

LOBSTER EXPERIENCE KOBE JONES STYLE

with a glass of Moet & Chandon Brut Imperial NV

per person
with glass of Moet on arrival

149.00
175.00

MOET & CHANDON NV

start your journey with the perfect glass of French champagne

EDAMAME

steamed and salted baby soya beans in the pod

SPICY SEAFOOD SALAD [H2]

tiger prawns, Hokkaido scallops, mussels and Pacific calamari sautéed in spicy tomato salsa, on mixed leaves

LOBSTER ROLL [H3]

crab salad and avocado roll topped with steamed lobster meat, our own spicy sauce and a sprinkle of smelt roe, shallot, roasted sesame seed and bitter soy glaze

YUZU SORBET

made from yuzu lemon, a delicate glaze to cleanse the palate

LOBSTER ON HOT ROCK

sweet slipper lobster meat with seaweed garlic butter, motoyaki and jalapeno ponzu dipping sauces

MISO SOUP

Kobe's house made red and white miso soup

STEAMED RICE

Akitakomachi premium shortgrain rice steamed Japanese style

MISO CITRUS LOBSTER TAIL

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

FLAMING ANKO

green tea crème brulee with red bean served flaming to the table for a caramelised finish