



SURF & TURF

185.⁰⁰

Upgrade your baby lobster tail to a **LARGE LOBSTER TAIL (APPROX 280gm)** 55.⁰⁰
 Upgrade your baby lobster tail to a **WHOLE WA LOBSTER (APPROX 600gm)** 115.⁰⁰

Upgrade your Australian wagyu 5 to **FULL-BLOOD WAGYU SIRLOIN AA9+** 40.⁰⁰
 Upgrade your Australian wagyu 5 to **JAPANESE WAGYU GRADE 5** 105.⁰⁰

Poke cup

Hawaiian-style sashimi in spicy poke sauce served in a crisp charcoal pastry cup on a pillow of goat cheese with yuzu jam and honeyed lotus root

Flaming no 1 special

crab salad with an avocado heart wrapped in Hiramasa kingfish, flamed with our secret sauce

Veal maki

thinly sliced Australian milk veal topside, rolled with seasoned spinach and seared leek, then basted in a traditional Japanese Tare sauce of soy, mirin, onion, garlic and sesame oil

Spicy seafood salad

seared prawn, calamari and mussel tossed in dengaku sauce over garden greens with soy dressing

Miso citrus lobster (see the upgrades)

a sweet Belize baby coral lobster, with white wine and miso citrus with a squeeze of fresh orange, and served with a sauté of zucchini and capsicum,

Yuzu sorbet

aromatic yuzu lemon sorbet to cleanse the palate

Australian full-blood Wagyu sirloin AA5+ (see the upgrades)

all Wagyu is cooked MEDIUM RARE unless you request differently!

full-blood Australian Wagyu AA5+ sirloin (approx 150gm) sizzled on the teppan, served with asparagus and mushrooms

Garlic or steamed rice
Red and white miso soup

Crepe au banana et chocolat

butter seared banana wrapped in a non-alcoholic beer crêpe, drizzled in orange sauce, and flambéed with Grand Marnier, finished with vanilla bean ice cream and chocolate