



WINTER REWARD

155.0 pp

(Degustation for a minimum of 2 people)

CRISPY LOTUS ROOT

Dusted with sea salt and served with saffron aioli

NUMBER ONE SPECIAL

crab salad with avocado wrapped in Hiramasa kingfish and nori, baked with our secret sauce, then topped with bittersweet soy glaze

TASTING PLATTER

TUNA TATAKI

seared fresh tuna coated with black pepper served with black miso aioli

HONEY WASABI CALAMARI

Japanese crumbed calamari lightly fried in soy bean oil, with smelt roe and honey wasabi sauce

SPICY WAFU OYSTER [H3]

freshly shucked Sydney rock oyster with citrus vinaigrette and chilli sauce

CRUNCHY ROLL

tempura prawn with crab salad and cucumber, layered with smelt roe, then drizzled with house made saffron aioli and bittersweet soy glaze

VOLCANO ROLL

oven baked scallops layered on a crab salad and avocado roll with special cream sauce, sesame seed and shallot sprinkle, and a drizzle of anago sauce

ISLAND STYLE AHI SPECIAL

pan seared sashimi tuna with nori sesame crust, served with Kobe Jones's California salsa, drizzled with wasabi pepper sauce

SCALLOP CARPACCIO

thinly sliced Hokkaido scallop topped with yuzu sauce

KJ CRAB [H1]

Alaskan crab coated with KJ furikake and lightly fried in soy bean oil, served with sweet poke sauce, fresh lime and pineapple chilli jam

SLIPPER LOBSTER HOT ROCK

sweet slipper lobster meat served with garlic seaweed butter, ponzu and motoyaki sauce

ANKO

flaming black sesame crème brulee with sweet red bean and burning marshmallow