

## YUUGA (Elegance)

per person

125.<sup>00</sup>

**minimum of 3 people**

### NUMBER ONE SPECIAL

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

### KOBE SHOOTERS

fresh oyster shooters, served in cold sake with three different salsas

### SUSHI AND SASHIMI PLATTER

chef's selection of the day's finest sashimi and sushi

### WAGYU TENDERLOIN TATAKI

seared and chilled, served rare with garlic, ginger and ponzu sauce

### SIZZLED SASHIMI CARPACCIO

your choice of salmon, scallop or snapper sashimi, sizzled with extra virgin olive oil and drizzled with wasabi pepper sauce

### LAVA ROLL

crab salad and avocado roll topped with steamed Western Rock lobster and our special cream sauce

### ALASKAN CRAB SALAD

poached Alaskan crab meat mixed through a crispy daikon and radish salad, dressed with a sesame dressing

### WAGYU BEEF YAKITORI

skewered and basted with amiyaki sauce

### MISO CITRUS LOBSTER

Xtra large lobster 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