



LOBSTER EXPERIENCE TEPPANYAKI STYLE

9 course lobster feast

Upgrade to an extra Large Lobster Tail

155.00 pp

180.0 pp

EDAMAME

steamed and salted baby soya beans in the pod

SPICY SEAFOOD SALAD

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

LOBSTER ROLL

*teppan seared lobster meat, layered on crab salad and avocado roll topped with Kobe's
spicy sauce, flamed then sprinkled with smelt roe, shallot,
roasted sesame seed and bitter soy glaze*

YUZU SORBET

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

LOBSTER MOTOYAKI

*sweet slipper lobster meat with seaweed garlic butter and motoyaki sauce with grilled
asparagus*

MISO SOUP

Kobe's house made red and white miso soup

RICE

*Akitakomachi premium shortgrain rice steamed Japanese style or
Teppan fried with garlic and soy and seaweed butter*

LOBSTER TAIL SESAME MORNAY

*lobster tail cooked on the teppan, with
Japanese style sesame mornay sauce, lemon and spinach*

LOBSTER SESAME MORNAY (UPGRADE ONLY)

*For lobster deciples upgrade to an extra large lobster tail (250 gm)
cooked on the teppan, with Japanese style sesame mornay sauce, spinach and lemon*

FRAISES DES BOIS

*strawberries steeped in sugar syrup, wrapped in a freshly made Sapporo beer crepe,
flambéed with Fraîs des Bois liqueur and served with French vanilla gelato*