

GOKA na AKI (Autumn Elegance)

11 course degustation menu

155.00 pp

Set the tone with a glass of Moët & Chandon Brut Imperial NV on arrival for

179.00 pp

MOËT ON ARRIVAL [with upgrade only]

the perfect way to start your Autumn Elegance menu

NUMBER ONE SPECIAL

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

KOBE SHOOTER

fresh oyster shooter, served in cold sake with different salsas

WAGYU TATAKI

robata seared wagyu sirloin, which is chilled, sliced and served rare with slivers of fried garlic, ginger and ponzu sauce

SIZZLED SASHIMI CARPACCIO

salmon sashimi, sizzled with extra virgin olive oil and drizzled with wasabi pepper sauce

SALMON MOYASHI HAND ROLL

glazed salmon moyashi hand rolled in nori, topped with crispy salmon skin and tume sauce

ANAGO SCALLOP

Hokkaido scallop stuffed with crab salad and asparagus, prepared tempura style and served on eggplant relish with bittersweet soy glaze

KANI KURIMU KOROKKE

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

WAGYU BEEF YAKITORI

razor thin wagyu, skewered with baby asparagus and basted with amiyaki sauce on the robata

DAIKON SALAD

shredded daikon with red radish, cucumber and creamy sesame dressing

MISO CITRUS LOBSTER

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

AMA OZEN

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