



THE WAGYU ROLL

145.⁰⁰

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.

Wagyu tataki

wagyu g+ topside with a salt and pepper coat, charred to rare, chilled then thinly sliced and served rare with 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

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 shitake 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