



THE ROCKS

110.<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> |

**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

**Seasonal salad**

mixed leaves with cucumber, radish, and cherry tomatoes,  
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

**Teriyaki chicken**

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

**Garlic or steamed rice**

**Red and white miso soup**