



**BODY & SOUL (vg) ask about vegetarian and vegan options**

**110.<sup>00</sup>**

**Edamame (vg)**

**Tell us how spicy you like it!**

*baby soya beans in the pod steamed on the teppan with garlic and butter*

**Seaweed salad (vg)**

*mixed greens with fresh tomato, cucumber and  
marinated seaweed drizzled with house-made soy dressing*

**Yumi's cauliflower soup (contains dairy)**

*a rich fusion of slow-roasted cauliflower blended with caramelised onion, butter,  
fresh vegetable stock and cream*

**Tamago toji (contains egg)**

*nira tama (Asian chive) sautéed on the teppan  
rolled in tamago with drizzled teriyaki sauce*

**\*\* For vegetarians and vegans please discuss options with your server \*\***

**Grilled tofu and vegetable dengaku(vg)**

*silken tofu with pumpkin, red capsicum, zucchini and asparagus and spinach  
with dengaku sauce*

**Nasu unadon (vg)**

*eggplant milanese with unagi sauce on garlic rice*

**Red and white miso soup (made with dashi broth)**

**Green tea ice cream (contains dairy)**

**or Fruit Sorbets (vg)**



## THE ROCKS

110.<sup>00</sup>

Upgrade your tenderloin to <b>FULL-BLOOD WAGYU SIRLOIN AA5+</b>	25. <sup>00</sup>
Upgrade your tenderloin to <b>AUSTRALIAN FULL-BLOOD WAGYU SIRLOIN AA9+</b>	70. <sup>00</sup>
Upgrade your tenderloin to <b>JAPANESE WAGYU GRADE 5</b>	130. <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

### Flaming number one special

crab salad with an avocado heart wrapped in Hiramasa kingfish, flamed with our secret sauce

### Yumi's cauliflower soup

a rich fusion of slow-roasted cauliflower blended with caramelised onion, butter, fresh vegetable stock and cream

### SELECT ONE OF THE FOLLOWING

#### Beef tenderloin (see available upgrades)

grass-fed tenderloin (approx. 150gm) cooked the way you like it, served with, asparagus, baby spinach, bean sprouts

#### Teriyaki chicken

free-range chicken thigh grilled then finished in our house-made teriyaki sauce, with grilled asparagus, baby spinach, bean sprouts

#### Salmon

farmed TAS Petuna salmon cooked your way, served with pumpkin and baby spinach

#### Barramundi

farmed NZ barramundi fillet, cooked in butter with white wine and flamed with **your choice of motoyaki or lemon butter sauce**, served with pumpkin and baby spinach

#### Garlic or steamed rice

#### Red and white miso soup

Green tea ice cream (**contains dairy**)  
or Fruit Sorbets (**vg**)



## THE KOBE

155.<sup>00</sup>

Upgrade your tenderloin to <b>FULL-BLOOD WAGYU SIRLOIN AA5+</b>	25. <sup>00</sup>
Upgrade your tenderloin to <b>AUSTRALIAN FULL-BLOOD WAGYU SIRLOIN AA9+</b>	70. <sup>00</sup>
Upgrade your tenderloin to <b>JAPANESE WAGYU GRADE 5</b>	130. <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

### Flaming number one special

crab salad with an avocado heart wrapped in Hiramasa kingfish, flamed with our secret sauce

### Yumi's cauliflower soup

a rich fusion of slow-roasted cauliflower blended with caramelised onion, butter, fresh vegetable stock and cream

### Hot mushroom salad

posy of shimeji, enoki, and button mushrooms, sautéed in garlic and seaweed butter, served over mixed leaves drizzled with house-made soy dressing

### Horenso scallop

Hokkaido scallops seared and topped with spinach, sesame sour cream reduction

### Beef tenderloin ([see available upgrades](#))

grass-fed tenderloin (approx. 150gm) cooked the way you like it, served with, asparagus, baby spinach, bean sprouts

### Garlic or steamed rice

### Red and white miso soup

### Crepe suzette

our teppanyaki take on a traditional French dessert, you will enjoy a non-alcoholic beer crêpe, with orange caramel sauce, an orange segment, flambéed with grand marnier, and served with vanilla bean ice cream



## THE WAGYU ROLL

155.<sup>00</sup>

Yakiniku is a traditional Japanese way to enjoy fuller-flavoured Wagyu cuts. The Wagyu roll is made with thinly sliced Wagyu topside AA9+, rolled with vegetables seasoned with soy, butter and sesame oil, to create flavour-filled mouthfuls with a crunch and succulent finish.

### Wagyu tataki

Wagyu 9+ topside with a salt and pepper coat, charred to rare, chilled then thinly sliced and served rare with garlic ginger tataki sauce

### Flaming no 1 special

crab salad with an avocado heart wrapped in Hiramasa kingfish, flamed with our secret sauce

### Yumi's cauliflower soup

a rich fusion of slow-roasted cauliflower blended with caramelised onion, butter, fresh vegetable stock and cream

### Motoyaki scallop

a twice-cooked Hokkaido scallop seared on the teppan, then flamed with parmesan motoyaki sauce in the shell

### Hot mushroom salad

posy of shimeji, enoki, and button mushrooms, sautéed in garlic and seaweed butter, served over mixed leaves drizzled with house-made soy dressing

### Wagyu roll (approx 330gm)

thin slices of Australian full-blood Wagyu topside AA9, teppan seared and rolled with asparagus, mushroom, carrot, and spinach, finished with butter, soy and brandy

### Garlic or steamed rice

### Red and white miso soup

### Crepe suzette

our teppanyaki take on a traditional French dessert, you will enjoy a non-alcoholic beer crêpe, with orange caramel sauce, an orange segment, flambéed with grand marnier, and served with vanilla bean ice cream



## DEEP SEA

185.<sup>00</sup>

If you are a seafood lover, then this is your menu. Take a journey, tasting the finest seafood cooked to perfection in a variety of styles

Upgrade your baby lobster tail to a **LARGE NT LOBSTER TAIL (APPROX 280gm)** 55.<sup>00</sup>

Upgrade your baby lobster tail to a **WHOLE WA LOBSTER (APPROX 600gm)** 115.<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

### Nanbanzuke

flash-fried salmon served with house-made sweet and sour pickles

### Flaming no 1 special

crab salad with an avocado heart wrapped in Hiramasa kingfish, flamed with our secret sauce

### Yumi's cauliflower soup

a rich fusion of slow-roasted cauliflower blended with caramelised onion, butter, fresh vegetable stock and cream

### Spicy seafood salad

garden greens with shoyu dressing topped with prawn, calamari and mussels, tossed in house-made chilli sauce

### Kani

a giant leg of succulent Antarctic crab (each leg approx 180gm), grilled on the teppan in the shell to highlight the sweetness, served with fresh lemon

### Broiled Lobster Tail in Seaweed Butter ([see the upgrades](#))

a sweet Belize baby coral lobster, broiled with white wine and garlic seaweed butter served with a sauté of zucchini, capsicum, shimeji, and shitake mushrooms in garlic sesame oil

### Garlic or steamed rice

### Red and white miso soup

### Crepe suzette

our teppanyaki take on a traditional French dessert, you will enjoy a non-alcoholic beer crêpe, with orange caramel sauce, an orange segment, flambéed with grand marnier, and served with vanilla bean ice cream



## BARRA AND WAGYU

185.<sup>00</sup>

Upgrade your Wagyu sirloin AA5+ to **AUSTRALIAN FULL-BLOOD WAGYU SIRLOIN AA9+** 50.<sup>00</sup>

Upgrade your Wagyu sirloin AA5+ to **JAPANESE WAGYU GRADE 5** 115.<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

### Yumi's cauliflower soup

a rich fusion of slow roasted cauliflower blended with caramelised onion, butter, fresh vegetable stock and cream

### Hot mushroom salad

posy of shimeji, enoki, and button mushrooms, sautéed in garlic and seaweed butter, served over mixed leaves drizzled with house-made soy dressing

### Barramundi

farmed NZ barramundi fillet, cooked in butter with white wine and flamed with **your choice of motoyaki or lemon butter sauce**, served with pumpkin and baby spinach

### Australian full-blood Wagyu sirloin AA5+ (see the upgrades)

**all Wagyu is cooked MEDIUM RARE unless you request differently!**

full-blood Australian Wagyu AA5+ sirloin (approx 150gm) sizzled on the teppan, served with asparagus and mushrooms

### Garlic or steamed rice

### Red and white miso soup

### Crepe Suzette

our teppanyaki take on a traditional French dessert, you will enjoy a non-alcoholic beer crêpe, with orange caramel sauce, an orange segment, flambéed with grand marnier, and served with vanilla bean ice cream



## SURF & TURF

225.<sup>00</sup>

Upgrade your baby lobster tail to a **LARGE LOBSTER TAIL (APPROX 280gm)** 55.<sup>00</sup>

Upgrade your baby lobster tail to a **WHOLE WA LOBSTER (APPROX 600gm)** 115.<sup>00</sup>

Upgrade your tenderloin to **FULL-BLOOD WAGYU SIRLOIN AA5+** 25.<sup>00</sup>

Upgrade your tenderloin to **AUSTRALIAN FULL-BLOOD WAGYU SIRLOIN AA9+** 70.<sup>00</sup>

Upgrade your tenderloin to **JAPANESE WAGYU GRADE 5** 130.<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

### Flaming no 1 special

crab salad with an avocado heart wrapped in Hiramasa kingfish, flamed with our secret sauce

### Veal maki

thinly sliced Australian milk veal topside, rolled with seasoned spinach and seared leak, then basted in a traditional Japanese Tare sauce of soy, mirin, onion garlic and sesame oil

### Patagonian toothfish salad

this succulent fish called the '**wagyu of the sea**' is steamed in butter and wine. Flame-finished with a Saikyo yaki miso baste and served on fresh greens with radish red onion and soy dressing

### Broiled lobster tail in seaweed butter (see available upgrades)

a sweet Belize baby coral lobster, broiled with white wine and garlic seaweed butter served with a sauté of zucchini, capsicum, shimeji, and shitake mushrooms in garlic sesame oil

### Yuzu sorbet

Aromatic yuzu lemon sorbet to cleanse the palate

### Beef tenderloin (see available upgrades)

grass-fed tenderloin (approx. 150gm) cooked the way you like it, served with, asparagus, baby spinach, bean sprouts

### 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



## THE BEEF LOVER

225.<sup>00</sup>

This chef has assembled a menu to tantalise Beef lovers, culminating with a pairing of grass-fed tenderloin with a mid-range Full Blood Wagyu AA5+. If you love your wagyu, then why not upgrade to 2GR AA9+ or Japanese Wagyu 5 regarded as the very **BEST WAGYU IN THE WORLD**.

Upgrade your Wagyu sirloin AA5+ to **AUSTRALIAN FULL-BLOOD WAGYU SIRLOIN AA9+** 50.<sup>00</sup>

Upgrade your Wagyu sirloin AA5+ to **JAPANESE WAGYU GRADE 5** 115.<sup>00</sup>

### 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*

### Yumi's cauliflower soup

*a rich fusion of slow-roasted cauliflower blended with caramelised onion, butter, fresh vegetable stock and cream*

### 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 button mushrooms, sautéed in garlic and seaweed butter, served over mixed leaves drizzled with house-made soy dressing*

### Duo of tenderloin and Australian full-blood Wagyu AA5+ ([see available upgrades](#))

**all Wagyu is cooked MEDIUM RARE unless you request differently!**

*grass-fed tenderloin (approx 150gm) and Australian full-blood Wagyu sirloin AA5+ (approx 150gm), served with grilled asparagus, baby spinach and bean sprouts*

### 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*





## ROCKS WAGYU EXPERIENCE

275.<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**.

### 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

### Yumi's cauliflower soup

a rich fusion of slow roasted cauliflower blended with caramelised onion, butter, fresh vegetable stock and cream

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

### Yuzu sorbet

aromatic yuzu lemon sorbet to cleanse the palate

**A duo of AUSTRALIAN FULLBLOOD WAGYU AA9+ and JAPANESE WAGYU 5**

**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 les fruits

butter seared banana wrapped in a non-alcoholic beer crêpe drizzled in orange sauce, with triple sec steeped seasonal fruits, flambéed with grand marnier, served with vanilla bean ice cream, drizzled with chocolate

Mon-Sat CC fee 1%, Sun & PH surcharge 10% (incl CC fee)



## LOBSTER DELUXE

275.<sup>00</sup>

This menu is for Lobster Lovers! You will enjoy delectable seafood culminating with a whole WA rock lobster, expertly cooked in front of you, as the highlight of your meal.

### 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

### Nanbanzuke

flash-fried salmon served with house-made sweet and sour pickles

### Flaming no 1 special

crab salad with an avocado heart wrapped in Hiramasa kingfish, flamed with our secret sauce

### Yumi's cauliflower soup

a rich fusion of slow roasted cauliflower blended with caramelised onion, butter, fresh vegetable stock and cream

### Motoyaki scallop

a twice-cooked Hokkaido scallop seared on the teppan, then flamed with parmesan motoyaki sauce in the shell

### Spicy seafood salad

garden greens with shoyu dressing topped with prawn, calamari and mussels, tossed in house-made chilli sauce

### Yuzu sorbet

aromatic yuzu lemon sorbet to cleanse the palate

### Whole WA Lobster in seaweed butter

a whole WA rock lobster broiled with white wine and finished in garlic seaweed butter served with a sauté of zucchini, capsicum, shimeji, and shitake mushrooms in garlic sesame oil

### Garlic or steamed rice

### Red and white miso soup

### Crepe les fruits

butter seared banana wrapped in a non-alcoholic beer crêpe drizzled in orange sauce, with triple sec steeped seasonal fruits, flambéed with grand marnier, served with vanilla bean ice cream, drizzled with chocolate

Mon-Sat CC fee 1%, Sun & PH surcharge 10% (incl CC fee)



**PERFECT FOR TWO (Menu price is for 2 people)**

695.<sup>00</sup>

This menu is specifically designed for couples, with an array of flavourful dishes made for sharing.  
Let our chefs take you on a journey that will create memories  
and benchmarks for your future dining adventures.

**Poke Cups**

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

**Flaming no 1 special**

fired balls of crab salad with avocado wrapped in Hiramasa kingfish and nori, baked with our  
secret sauce, topped with bittersweet soy glaze and Tobico orange caviar

**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 scallops**

2 Hokkaido scallops seared and topped with spinach, sesame sour cream reduction

**Patagonian toothfish salad**

this succulent fish, called the '*Wagyu of the sea*', is steamed in butter and wine. Flame-finished  
with Saikyo yaki miso baste and served on fresh greens with radish, red onion, and soy dressing

**Whole lobster in seaweed butter**

a whole Western Australian rock lobster to share - broiled with white wine and finished in garlic  
seaweed butter served with a sauté of zucchini, capsicum, shimeji,  
and shitake mushrooms in garlic sesame oil

**Yuzu lemon sorbet**

aromatic yuzu lemon sorbet to cleanse the palate

**A duo of JAPANESE WAGYU 5 and AUSTRALIAN FULL-BLOOD WAGYU AA9+**

**all Wagyu is cooked MEDIUM RARE unless you request differently!**

150 gm JAPANESE GRADE 5 regarded as the BEST WAGYU IN THE WORLD  
with 150gm FULL-BLOOD AUSTRALIAN WAGYU SIRLOIN AA9+,  
served with mushrooms, pumpkin and capsicum

**Garlic or steamed rice Red and white miso soup**

**Crepe les fruits**

butter seared banana wrapped in a non-alcoholic beer crêpe, drizzled in orange sauce, with triple  
sec steeped seasonal fruits, flambeed with grand marnier, served with vanilla bean ice cream,  
drizzled with chocolate

Mon-Sat CC fee 1%, Sun & PH surcharge 10% (incl CC fee)