THE ROCKS TEPPANYAKI

**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 tomago 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)

Surcharges - Sun 10% & P/Hol 15%

THE ROCKS TEPPANYAKI

*THE ROCKS* ***110.00***

Upgrade your tenderloin to **FULL-BLOOD WAGYU SIRLOIN AA5+** 25.00
Upgrade your tenderloin to **AUSTRALIAN FULL-BLOOD WAGYU SIRLOIN AA9+** 70.00
Upgrade your tenderloin to **JAPANESE WAGYU GRADE 5** 130.00

Flaming number one special
crab salad with an avocado heart wrapped in Hiramasa kingfish,
flamed with our secret sauce

Yumi's cauliflower soup
rich fusion of slow-roasted cauliflower blended with caramelised onion, butter,
fresh vegetable stock and cream

Seasonal salad
mixed leaves with cucumber, radish, and cherry tomatoes,
drizzled with house-made soy dressing

SELECT ONE OF THE FOLLOWING

Beef tenderloin (see available upgrades)
grass-fed tenderloin (approx 180gm) cooked the way you like it,
served with asparagus, baby spinach and bean sprouts

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

Garlic or steamed rice
Red and white miso soup

Surcharges - Sun 10% & P/Hol 15%

THE ROCKS TEPPANYAKI

*THE KOBE* ***135.00***

Upgrade your tenderloin to **FULL-BLOOD WAGYU SIRLOIN AA5+** 20.00
Upgrade your tenderloin to **AUSTRALIAN FULL-BLOOD WAGYU SIRLOIN AA9+** 60.00
Upgrade your tenderloin to **JAPANESE WAGYU GRADE 5** 120.00

Poke cup
Hawaiian-style sashimi in spicy poke sauce served in a crisp charcoal pastry cup on a pillow of goat cheese with yuzu j

Flaming number one special
crab salad with an avocado heart wrapped in Hiramasa kingfish, flamed with our secret sauce

Yumi's cauliflower soup
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

SELECT ONE OF THE FOLLOWING

Beef tenderloin (see available upgrades)
grass-fed tenderloin (approx 180gm) cooked the way you like it, served with asparagus, baby spinach and bean sprouts

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

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

Barramundi
Farmed Qld 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)**

Surcharges - Sun 10% & P/Hol 15%

THE ROCKS TEPPANYAKI

**THE WAGYU ROLL** 135.00

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, creating flavour-filled mouthfuls with a crunch and a succulent finish.

Wagyu tataki
charred Wagyu AA9+ topside with a salt and pepper crust sliced thinly,
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
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

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

Crêpe Suzette
our teppanyaki take on a traditional French dessert, with beer crêpe, orange caramel sauce,
and an orange segment, flambéed with Cointreau and served with vanilla bean ice cream

Surcharges - Sun 10% & P/Hol 15%

THE ROCKS TEPPANYAKI

*BARRA AND WAGYU* ***155.00***

Upgrade your Wagyu sirloin AA5+ to **AUSTRALIAN FULL-BLOOD WAGYU SIRLOIN AA9+** 40.00
Upgrade your Wagyu sirloin AA5+ to **JAPANESE WAGYU GRADE 5** 105.00

Flaming no 1 special
crab salad with an avocado heart wrapped in Hiramasa kingfish,
flamed with our secret sauce

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

Yumi's cauliflower soup
rich fusion of slow-roasted cauliflower blended with caramelised onion, butter,
fresh vegetable stock and cream

Barramundi
farmed QLD 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

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

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

Crêpe Suzette
our teppanyaki take on a traditional French dessert, with beer crêpe, orange caramel sauce, and
an orange segment, flambéed with Cointreau and served with vanilla bean ice cream

Surcharges - Sun 10% & P/Hol 15%

THE ROCKS TEPPANYAKI

*DEEP SEA* ***185.00***

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)** 115.00

If you are a seafood lover, then this is your menu. Take a journey tasting the finest seafood cooked to perfection by your personal chef in traditional Japanese style

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

Yumi's cauliflower soup
rich fusion of slow-roasted cauliflower blended with caramelised onion, butter, fresh vegetable stock and cream

Trio of seafood
trio of wild-caught extra-large Spencer Gulf prawn, Japanese Hokkaido scallop and Petuna salmon, all cooked to perfection, served with spinach and lemon

Spicy seafood salad
seared prawn, calamari and mussel tossed in dengaku sauce over garden greens, fresh tomato, cucumber and radish with soy dressing

Miso citrus lobster
baby Belize lobster (approx. 110 g), with white wine and miso citrus with a squeeze of fresh orange, served with a sauté of zucchini, capsicum, shimeji and shitake mushrooms in garlic sesame oil

Garlic or steamed rice
Red and white miso soup

Crêpe Suzette
our teppanyaki take on a traditional French dessert, with beer crêpe, orange caramel sauce, and an orange segment, flambéed with Cointreau and served with vanilla bean ice cream

Surcharges - Sun 10% & P/Hol 15%

THE ROCKS TEPPANYAKI

*ROCKS WAGYU EXPERIENCE* ***265.00***

Upgrade your Australian wagyu 5 to **JAPANESE WAGYU GRADE 5** 105.00
Upgrade your Australian wagyu 9 to **JAPANESE WAGYU GRADE 5** 55.00

Wagyu is all about fat. The higher the grade, the lower the melting temperature. Whether you are a Wagyu lover or a first-timer, this menu will treat you to 2 types of Wagyu to compare - Darling Downs Australian Full-Blood Wagyu AA5+ and 2GR Australian Full-Blood Wagyu AA9+. If you love wagyu, then upgrade either wagyu to Japanese Wagyu 5, regarded as one of the BEST WAGYUS IN THE WORLD

Wagyu tataki
charred Wagyu AA9+ topside with a salt and pepper crust sliced thinly, 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
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 nimono 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

Duo of AUSTRALIAN FULLBLOOD WAGYU AA5 and AUSTRALIAN FULLBLOOD WAGYU AA9+
All Wagyu is cooked MEDIUM RARE unless requested differently **BY YOU**!
150gm of FULLBLOOD AUSTRALIAN WAGYU AA5+
150gm of FULLBLOOD AUSTRALIAN WAGYU AA9+
served with pumpkin & capsicum

Garlic or steamed rice
Red and white miso soup

Crêpe au banane et chocolat
butter seared banana wrapped in a beer crêpe, drizzled in orange sauce, and flambéed with Cointreau, finished with vanilla bean ice cream and chocolate

Surcharges - Sun 10% & P/Hol 15%

***ULTIMATE TEPPANYAKI EXPERIENCE*** *495.00*

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

Tuna tataki Kobe Jones style
black pepper-coated seared maguro (tuna loin) served with nori cream 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 nimono sauce, with shaved Spanish black truffle and a touch of gold

SLOW ROASTED ABALONE

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

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

Patagonian Toothfish salad
a succulent white fish steamed called **the Wagyu of the sea' seared** in wine and butter, flame finished with a Saikyo yaki miso and served on fresh greens with radish, red onion and soy dressing

Miso citrus lobster tail
a large NT coral lobster, with white wine and miso citrus with a squeeze of fresh orange, and served with a sauté of zucchini and capsicum

Yuzu sorbet
aromatic yuzu lemon sorbet to cleanse the palate

**A duo of KAGOSHIMA and AUSTRALIAN FULL-BLOOD 2GR WAGYU AA9+**
all Wagyu is cooked MEDIUM RARE unless you request differently!
KAGOSHIMA GRADE 5 regarded as one of the BEST WAGYU IN THE WORLD
with FULL-BLOOD AUSTRALIAN 2GR WAGYU SIRLOIN AA9+,
served with mushrooms, pumpkin and capsicum

Garlic or steamed rice
with 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

Surcharges - Sunday 10% & Public Holiday 15%

THE ROCKS TEPPANYAKI

**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

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

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. Fame-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 NT 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

Surcharges - Sun 10% & P/Hol 15%