



LOBSTER DELUXE

225.⁰⁰

This menu is for Lobster Lovers! You will enjoy delectable seafood culminating with a whole WA rock lobster, expertly cooked in front of you, as the highlight of your meal.

Ceviche of pearl meat

Paspaley pearl meat ceviche, marinated in yuzu juice and finger lime, with honey butter and black sesame lotus root

Flaming No 1 Special

Crab salad with an avocado heart wrapped in Hiramasa kingfish, flamed with our secret sauce

Yumi's cauliflower soup

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

Spicy seafood salad

Garden greens with shoyu dressing, prawn, calamari, mussel and house made chilli sauce

Motoyaki scallop

Twice cooked Hokkaido scallop seared on the teppan, then flamed with parmesan motoyaki sauce in the shell

Seafood medley

Extra large US king prawn, slice of salmon and line caught calamari cooked to perfection

Yuzu sorbet

Aromatic yuzu lemon sorbet to cleanse the palate

Western Australia rock lobster

*Speak to the chef about how you would like it cooked.
New season whole WA rock lobster (approx 600gm)
served with grilled asparagus, baby spinach and lemon*

Garlic or steamed rice

Red and white miso soup

Crepe les fruits

Butter seared banana wrapped in a Sapporo beer crepe drizzled in orange sauce, with Triple Sec steeped seasonal fruits, flambéed with Grand Marnier, served with vanilla bean ice cream, drizzled with chocolate sauce