



YUMI'S LOBSTER MORNAY AND WAGYU DELUXE

Upgrade your wagyu sirloin to Master Kobe Pure Blood Wagyu AA9+

160.0 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

Lobster Tail

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

Yuzushu Glace

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

Wagyu AA5+

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

house made dashi with Kobe's red and white miso blend, served with tofu and seaweed

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