

LOBSTER EXPERIENCE KOBE JONES STYLE

with a glass of Moët & Chandon Brut Imperial NV

per person 150.00
(designed for 2 or more)
with glass of Moët on arrival 175.00

MOËT & CHANDON NV

start your journey with the perfect glass of French champagne

NUMBER ONE SPECIAL

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

DRAGON EGG

tuna tartare sushi mixed with chipotle mayonnaise on a shiso leaf, topped with avocado and finished with ponzu sauce

LAVA 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

LEMON SORBET

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

SPICY SEAFOOD SALAD [H2]

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

MISO CITRUS LOBSTER TAIL

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

MISO SOUP

Kobe's house made red and white miso soup

LOBSTER ON HOT ROCK

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

FLAMING ANKO

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