



BARRA AND WAGYU

88.⁰⁰

Flaming No 1 Special

crab salad with avocado wrapped in Hiramasa kingfish and flamed on the teppan with our secret sauce

Carpaccio Hokkaido scallop

Japanese scallop sizzled with heated extra virgin olive oil, drizzled with wasabi dressing

Spicy seafood salad

garden greens with shoyu dressing, with scallop, calamari, mussels and house made chilli sauce

Barramundi

wild caught barramundi fillet flamed with motoyaki sauce and served with bean sprouts

Darling Downs Wagyu AA5+

with asparagus, mushroom and spinach

Garlic or steamed rice

Red and white miso soup

Crêpe Suzette

teppanyaki-style, freshly made Sapporo beer crêpe, flambéed with Grand Marnier, glazed with orange caramel sauce, with French vanilla gelato