



SAKURA JAPANESE WAGYU EXPERIENCE
Upgrade you Australian Wagyu to AA9+

258 pp
298 pp

JAPANESE WAGYU 5 is regarded as the **BEST WAGYU IN THE WORLD**; its rich flavour is renowned and a true gourmet experience. We use only **PURE BLOOD AUSTRALIAN WAGYU AA5+**. If you love Wagyu, then you can upgrade the **PURE BLOOD AUSTRALIAN WAGYU TO AA9+**. Our master chef has created a unique menu which will take you on a flavour experience you have fantasied about so you can compare it with the best of Australian Wagyu.

Amuse

*a flavoursome morsel
prepared by our chefs to stimulate your taste buds*

Flaming Number One 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 a touch of gold*

Seafood Selection

Giant king prawn, salmon and calamari with grilled asparagus, and lemon

Garden Salad

garden greens with autumn legumes drizzled with shoyu dressing,

Alaskan Crab

*this succulent giant crab is grilled on the teppan to highlight the sweetness,
served in the shell with fresh lemon,*

Sorbet

A delicate lemon sorbet to cleanse

A Duo of MASTER KOBE and JAPANESE WAGYU
UPGRADE YOUR AUSTRALIAN WAGYU TO AA9+ (UPGRADE ONLY)

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

PURE BLOOD AUSTRALIAN WAGYU AA5+ is one of Australia finest wagyu, coupled with **JAPANESE WAGYU GRADE 5** is imported from Japan and regarded **AS THE BEST WAGYU IN THE WORLD**. served Your ITO is accompanied by a Certificate of authenticity from ITO, Japan. The duo is served with bean sprouts, pumpkin and capsicum

Red and White Miso Soup and Garlic Rice

CRÊPE SUZETTE

*teppanyaki-style, freshly made Sapporo beer crêpe, flambéed with Grand Marnier, glazed with
orange caramel sauce, with French vanilla gelato*