



## THE WAGYU ROLL

135.<sup>00</sup>

Yakiniku is a traditional Japanese way to enjoy fuller flavour wagyu cuts. Wagyu topside AA9+ cut in thin slices and rolled with vegetable, seasoned with soy, butter and sesame oil, to create flavour filled mouthfuls with tooth density, crunch and succulent finish.

### Wagyu tataki

*wagyu 9+ topside with a salt and pepper coat, charred to rare, chilled then sliced thinly and 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 shitake mushrooms, sautéed in garlic and seaweed butter, served over mixed leaves drizzled with house made soy dressing*

### Yuzu sorbet

*Aromatic yuzu lemon sorbet to cleanse the palate*

### Wagyu roll (approx 330gm)

*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

*Teppanyaki take on a traditional French dessert of Sapporo beer crepe, with orange caramel sauce, an orange segment, flambéed with Grand Marnier, served with vanilla bean ice cream*