

# SPRING SURPRISE

12 course degustation

155.0pp

Set the tone with a glass of Moët & Chandon Brut Imperial NV and our famous No1 Special on arrival

195.0pp

## ON ARRIVAL [with upgrade only]

for the perfect way to start you Spring Surprise menu, a glass of Moët & Chandon Brut Imperial NV served with Kobe Jone's famous No 1 Special of crab salad with avocado wrapped in Hiramasa kingfish and nori, baked with our secret sauce then topped with bittersweet soy glaze

## EDAMAME AND LOTUS ROOT

a combo of steamed and salted baby soya beans in the pod and thinly sliced, deep fried lotus root tossed in honey butter and dusted with black and white sesame seeds

## A TANTALISING TASTING PLATE

### WAGYU TATAKI

seared and chilled topped with bush herbs and soy onion dressing

### SEAFOOD POKE

Hawaiian style freshly marinated sashimi cubes in poke sauce with shallots and roasted garlic topped with alfalfa sprouts

### LOLLIPOP SUSHI

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

## KANI (CRAB) CROQUETTES

housemade crab and corn croquettes, shallow fried, served with jalapeno salsa and tonkatsu sauce

## WAGYU ROLL

robata grilled skewer of wagyu, with baby asparagus and amiyaki sauce

## SAND WHITING SLYDER

beer battered whiting tempura on a brioche bun with Japanese pickles and Kewpie mayonnaise on a bed of finely shredded cabbage

## DAIKON SALAD

shredded daikon with red radish, cucumber and creamy sesame dressing

## KOBE'S MISO SOUP

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

## ALASKAN CRAB

grilled to highlight the sweetness, served with fresh lime

## WAGYU HOT ROCK

self cook your Master Kobe AA5+ wagyu just the way you like it, served with seasoning and two dipping sauces

## FLAMING ANKO

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