



## THE WAGYU ROLL

120.<sup>00</sup>

a traditional Japanese way to enjoy fuller flavour wagyu cuts. Razor thin slices of Full blood wagyu topside AA9+yakinuku style, filled and seasoned with soy butter and sesame oil. This creates flavour filled mouthfuls of full flavoured wagyu without the fattiness of traditional steak style.

### Amuse

a flavoursome morsel  
prepared by our chefs to stimulate your taste buds

### Yumi's Cauliflower soup

slow roasted caramelised cauliflower blended by hand  
with, fresh vegetable stock and cream

### Flaming No 1 Special

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

### Hot Mushroom Salad

selection of Japanese mushrooms, sautéed with mixed leaves  
in garlic butter sauce

### Yuzu Sorbet

aromatic yuzu lemon sorbet to cleanse the palate

### Wagyu Roll

razor thin slices of Australian fullblood wagyu topside AA9+teppan seared and rolled with  
asparagus, carrot, and spinach, finished with butter, soy and brandy

### Garlic or steamed rice

### Red and white miso soup

### Crepe Suzette

a traditional French dessert teppanyaki style, Sapporo beer crepe, with orange caramel sauce and an  
orange segment flambéed with grand marnier with and vanilla bean ice-cream