THE ROCKS TEPPANYAKI

SUMMER 26 OMAKASSE *390.00*

The 11-course teppanyaki omakase that brings the best of land and sea together, filled with exciting flavours, all prepared by our skilled teppanyaki chefs in traditional Japanese style.

Poke cup

Hawaiian-style sashimi in spicy poke sauce served in a crisp charcoal pastry cup.
on a pillow of goat cheese with yuzu jam and honeyed lotus root

Flaming no1 special

crab salad with avocado wrapped in Hiramasa kingfish and flamed on the teppan with our secret sauce

Nanbanzuke

flash-fried salmon served with house-made sweet and sour pickles

Yumi's cauliflower soup

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

Foie gras

poached French foie gras cooked on the teppan and stacked with daikon, shitake mushroom, asparagus and nomono sauce, with shaved black truffle with a touch of gold

Hot mushroom salad

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

Veal maki

thinly sliced Australian milk veal topside, rolled with seasoned spinach and seared leak, then basted in a traditional Japanese Tare sauce of soy, mirin, onion garlic and sesame oil

'***Wagyu's***' of Land and Sea

JAPANESE GRADE 5, regarded as the **BEST WAGYU IN THE WORLD**, served with Patagonian toothfish, called **THE WAGYU OF THE SEA'** steamed in wine and butter, then flame-finished with Saikyo yaki miso baste, served with a sauté of zucchini, capsicum, shimeji, and shitake mushrooms in garlic sesame oil

Garlic or steamed rice
Red and white miso soup

Crepe Suzette

Traditional French dessert, teppanyaki style, Sapporo beer crepe with orange caramel sauce and an orange segment, flambéed with Grand Marnier, served with vanilla bean ice cream

Surcharges - Mon-Sat CC fee 1%, Sun 10%