



PERFECT FOR MY VALENTINE

A symphony of Kobe Jones flavours with a rose for your valentine

\$110 per person/\$140 with matching beverages

NUMBER ONE SPECIAL

crab salad stuffed with avocado then wrapped in snapper and baked with Kobe Jones secret sauce
(Miyamizu Sakuara, Masune sake served cold)

SEAFOOD POKE

Hawaiian style sashimi cubes marinated with poke sauce

LOLLI POP 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

OYSTER AND SAKE SHOOTER

fresh oyster immersed in cold sake and topped with alfonso mango salsa

DYNAMITE TUNA HANDROLL **[H3]**

seaweed cone filled with rice, raw tuna, tomago and a touch of chilli

SIZZLED CARPACCIO

oil seared Hokkaido scallop sashimi drizzled with wasabi dressing
(160ml 2005 Tamar Ridge Gewurztraminer, Tasmania)

MISO CITRUS LOBSTER TAIL

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

BEEF TENDERLOIN

grilled beef tenderloin, medium rare, topped with Kobe Jones parmesan creme with a dollop of wasabi mash and dipping sauce
(160 ml 2009 Cable Station Pinot Noir, Marlborough New Zealand)

AMA OZEN

Cupid's selection of desserts
(160ml 2010 Lake Breeze Moscato, Langhorne Creek South Australia)

KOBÉ JONES