

KOBE SAKE EXPERIENCE

Get a true taste of all things Japanese at our exclusive Kobe Jones Sake Experience. Kobe Jones restaurant is renowned for its modern Japanese cuisine, beautiful harbour views, attentive service and stylish interiors. Upon arrival, you'll enjoy sipping on sake-based cocktails and the finest Japanese beers, which will be served in the private cocktail bar and terrace overlooking the Harbour. The Kobe Jones sashimi chef will also carve the day's finest sashimi, fresh from the market, to serve as canapés. Here, you and your guests can relax and enjoy the stunning water views.

Then it will be time to settle into your table to hear the Sake Master explain the history and tradition of sake. This will be followed by five delectable courses served in traditional Kobe Jones style (graze dining) including dessert, all complemented by matching sakes. It is rare to find an experience like this. So if you love Japanese food and sake, this is one event not to be missed.

NUMBER ONE SPECIAL

crab salad with avocado wrapped in snapper and baked with Kobe Jones secret sauce served as canapé

WAFU OYSTER

freshly shucked oysters in the shell served with ponzu dressing

SEAFOOD POKE

Hawaiian style sashimi cubes marinated in poke sauce

SOMEN & CRISPY TOFU SALAD

somen noodles and crispy tofu, served with mixed leaves and soy dressing

CHICKEN YAKITORI

marinated in sake and miso skewered on a baby pineapple

GREEN APPLE SORBET

topped with sake

TENDERLOIN AMIYAKI

grilled and sliced, served with wasabi mash, stir fried capsicum and amiyaki sauce

KAISEKI DESSERT

green tea cream brulee
chocolate fondant topped with green tea ice-cream and chocolate sauce
strawberry trifle topped with a vanilla and raspberry marble sorbet
macarons
chocolate chopstick

■ 'HAKUSHIKA' JUNMAI GINJO
fruit fragrance, light and mild taste

■ YAKI-MARE SAKURA-MASAMUNE
semi dry tender taste from Yamada-Nishiki rice with a smooth finish

■ UMESHU ARAGOSHI
UMENOYADA
plum taste, slightly sour

■ MIYAMIZU SAKURA-MASAMUNE
dry, light and smooth with Miyamizu spring water

■ 'HAKUSHIKA' TARU JUNMAI
dry, smooth and aroma from Yoshino pine barrel

■ YUZUSHU UMENOYADO
grapefruit and sweet taste

- Menu including predinner sake based cocktails and beers for 1 hour and dinner with matching sake experience including presenters \$165 pp. (wine and other beverages during dinner additional)
- Menu including predinner sake based cocktails and beers for 1 hour and Dinner \$120 pp. (wine and other beverages during dinner additional)