



JAPANESE WAGYU OMAKASSE

Upgrade your Australian Fullblood Wagyu to AA9+

280.⁰⁰

50.⁰⁰

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 **ACCC FULLBLOOD AUSTRALIAN WAGYU TO AA9+**.

Wagyu Tataki

wagyu 9+ with crushed salt and pepper coat, seared then chilled; slice thinly and served rare with garlic, ginger and ponzu sauce

Flaming No1 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 and stacked with daikon, shitake mushroom, asparagus and nomono sauce, with shaved black truffle with a touch of gold

Cauliflower soup

slow roasted caramelised cauliflower blended by hand with, fresh vegetable stock and cream

Hot Mushroom Salad

selection of Japanese mushrooms, sautéed with mixed leaves in garlic butter sauce

Motoyaki Scallop

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

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

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

Australian Fullblood Wagyu Sirloin AA9+ (Upgrade Only)

If you love wagyu upgrade your beef to

150gm ACCC DARLING DOWNS FULLBLOOD AUSTRALIAN WAGYU AA9+

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 orange, flambéed with Grand Marnier and served with and vanilla bean ice-cream