



THE WAGYU ROLL

130.⁰⁰

Yakiniku is a traditional Japanese way to enjoy fuller-flavoured Wagyu cuts. The Wagyu roll is made with thinly sliced Wagyu topside AA9+, rolled with vegetables seasoned with soy, butter and sesame oil, to create flavour-filled mouthfuls with a crunch and succulent finish.

Flaming no 1 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*

Motoyaki scallop

*a twice-cooked Hokkaido scallop seared on the teppan,
then flamed with parmesan motoyaki sauce in the shell*

Hot mushroom salad

*posy of shimeji, enoki, and button mushrooms, sautéed in garlic and seaweed butter, served over
mixed leaves drizzled with house-made soy dressing*

Wagyu roll (approx 330gm)

*thin slices of Australian full-blood Wagyu topside AA9, teppan seared and rolled with
asparagus, mushroom, carrot, and spinach, finished with butter, soy and brandy*

Garlic or steamed rice

Red and white miso soup

Crepe suzette

*our teppanyaki take on a traditional French dessert, you will enjoy a non-alcoholic beer crêpe,
with orange caramel sauce, an orange segment, flambéed with grand marnier,
and served with vanilla bean ice cream*