



## THE BEEF LOVER

82.<sup>90</sup>

Beef lovers know that different beef have different flavours – compare and savour!

### Flaming No 1 Special

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

### Wagyu tenderloin tataki

seared and chilled, served rare with garlic, ginger and ponzu sauce

### Cauliflower soup

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

### Hot mushroom salad

exotic selection of Japanese mushrooms, sautéed with mixed leaves in garlic butter sauce and pine nuts

### Duo of beef tenderloin and wagyu

120gm of grain fed tenderloin and 120gm of Darling Downs wagyu AA5+ with grilled asparagus, baby spinach & bean sprouts

### 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

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

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