

Perfect for My Valentine!

A Kobe Jones 'symphony of flavours' with a rose for your valentine
\$110 per person / **\$145 per person with matching beverages**

ON ARRIVAL

Miyamizu Sakuara, Masune sake served cold

Penfolds Bin 51 Riesling 2010 (Eden Valley SA)

NO 1 SPECIAL

Crab salad stuffed with avocado, then wrapped in snapper and baked with Kobe Jones's secret sauce

SEAFOOD POKE

Hawaiian style sashimi cubes marinated with poke sauce

LOLLIPOP SUSHI

Tuna, kingfish, salmon, crab salad, asparagus and smelt roe, wrapped in thinly peeled cucumber with soy sauce vinaigrette

ANAGO SCALLOPS

Tempura Hokkaido scallops stuffed with avocado, crab salad and asparagus, drizzled with anago sauce

KJ OYSTER GRATINE

Fresh Pacific oyster baked with parmesan motoyaki sauce

DYNAMITE WAGYU TATAKI HANDROLL [H3]

Seaweed cone filled with rice, seared wagyu, tamago and a touch of chilli sauce

Spinning Top Pinot Noir 2010 (Marlborough NZ)

SEAFOOD TOBANYAKI

Selection of succulent seafood on a bed of rice with wild mushroom and Kobe Jones seaweed butter, then baked with our special cream sauce

MISO CITRUS LOBSTER TAIL

Green lobster tail served in a miso citrus sauce on a bed of garden vegetables and wafu thermidor sauce

TENDERLOIN AMIYAKI

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

Logan Moscato 2010 (Orange NSW)

KJ BLACK FOREST TIRAMISU

Green tea and sake infused tiramisu served semi-fredo topped with fresh strawberries

FLAMING ANKO

Japanese sweet red bean and green tea brulee served with flaming vanilla liqueur

