

KASHI (Riverside)

per person

88.⁰⁰

minimum of 3 people

NUMBER ONE SPECIAL

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

SASHIMI PLATTER

chefs selection of our finest sashimi including salmon, tuna and kingfish

WAGYU TATAKI

seared and chilled, with garlic, ginger and ponzu sauce

SALMON MOYASHI

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

YAKITORI

chicken skewered with baby leeks and basted with teriyaki sauce

PANKO SOFT SHELL CRAB

soft shell crab prepared panko style, with Kobe chilli sauce, aioli and teriyaki potatoes

DRAGON ROLL

tempura prawn with crab salad and cucumber, wrapped in nori, layered with unagi and avocado, topped with tuna flakes and a smelt roe sprinkle

WAGYU ROLLS

skewered and basted with amiyaki sauce

WAFU ROBATA PRAWNS

tiger prawns cooked robata style, basted in our ginger sauce

MISO SOUP

Kobe Jones's red and white miso soup

STEAMED RICE

ANKO

flaming green tea crème brulee