



ROCKS WAGYU EXPERIENCE

195.⁰⁰

Upgrade your fullblood Australian wagyu sirloin AA9+ to **300gm**

98.⁰⁰

Upgrade your fullblood Australian wagyu sirloin AA9+ to **150gm**

90.⁰⁰

JAPANESE WAGYU GRADE 5 (REGARDED AS THE BEST WAGYU IN THE WORLD)

If you love wagyu, this menu will treat you to some of AUSTRALIA'S BEST FULLBLOOD WAGYU AA9+. And if you are truly adventurous, upgrade to the best wagyu in the world, imported from Japan for your enjoyment.

Wagyu tataki

wagyu 9+ 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

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 shitake mushrooms, sautéed in garlic and seaweed butter, served over mixed leaves drizzled with house made soy dressing

Seafood selection

Extra large US king prawn, slice of salmon and Hokkaido scallop cooked to perfection

Yuzu sorbet

Aromatic yuzu lemon sorbet to cleanse the palate

Australian fullblood wagyu sirloin AA9+ ([see available upgrades](#))

All wagyu is cooked MEDIUM RARE unless you request differently!

Australia's finest fullblood wagyu AA9+ (approx 150gm), served with grilled asparagus and baby spinach

Garlic or steamed rice

Red and white miso soup

Crepe au banana et chocolat

Banana seared on the teppan, wrapped in a Sapporo beer crêpe, drizzled in orange sauce and flambéed with Grand Marnier, finished with vanilla bean ice cream and chocolate sauce