloin AA9+</i>	<b>80.<sup>00</sup></b>

**Amuse**

*a flavoursome morsel  
prepared by our chefs to stimulate your taste buds*

**Yumi's Cauliflower soup**

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

**Flaming No 1 Special**

*crab salad with avocado wrapped in Hiramasa kingfish and  
flamed on the teppan with our secret sauce*

**Sizzled Scallop**

*Japanese Hokkaido scallop, sizzled with heated extra virgin olive oil,  
with wasabi dressing*

**Flamed Baby Lobster Tail (see available upgrade)**

*baby lobster tail flamed with motoyaki sauce, served with bay spinach*

**Yuzu Sorbet**

*aromatic yuzu lemon sorbet to cleanse the palate*

**Grain fed Tenderloin (see available upgrades)**

*150gm of grain fed tenderloin)  
with asparagus, mushroom, and pumpkin*

**Garlic or steamed rice  
Red and white miso soup**

**Crepe au Banana et Chocolat**

*banana seared on the teppan, wrapped in a Sapporo beer crêpe, drizzled in orange and  
flambéed with grand marnier, finished with vanilla bean ice-cream and chocolate sauce*