SPRINGTIME LAND AND SEA

per person

Upgrade with your choice of lobster or wagyu hot rock with meat platter

145.00

179.00

KJ SMALL PLATES SELECTION

EDAMAME

steamed and salted baby soya beans in the pod

LOTUS ROOT

lotus chips tossed in honey butter

SOME DELICASIES FROM LAND AND SEA

NUMBER ONE SPECIAL

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

TIGER PRAWNS

whole u8 tiger prawn served chilled in their shell with yuzu aioli dipping sauce

WAFU OYSTER

freshly shucked oyster in the shell served with ponzu dressing

LOLLIPOP SUSHI

tuna, kingfish, salmon, crab salad, asparagus, wrapped in thinly peeled cucumber with soy sauce vinaigrette

SASHIMI

chefs selection of our freshest tuna, kingfish and salmon sashimi served with fresh grated wasabi

WAGYU TATAKI

seared and chilled, with garlic, ginger and ponzu sauce

HOT MUSHROOM SALAD

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

LAND AND SEA PLATTER

ANAGO SCALLOP

tempura Hokkaido scallop stuffed with crab salad and asparagus, with a bittersweet soy sauce glaze

ANTARCTIC CRAB

giant crab legs, grilled robata style in the shell to highlight its sweetness and served with lime

WAGYU ROLLS

razor thin slices of wagyu skewered with baby spring onion tips, basted with amiyaki sauce

YAKITORI

skewered with baby leeks, basted with teriyaki sauce

PORK GYOZA

house made pork dumplings, grilled and served with ponzu sauce

UPGRADE WITH A WHOLE LOBSTER OR WAGYU HOT ROCK

With your upgrade you can choose from

MISO CITRUS LOBSTER

lobster lightly cooked in a wafu thermidor sauce, drizzled with miso citrus and served on a bed of steamed vegetables

or a

WAGYU ON HOT ROCK

experience the whole cooking process at the table. Darling Downs wagyu AA5+ served on a hot rock to self-cook just the way you like it, with , and our special dipping sauces

CHOCOLATE MELTING CAKE

warm ed chocolate cake with your choice of black sesame, green tea or red bean ice creams