



**YUMI'S LOBSTER MORNAY AND WAGYU DELUXE**  
Upgrade your Wagyu sirloin to Master Kobe Wagyu AA9+

**155.0 pp**  
**185.0 pp**

*Master teppanyaki chef Yumi Maeyama, from Hokkaido in Japan, famous for its seafood, has created a menu that reflects the essence of Hokkaido, with the best Master Kobe beef and some of her own special favourites.*

**Flaming No1 Special**

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

**Yumi's Cauliflower Soup**

*Yumi's full bodied demitasse of soup made in house from roasted cauliflower blended by hand with a selection of cheeses, fresh vegetable stock and cream*

**Seafood Poke Salad**

*Hawaiian style sashimi cubes marinated in poke sauce served on a bed of seaweed*

**Yuzushu Glace**

*made from extract of the yuzu lemon, a perfect palate cleanser*

**Lobster Tail**

*sweet lobster tail broiled on the teppan, then flamed and finished in Japanese style sesame mornay sauce, with baby spinach and lemon*

**Wagyu AA5+**

*Master Kobe Wagyu AA5+ sirloin cooked to your liking,  
with asparagus, mushrooms and pumpkin*

**or**

**Master Kobe Pure Blood Wagyu AA9+ (upgrade only)**

*sizzled on the teppan to medium rare, served  
with asparagus, mushrooms and pumpkin*

**Garlic Fried Rice**

*Nishiki rice toasted on the teppan with garlic and soy*

**Red and white miso soup**

**Crepe Suzette**

*teppanyaki style, freshly made Sapporo beer crepe, flambéed with Grand Marnier,  
then glazed with orange caramel sauce and served with French vanilla gelato*