



THE ULTIMATE WAGYU EXPERIENCE

Add Glacier 51 Patagonian Tooth Fish (the wagyu of the sea)

195.0 pp

35.0 pp

Chef Yumi has created a unique menu which will take you on a flavour experience you have fantasied about! Japanese ITO is regarded as the best wagyu in the world and melts in your mouth, paired with the best Full blood Australian Wagyu. For something extra special she has included Glacier 51 Patagonian tooth Fish (called the wagyu of the sea). U unique experience awaits!

Amuse

*a flavoursome morsel
prepared by our chefs to stimulate your taste buds*

Flaming Number One Special

*Crab salad with avocado wrapped in Hiramasa kingfish and
flamed on the teppan 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 a touch of gold*

Seafood Selection

Giant king prawn, salmon and calamari with grilled asparagus, and lemon

Green Salad

garden greens with shoyu dressing,

Patagonian Tooth Fish (**Upgrade Only**)

*Called the wagyu of fish this unique and succulent fish caught off the Glacier51, in the
icy waters of Heard Island at 3000 meters, is a sensation to the taste buds. Steamed with wine and
basted in yuzu butter, served spinach and lemon*

Sorbet

A delicate lemon sorbet to cleanse

A Duo of MASTER KOBE and ITO WAGYU

*Master Kobe wagyu A&G+ is one of Australia best wagyu, cooked medium, with
ITO wagyu is imported from Japan and regarded as the best wagyu in the world. cooked medium
rare served Your ITO is accompanied by a Certificate of authenticity from ITO, Japan. The duo is
served with bean sprouts, pumpkin and capsicum*

Red and White Miso Soup and Garlic Rice

CRÊPE SUZETTE

*teppanyaki-style, freshly made Sapporo beer crêpe, flambéed with Grand Marnier, glazed with
orange caramel sauce, with French vanilla gelato*

Mon-Sat CC fee 1%, Sun & P/Hol surcharge 15%