



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)



THE ROCKS

98.⁰⁰

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

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

Seasonal salad

mixed greens with fresh tomato, cucumber and drizzled with our house 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, 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



THE KOBE

120.⁰⁰

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

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

Duo of seafood

wild-caught extra-large Spencer Gulf prawn, J and Petuna salmon, all cooked to perfection,
served with spinach and lemon.

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

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

grass-fed tenderloin (approx. 180gm) cooked the way you like it,
served with, asparagus, baby spinach, bean sprouts

Garlic or steamed rice

Red and white miso soup

Green tea ice cream ([contains dairy](#))

or Fruit Sorbets ([vg](#))



THE WAGYU ROLL

130.⁰⁰

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.

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*



BARRA AND WAGYU

145.⁰⁰

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

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

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



DEEP SEA

155.⁰⁰

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)** 40.⁰⁰
Upgrade your baby lobster tail to a **WHOLE WA LOBSTER (APPROX 600gm)** 105.⁰⁰

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 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



THE BEEF LOVER

195.⁰⁰

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+** 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*

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*

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*

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*

Yuzu sorbet

Aromatic yuzu lemon sorbet to cleanse the palate

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*



THE BEEF LOVER

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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*

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*

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*

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*

Yuzu sorbet

Aromatic yuzu lemon sorbet to cleanse the palate

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*



LOBSTER DELUXE

255.⁰⁰

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

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



ROCKS WAGYU EXPERIENCE

255.⁰⁰

Wagyu is all about fat, The higher the grade, the lower the melting temperature. Whether you are a Wagyu lover or a first timer, then this menu will treat you to 3 types of Wagyu to compare. Daring Downs Australian Full-Blood Wagyu AA5+, 2GR Australian Full-Blood Wagyu AA9+, and Kagoshima Japanese Wagyu grade 5, regarded as the **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, shiitake mushroom, asparagus and nimonono 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 Trio of AUSTRALIAN FULLBLOOD WAGYU AA5, +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 AA5+

75 gm of FULLBLOOD AUSTRALIAN WAGYU AA9+

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

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



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 an 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, flambeed 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

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. 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 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

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