

KOBE JONES OMAKASE

per person

Upgrade with a glass of MOET & CHANDON NV on arrival for

145.0

170.0

MOET & CHANDON NV

start your journey with the perfect glass of French champagne

EDAMAME

steamed and salted baby soya beans in the pod

LOTUS ROOT

crispy lotus root spiced with togorashi and saffron aioli

WASAKI SHOOTER

fresh oyster shooter, served in cold wasaki (sake, mirin and wasabi reduction)

NUMBER ONE SPECIAL

crab salad stuffed with avocado, wrapped in kingfish and baked with Kobe Jones's secret sauce

WAGYU TATAKI

seared and chilled, served rare with garlic, ginger and ponzu 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 crab salad and asparagus, with a bittersweet soy glaze

SEAFOOD POKE

Hawaiian style sashimi cubes marinated in poke sauce

BLUE KANI MISO SOUP

blue swimmer crab lightly poached in dashi with shiso miso

SALMON MOYASHI

teppan seared Atlantic salmon with teriyaki sauce on a bed of moyashi (house pickled bean sprouts) seasoned with togadashi and yuzu aioli

HOT MUSHROOM SALAD

oyster and enoki mushrooms, sautéed with seaweed butter and pine nuts, served on fresh garden greens

KANI KURIMU KOROKKE

housemade creamy crab and corn croquettes, shallow fried in soybean oil, with jalapeno salsa and tonkatsu sauce

WAGYU SHI CHU

traditional Japanese style goujons of wagyu brisket, slow cooked with potatoes, carrots and tomato in soy sauce, mirin and red wine, served with sides of sweet cream and garlic fried rice

AMA OZEN

Kobe Jones's famous selection of dessert samplers with our trademark chocolate chopstick