



## LOBSTER DELUXE

275.<sup>00</sup>

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.

### 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

### Nanbanzuke

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

### Flaming no 1 special

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

### Yumi's cauliflower soup

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

### Motoyaki scallop

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

### Spicy seafood salad

garden greens with shoyu dressing topped with prawn, calamari and mussels, tossed in house-made chilli sauce

### Yuzu sorbet

aromatic yuzu lemon sorbet to cleanse the palate

### Whole WA Lobster in seaweed butter

a whole WA rock lobster broiled with white wine and finished in garlic seaweed butter 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 les fruits

butter seared banana wrapped in a non-alcoholic beer crêpe drizzled in orange sauce, with triple sec steeped seasonal fruits, flambéed with grand marnier, served with vanilla bean ice cream, drizzled with chocolate