



## THE WAGYU ROLL

155.<sup>00</sup>

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 9+ 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 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