



AKI WAGYU EXPERIENCE

Upgrade your wagyu sirloin AA5+ to **AUSTRALIAN FULLBLOOD WAGYU SIRLOIN AA9+**

290.⁰⁰

50.⁰⁰

The AKI (Autumn) Wagyu experience offers a selection of dishes designed by our Chef to tempt the most discerning meat lovers' taste buds. These include wagyu tataki, French foie gras, and a succulent milk veal maki roll.

The main event is JAPANESE KAGOSHIMA WAGYU 5, the BEST WAGYU IN THE WORLD, paired with FULLBLOOD AUSTRALIAN WAGYU AA5+ and all this is finished with Crepe Suzette.

If you love your wagyu, upgrade your Australian wagyu AA5+ to 2GR AUSTRALIAN FULLBLOOD WAGYU AA9+.

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 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

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

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

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

A duo of JAPANESE WAGYU 5 and AUSTRALIAN FULLBLOOD WAGYU AA5+ (See available upgrade)

All wagyu is cooked MEDIUM RARE unless requested differently BY YOU!

75 gm JAPANESE GRADE 5 considered the best of the best wagyu's in the world paired with 75 gm of FULLBLOOD AUSTRALIAN WAGYU AA5+ served with, pumpkin and capsicum

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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 an orange segment, flambéed with grand marnier, served with vanilla bean ice-cream