



JAPANESE WAGYU DELUXE

Upgrade your Australian Fullblood Wagyu to AA9+

280.⁰⁰

40.⁰⁰

JAPANESE WAGYU 5 is regarded as the **BEST WAGYU IN THE WORLD**; its rich flavour is renowned and a true gourmet experience. This is paired with **FULLBLOOD AUSTRALIAN WAGYU AA5+**.
If you love Wagyu, then you can upgrade the **FULLBLOOD AUSTRALIAN WAGYU TO AA9+**.

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, stacked on nimono daikon, shitake mushroom,
asparagus and with shaved fresh Spanish black truffle and a touch of gold*

Spicy Seafood Salad

*garden greens with shoyu dressing, with prawn,
calamari, mussels and house made chilli sauce*

Lobster Tail Mornay

*baby lobster tail broiled with butter and garlic, steamed in white wine and crowned with house
made sesame mornay, flame finished and served with bean sprouts and spinach*

Yuzu Sorbet

aromatic yuzu lemon sorbet to cleanse the palate

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

(see available upgrade)

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*

Garlic or steamed rice

Red and white miso soup

Crepe Suzette

*a traditional French dessert teppanyaki style, Sapporo beer crepe, with orange caramel sauce and an
orange segment flambéed with grand marnier with and vanilla bean ice-cream*