



KOBE WAGYU DELUXE	165. <sup>00</sup>
<i>Upgrade your fullblood Australian Wagyu Sirloin AA9+ to 300gm</i>	50. <sup>00</sup>
<i>Upgrade your fullblood Australian Wagyu Sirloin AA9+ to Japanese Wagyu grade 5 (THE BEST WAGYU IN THE WORLD)</i>	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 SirloinAA9+ (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*

Mon-Sat CC fee 1%, Sun & P/Hol surcharge 10%