

## OISHII (Delicious)

per person  
for 3 or more people

88.<sup>00</sup>

### FLAMING NUMBER ONE SPECIAL

fire balls of crab salad with avocado wrapped in Hiramasa kingfish and nori, baked with our secret sauce then topped with bittersweet soy glaze

### PARMESAN MOTOYAKI OYSTERS

freshly shucked oysters baked with parmesan motoyaki served in the half shell

### SEARED SASHIMI CARPACCIO

salmon sashimi, flamed with extra virgin olive oil and drizzled with wasabi pepper sauce and baby herbs

### ISLAND STYLE AHI SPECIAL

pan seared sashimi tuna with nori sesame crust, served with Kobe Jones's California salsa, drizzled with wasabi pepper sauce

### SOFT SHELL CRAB WITH YUZU MAYO

tempura style crispy soft shell crab seasoned with Tokyo style chilli salt and yuzu mayo

### MISO CITRUS LOBSTER TAIL

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

### MISO SOUP

Kobe Jones's red and white miso soup

### BBQ BABY BACK SPARE RIBS

pork ribs poached in sake and red wine mirepoix, cooked robata style and basted with smokey black miso BBQ sauce and served with wasabi mash and pineapple chilli jam

### CHOCONUT BOMBS

chocolate sponge balls filled with raspberry compote rolled in hazelnut and served with passionfruit chocolate sauce and caramel flowers