

## KASHI (Riverside)

per person  
designed for 3 or more people

88.<sup>00</sup>

### 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