



THE KOBE

120.⁰⁰

Upgrade your tenderloin to **FULL-BLOOD WAGYU SIRLOIN AA5+**

20.⁰⁰

Upgrade your tenderloin to **AUSTRALIAN FULL-BLOOD WAGYU SIRLOIN AA9+**

60.⁰⁰

Upgrade your tenderloin to **JAPANESE WAGYU GRADE 5**

120.⁰⁰

Flaming number one special

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

Yumi's cauliflower soup

a rich fusion of slow-roasted cauliflower blended with caramelised onion, butter,
fresh vegetable stock and cream

Duo of seafood

wild-caught extra-large Spencer Gulf prawn, J and Petuna salmon, all cooked to perfection,
served with spinach and lemon.

Hot mushroom salad

posy of shimeji, enoki, and button mushrooms, sautéed in garlic and seaweed butter,
served over mixed leaves drizzled with house-made soy dressing

Beef tenderloin ([see available upgrades](#))

grass-fed tenderloin (approx. 180gm) cooked the way you like it,
served with, asparagus, baby spinach, bean sprouts

Garlic or steamed rice

Red and white miso soup

Green tea ice cream ([contains dairy](#))

or Fruit Sorbets ([vg](#))