



WAGYUS OF LAND AND SEA

340.⁰⁰

The 11-course teppanyaki omakase brings the best of land and sea together, culminating in Japanese Wagyu 5 regarded as the **BEST WAGYU IN THE WORLD** and Patagonian toothfish, called **THE WAGYU OF THE SEA**. This menu is filled with exciting flavours, all prepared by our skilled teppanyaki chefs in traditional Japanese style.

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 no1 special

crab salad with avocado wrapped in Hiramasa kingfish and flamed on the teppan with our secret
sauce

Nanbanzuke

flash-fried salmon served with house-made sweet and sour pickles

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, shitake mushroom,
asparagus and nomono sauce, with shaved black truffle with a touch of gold

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

'Wagyu's' of Land and Sea

JAPANESE GRADE 5, regarded as the **BEST WAGYU IN THE WORLD**, served with
Patagonian toothfish, called **THE WAGYU OF THE SEA** steamed in wine and butter, then flame-
finished with saikyo yaki miso baste, 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

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