



## ROCKS WAGYU EXPERIENCE

265.<sup>00</sup>

Upgrade your Australian wagyu 5 to **JAPANESE WAGYU GRADE 5**

105.<sup>00</sup>

Upgrade your Australian wagyu 9 to **JAPANESE WAGYU GRADE 5**

55.<sup>00</sup>

Wagyu is all about fat. The higher the grade, the lower the melting temperature. Whether you are a Wagyu lover or a first-timer, this menu will treat you to 2 types of Wagyu to compare - Darling Downs Australian Full-Blood Wagyu AA5+ and 2GR Australian Full-Blood Wagyu AA9+. If you love wagyu, then upgrade either wagyu to Japanese Wagyu 5, *regarded as one of the BEST WAGYUS IN THE WORLD*

### Wagyu tataki

charred wagyu AA9+ topside with a salt and pepper crust sliced thinly,  
served rare with a garlic ginger tataki sauce

### 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

### Foie gras

poached French foie gras cooked on the teppan and stacked with daikon, shitake mushroom,  
asparagus and nimonono sauce, with shaved Spanish black truffle and a touch of gold

### Hot mushroom salad

posy of shimeji, enoki, and button mushrooms, sautéed in garlic and seaweed butter, served  
over mixed leaves drizzled with house-made soy dressing

### Yuzu sorbet

aromatic yuzu lemon sorbet to cleanse the palate

Duo of AUSTRALIAN FULLBLOOD WAGYU AA5 and AUSTRALIAN FULLBLOOD WAGYU AA9+

**All Wagyu is cooked MEDIUM RARE unless requested differently BY YOU!**

150gm of FULLBLOOD AUSTRALIAN WAGYU AA5+

150gm of FULLBLOOD AUSTRALIAN WAGYU AA9+

served with pumpkin & capsicum

Garlic or steamed rice

Red and white miso soup

### Crêpe au banane et chocolat

butter seared banana wrapped in a beer crêpe, drizzled in orange sauce, and flambéed with  
Cointreau, finished with vanilla bean ice cream and chocolate

Mon-Sat CC fee 1%, Sun & PH surcharge 10% (incl CC fee)