

ZETAKU (Luxury)

per person
for 3 or more people

129.⁰⁰

NUMBER ONE SPECIAL

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

SEAFOOD POKE

Hawaiian style sashimi cubes marinated in poke sauce

HAWAIIAN ROLL [H1]

marinated Saikou salmon, kingfish, tuna and snapper rolled with burdock root and cucumber, topped with roasted sesame seed, sweet poke sauce, shallots and a bittersweet soy glaze

WAGYU TENDERLOIN TATAKI

seared and chilled, served rare with garlic, ginger and ponzu sauce

VOLCANO ROLL

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

KANI KURIMI KOROKE [H2]

housemade croquettes of creamy crab and chorizo picante, lightly panko crumbed and shallow fried in soy bean oil, served with chilli mayo and tonkatsu sauce

ALASKAN CRAB

robata grilled in the shell to highlight its sweetness served with lime

KJ AMAZU KARAAGE CHICKEN

garlic and ginger marinated chicken thigh fillet coated in seasoned potato flour, shallow fried and served with KJ amazu sauce and chilli mayonnaise

TEMPURA LOBSTER

goujons of slipper lobster served with seaweed butter and dipping sauce

WAGYU HOT ROCK

self cook your wagyu just the way you like it, with seasoning and dipping sauces

MISO SOUP

Kobe's red and white miso soup

FLAMING MINI ANKO

green tea crème brulee with red bean served flaming to the table for a caramelised finish

CHOCOLATE TRIO

chocolate melting cakes served with three different sauces, vanilla ice cream, green tea ice cream and raspberry sorbet