



## SUMMER WAGYU DELUXE

290.<sup>00</sup>

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

50.<sup>00</sup>

If you are a meat lover, this menu is perfect for you. It offers delectable starters including Wagyu Tataki and Foie Gras with the highlight being **JAPANESE WAGYU 5**, regarded as the **BEST WAGYU IN THE WORLD**, paired with **FULLBLOOD AUSTRALIAN WAGYU AA5+**.

If you love wagyu, then you can upgrade the **AUSTRALIAN FULLBLOOD WAGYU TO AA9+**.

### Wagyu Tataki

*wagyu 9+ with crushed salt and pepper coat, seared then chilled, sliced 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*

### 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

OR

If you love wagyu, upgrade your beef to

**150gm AUSTRALIAN FULLBLOOD AUSTRALIAN WAGYU AA9+ (Upgrade Only)**

**Garlic or steamed rice & Red and white miso soup**

### Crepe Suzette

*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*