



THE ROCKS

98.⁰⁰

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

a rich fusion of slow-roasted cauliflower blended with caramelised onion, butter,
fresh vegetable stock and cream

Seasonal salad

mixed greens with fresh tomato, cucumber and drizzled with our house 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, 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 NZ 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