



SURF & TURF

98.⁰⁰

Flaming No 1 Special

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

Wagyu tataki

seared and chilled served rare with shaved onion and KJ tataki sauce

Cauliflower soup

full bodied demitasse of soup made in house from roasted cauliflower blended by hand with a selection of cheeses, fresh vegetable stock and cream

Carpaccio scallop

scallop sashimi, sizzled with heated extra virgin olive oil, drizzled with wasabi pepper sauce

Flamed slipper lobster

120gm of slipper lobster meat flamed with KJ motoyaki sauce, with mushroom, zucchini & pumpkin

Citrus sake sorbet

to cleanse the palate

Darling Downs Wagyu AA5+

with asparagus, mushroom and spinach

Garlic or steamed rice

Red and white miso soup

Ume

new season red plums steeped in hot sugar and umeshu (Japanese plum wine), folded in a crepe cooked in umeshu butter and flamed in Slivovitz, served with creamy vanilla ice cream and chilled umeshu (Japanese plum sake)

UPGRADE YOUR WAGYU TO MASTER KOBE PURE BLOOD
WAGYU AA9+ FOR AN ADDITIONAL \$30

Mon-Sat CC fee 1%, Sun & P/Hol surcharge 15%