



## ROCKS WAGYU EXPERIENCE

275.<sup>00</sup>

If you are a Wagyu lover, then this menu will treat you to Australian Full-Blood Wagyu AA9+, and Kagoshima Japanese Wagyu grade 5, regarded as the very **BEST WAGYU IN THE WORLD**.

### 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

Wagyu AA9+ topside with a salt and pepper coat, charred to rare, chilled then sliced thinly and 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 nomono 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 AA9+ and JAPANESE WAGYU 5**

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

75 gm of FULLBLOOD AUSTRALIAN WAGYU AA9+  
paired with 75 gm JAPANESE GRADE 5 considered the best wagyu in the world  
served with, pumpkin & capsicum

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

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