

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

EDAMAME

steamed and salted baby soya beans in the pod

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

YUZU SOY SCALLOP

sashimi Hokkaido scallops, ceviche style in yuzu lemon and soy, garnished with finger grapefruit pearls

LOBSTER WITH SEAWEED BUTTER

goujons of slipper lobster tempura served with seaweed butter and dipping sauce

LEMON SORBET

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

SPICY SEAFOOD SALAD [H2]

tiger prawns, Hokkaido scallop, 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