

SPRING HARVEST

12 course Spring Harvest Degustation

149.0pp

Upgrade your tenderloin to Kobe wagyu AA5+ Hot Rock

179.0pp

EDAMAME

steamed and salted baby soya beans in the pod

NUMBER ONE SPECIAL

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

A TANTALISING TASTING PLATE

WASAKI SHOOTER

freshly shucked oyster, served chilled in a spirited blend of wasabi, sake, mirin, soy and lemon

WAGYU TATAKI

Darling Downs wagyu sirloin AA5+, seared rare and chilled, served with garlic chips, momichi oroshi and ponzu sauce

ANAGO SCALLOPS

tempura Hokkaido scallops stuffed with crab salad and asparagus on eggplant jam

TASMANIAN ROLL

salmon and avocado layered on top of our crab salad and avocado roll with sesame seed sprinkle

CRAB GYOZA

Alaskan crab filled home made gyoza pastry with smelt roe and ponzu sauce

SALMON MOYASHI

Tasmanian salmon seared with teriyaki sauce on a bed of moyashi with togadashi and yuzu aioli

YAKATORI

chicken skewered with baby leeks, basted with teriyaki sauce

ALASKAN KING CRAB

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

TENDERLOIN AMIYAKI

grilled and sliced, served with seasonal vegetables and amiyaki sauce

WAGYU HOT ROCK (upgrade only)

self-cook your Kobe wagyu sirloin AA5+ just the way you like it, served with exotic mushrooms and dipping sauces

AMA OZEN

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