



ROCKS WAGYU EXPERIENCE

265.⁰⁰

Wagyu is all about fat, The higher the grade, the lower the melting temperature. Whether you are a Wagyu lover or a first timer, then this menu will treat you to 2 types of Wagyu to compare. Daring Downs Australian Full-Blood Wagyu AA5+, 2GR Australian Full-Blood Wagyu AA9+

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

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

a 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

A duo of AUSTRALIAN FULLBLOOD WAGYU AA5 and a +AUSTRALIAN FULLBLOOD WAGYU AA9+

All wagyu is cooked MEDIUM RARE unless requested differently BY YOU!

150 gm of FULLBLOOD AUSTRALIAN WAGYU AA5+

150 gm of FULLBLOOD AUSTRALIAN WAGYU AA9+

served with, pumpkin & capsicum

Garlic or steamed rice

Red and white miso soup

Crepe au banana et chocolat

butter seared banana wrapped in a non-alcoholic beer crêpe, drizzled in orange sauce, and flambéed with Grand Marnier, finished with vanilla bean ice cream and chocolate