

# SUMMER WAGYU DELUXE 290.00

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

50.<sup>00</sup>

The Summer Wagyu Deluxe menu offers a sumptuous selection of dishes, including wagyu tataki, French fois gras and a tantalising milk veal roll. The menu's highlight is JAPANESE KAGOSHIMA WAGYU 5, regarded as the BEST WAGYU IN THE WORLD, paired with FULLBLOOD AUSTRALIAN WAGYU AA5+. If you are a meat lover, this is the menu for you...and if you love wagyu, upgrade your Australian wagyu AA5+ to AUSTRALIAN FULLBLOOD WAGYU AA9+. All this finished with Crepe Suzette

### 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 Roll

thínly slíced Australían mílk veal, rolled with asparagus, carrot, and spinach, finished with house-made teriyaki sauce

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

# 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