



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

98.⁰⁰

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
TEPPANYAKI

KOBE AT THE ROCKS

110.⁰⁰

Upgrade your tenderloin to **FULL-BLOOD WAGYU SIRLOIN AA5+**

20.⁰⁰

Upgrade your tenderloin to **AUSTRALIAN FULL-BLOOD WAGYU SIRLOIN AA9+**

70.⁰⁰

Upgrade your tenderloin to **JAPANESE WAGYU GRADE 5**

130.⁰⁰

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

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

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 WAGYU ROLL

145.⁰⁰

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 g+ 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 shitake 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 AT THE ROCKS

175.⁰⁰

Upgrade your baby lobster tail to a **LARGE NT LOBSTER TAIL (APPROX 280gm)**

55.⁰⁰

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

95.⁰⁰

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

Horenso scallop

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

A seafood medley

an extra-large US king prawn, salmon and calamari, all grilled to perfection

Spicy seafood salad

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

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

185.⁰⁰

Upgrade your Wagyu sirloin AA5+ to **AUSTRALIAN FULL-BLOOD WAGYU SIRLOIN AA9+** 50.⁰⁰

Upgrade your Wagyu sirloin AA5+ to **JAPANESE WAGYU GRADE 5** 115.⁰⁰

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

Horenso scallop

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

Hot mushroom salad

posy of shimeji, enoki and shitake 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



THE BEEF LOVER

185.⁰⁰

Upgrade your Wagyu sirloin AA5+ to **AUSTRALIAN FULL-BLOOD WAGYU SIRLOIN AA9+** 50.⁰⁰

Upgrade your Wagyu sirloin AA5+ to **JAPANESE WAGYU GRADE 5** 115.⁰⁰

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 shitake 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 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

195.⁰⁰

Upgrade your baby lobster tail to a **LARGE LOBSTER TAIL (APPROX 280gm)** 55.⁰⁰
 Upgrade your baby lobster tail to a **WHOLE WA LOBSTER (APPROX 600gm)** 95.⁰⁰

Upgrade your tenderloin to **FULL-BLOOD WAGYU SIRLOIN AA5+** 20.⁰⁰
 Upgrade your tenderloin to **AUSTRALIAN FULL-BLOOD WAGYU SIRLOIN AA9+** 70.⁰⁰
 Upgrade your tenderloin to **JAPANESE WAGYU GRADE 5** 130.⁰⁰

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 9+ 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

Hot mushroom salad

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

Patagonian toothfish

this succulent fish called the 'wagyu of the sea' is steamed in butter and wine then flame finished with a Saikyo yaki miso baste and served with lime

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 bannana 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 KANI

225.⁰⁰

For any crab lover this giant crab from the Bering Sea is the best of its kind. The giant legs are lightly grilled to bring out the sweetness. Served with lime, they are simply superb!

Add extra Kani (crab), **EXTRA GIANT LEG/S OF KANI (PER 180 GM LEG)**

75.⁰⁰

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

Motoyaki scallop

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

Yuzu sorbet

aromatic yuzu lemon sorbet to cleanse the palate

Kani

2 giant legs of succulent Antarctic crab (each leg approx 180gm), grilled on the teppan in the shell to highlight the sweetness, served with, baby spinach, asparagus, and fresh lemon

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



LOBSTER DELUXE

225.⁰⁰

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

Spicy seafood salad

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

Motoyaki scallop

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

Seafood medley

an extra-large US king prawns, Petuna salmon and line caught calamari cooked to perfection and served with lemon

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, flambeed with grand marnier, served with vanilla bean ice cream, drizzled with chocolate



ROCKS WAGYU EXPERIENCE

225.⁰⁰

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**

60.⁰⁰

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

90.⁰⁰

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%



ULTIMATE TEPPANYAKI EXPERIENCE

495.00

Upgrade your baby lobster tail to a **LARGE LOBSTER TAIL (APPROX 280gm)**

55.00

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

95.00

A dining experience not to be rushed. Savour the finest flavours our chefs can offer, prepared with all the skill and dedication you deserve for the ultimate teppanyaki experience.

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

Slow roasted abalone

a farmed Kangaroo Island baby green lip abalone seared with olive oil and butter, sliced and flavoured with garlic, mirin, soy, topped with parsley, shallots & chives, served in the shell

Lobster in seaweed butter (see the upgrades)

a sweet Belize baby coral lobster broiled with white wine and finished in garlic seaweed butter

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

Kani

want and extra dimension to your menu then special add giant legs of succulent Antarctic crab (each leg approx 180gm), grilled on the teppan in the shell to highlight the sweetness, served with, baby spinach, asparagus, and fresh lemon

Yuzu 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!

75 gm JAPANESE GRADE 5 regarded as the BEST WAGYU IN THE WORLD with 75gm FULL-BLOOD AUSTRALIAN WAGYU SIRLOIN AA9+, with mushrooms, 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

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



PERFECT FOR TWO (Menu price is for 2 people)

695.⁰⁰

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

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

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 white wine, then flame-finished with a 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, flambéed with grand marnier, served with vanilla bean ice cream, drizzled with chocolate

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