



## KOBE WAGYU DELUXE

175.<sup>00</sup>

*Upgrade your fullblood Australian Wagyu Sirloin AA9+ to 300gm*

70.<sup>00</sup>

*Upgrade your fullblood Australian Wagyu Sirloin AA9+ to*

*Japanese Wagyu grade 5 (THE BEST WAGYU IN THE WORLD)*

90.<sup>00</sup>

### Amuse

*a flavoursome morsel  
prepared by our chefs to stimulate your taste buds*

### Yumi's Cauliflower soup

*slow roasted caramelised cauliflower blended by hand  
with, fresh vegetable stock and cream*

### Flaming No 1 Special

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

### Hot Mushroom Salad

*selection of Japanese mushrooms, sautéed with mixed leaves  
in garlic butter sauce*

### Seafood Selection

*large king prawn, slice of salmon and  
Hokkaido scallop cooked to perfection*

### Yuzu Sorbet

*aromatic yuzu lemon sorbet to cleanse the palate*

### Australian Fullblood Wagyu Sirloin AA9+ ([see available upgrade](#))

**all wagyu is cooked MEDIUM RARE unless requested differently BY YOU!**

*150gm of Australia's finest fullblood wagyu AA9+ served,  
with grilled asparagus and baby spinach*

### Japanese Wagyu Grade 5 ([Upgrade Only](#))

**all wagyu is cooked MEDIUM RARE unless requested differently BY YOU!**

*regarded as THE BEST WAGYU IN THE WORLD. This magnificent meat imported from Japan we  
serve 150gm cooked medium rare with asparagus and baby spinach*

Garlic or steamed rice

Red and white miso soup

### Crepe Les Fruits

*Sapporo beer crepe drizzled in orange sauce, with triple sec steeped seasonal fruits, flambéed with grand  
marnier and finished with chocolate sauce and vanilla bean ice cream*