



SUMMER WAGYU DELUXE	290. ⁰⁰
Upgrade your wagyu sirloin AA5+ to AUSTRALIAN FULLBLOOD WAGYU SIRLOIN AA9+	50. ⁰⁰
Upgrade your JAPANESE WAGYU GRADE 5 from 75gm to 150gm	150. ⁰⁰

If you are a meat lover, this menu is perfect for you. It offers delectable starters including Wagyu Tataki and Foie Gras with the highlight being **JAPANESE WAGYU 5**, regarded as the **BEST WAGYU IN THE WORLD**, paired with **FULLBLOOD AUSTRALIAN WAGYU AA5+**.

If you love wagyu, then you can upgrade the **AUSTRALIAN FULLBLOOD WAGYU TO AA9+**.

Wagyu Tataki

wagyu 9+ with crushed salt and pepper coat, seared then chilled, sliced thinly and served rare with garlic, ginger and ponzu sauce

Flaming No1 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 shaved black truffle with a touch of gold

Cauliflower Soup

slow roasted caramelised cauliflower blended by hand with fresh vegetable stock and cream

Hot Mushroom Salad

selection of Japanese mushrooms, sautéed with mixed leaves in garlic butter sauce

Yuzu Sorbet

aromatic yuzu lemon sorbet to cleanse the palate

A Duo OF JAPANESE WAGYU 5 and AUSTRALIAN FULLBLOOD WAGYU AA5+

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

75 gm JAPANESE WAGYU GRADE 5 imported from Japan and regarded as **THE BEST WAGYU IN THE WORLD** paired with **150 gm of FULLBLOOD AUSTRALIAN WAGYU AA5+**.

The duo is served with, pumpkin and capsicum

OR

If you love wagyu, upgrade your beef to

150gm AUSTRALIAN FULLBLOOD AUSTRALIAN WAGYU AA9+ (Upgrade Only)

Garlic or steamed rice & Red and white miso soup

Crepe Suzette

traditional French dessert teppanyaki style, Sapporo beer crepe with orange caramel sauce and an orange segment, flambéed with Grand Marnier, served with vanilla bean ice-cream