



## ROCKS WAGYU EXPERIENCE

225.<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**. If you are extra hungry or love your wagyu, upgrade either or both of your wagyu to 150gm.

Upgrade your Wagyu AA9+ **from 75gm to 150gm**

60.<sup>00</sup>

Upgrade your Jap Wagyu 5 **from 75gm to 150gm**

90.<sup>00</sup>

### 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*

### 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*

### Horenso scallop

*A Hokkaido scallop seared and served in a spinach sesame, sour cream reduction*

### Hot mushroom salad

*a 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

*an extra-large US king prawn, slice of salmon and Hokkaido scallop cooked to perfection*

### Yuzu sorbet

*aromatic yuzu lemon sorbet to cleanse the palate*

**A duo of AUSTRALIAN FULLBLOOD WAGYU AA9+ and JAPANESE WAGYU 5 & (see the upgrade)**

**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 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*

**Surcharges - Mon-Sat CC fee 1%, Sun 10% & P/Hol 15%**