



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

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

Surcharges - Sunday 10% & Public Holiday 15%