



THE KOBE

135.⁰⁰

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

*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, 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*

SELECT ONE OF THE FOLLOWING

Beef tenderloin (see available upgrades)

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

Or

Teriyaki chicken

*free-range chicken thigh grilled then finished in our house-made teriyaki sauce, with
grilled asparagus, baby spinach and bean sprouts*

Garlic or steamed rice

Red and white miso soup

Green tea ice cream (contains dairy)

or Fruit sorbets (vg)