



THE ROCKS

110.⁰⁰

Upgrade your tenderloin to **FULL-BLOOD WAGYU SIRLOIN AA5+** 25.⁰⁰

Upgrade your tenderloin to **AUSTRALIAN FULL-BLOOD WAGYU SIRLOIN AA9+** 70.⁰⁰

Upgrade your tenderloin to **JAPANESE WAGYU GRADE 5** 130.⁰⁰

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 number one specia

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

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

Teriyaki chicken

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

Salmon

farmed TAS Petuna salmon cooked your way, served with pumpkin and baby spinach

Barramundi

Farmed Qld barramundi fillet, cooked in butter with white wine and flamed with **your choice of motoyaki or lemon butter sauce**, served with pumpkin and baby spinach

Garlic or steamed rice

Red and white miso soup

Mon-Sat CC fee 1%, Sun & PH surcharge 10% (incl CC fee)