

SPRING RENEWAL

Treat yourself to a 12 course Degustation	155.0pp
Add lobster to make your meal extra special	175.0pp
Add lobster and a glass of Moët & Chandon Brut Imperial NV on arrival for	195.0pp

ON ARRIVAL [\[with upgrade only\]](#)

for the perfect way to start your Spring Renewal menu, a glass of Moët & Chandon Brut Imperial NV

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

CRAB CROQUETTES

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

DRAGON EGG

tuna tartare sushi mixed with chipotle mayonnaise on a shiso leaf, topped with avocado and finished with ponzu sauce

WAGYU TATAKI

seared and chilled topped with bush herbs and soy onion dressing

VOLCANO ROLL

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

SOMEN AND TOFU SALAD [\[V\]](#)

somen noodles and crispy tofu, with mixed leaves and soy dressing

WHITING SLYDER

sand whiting tempura served in a brioche bun with shredded cabbage, Japanese pickle, egg and Kewpie mayonnaise

YAKTORI

robata grilled skewers of marinated chicken, with baby leeks and teriyaki sauce

WAGYU HOT ROCK

self-cook your wagyu sirloin AA5+ just the way you like it, with dipping sauces

KOBE'S MISO SOUP

house made dashi with our own blend of red and white miso to create the perfect umami flavour

MISO CITRUS LOBSTER [\(upgrade only\)](#)

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

FLAMING ANKO

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