



## THE KOBE

155.<sup>00</sup>

Upgrade your tenderloin to <b>FULL-BLOOD WAGYU SIRLOIN AA5+</b>	25. <sup>00</sup>
Upgrade your tenderloin to <b>AUSTRALIAN FULL-BLOOD WAGYU SIRLOIN AA9+</b>	70. <sup>00</sup>
Upgrade your tenderloin to <b>JAPANESE WAGYU GRADE 5</b>	130. <sup>00</sup>

### 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 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

### 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

### Horenso scallop

Hokkaido scallops seared and topped with spinach, sesame sour cream reduction

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

grass-fed tenderloin (approx. 150gm) cooked the way you like it, served with, asparagus, baby spinach, bean sprouts

### Garlic or steamed rice

### Red and white miso soup

### Crepe suzette

our teppanyaki take on a traditional French dessert, you will enjoy a non-alcoholic beer crêpe, with orange caramel sauce, an orange segment, flambéed with grand marnier, and served with vanilla bean ice cream