



THE WAGYU ROLL

135.⁰⁰

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, creating flavour-filled mouthfuls with a crunch and a succulent finish.

Wagyu tataki

*charred wagyu AA9+ topside with a salt and pepper crust sliced thinly,
served rare with a garlic ginger tataki sauce*

Flaming no 1 special

*crab salad with an avocado heart wrapped in Hiramasa kingfish,
flamed with our secret sauce*

Yumi's cauliflower soup

*rich fusion of slow-roasted cauliflower blended with caramelised onion, butter,
fresh vegetable stock and cream*

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

Crêpe Suzette

*our teppanyaki take on a traditional French dessert, with beer crêpe, orange caramel sauce,
and an orange segment, flambéed with Cointreau and served with vanilla bean ice cream*