

LOBSTER EXPERIENCE KOBE JONES STYLE

292.0 per couple including 2 glasses of Moët & Chandon Brut Imperial

STARTER

EDAMAME

steamed and salted baby soya beans in the pod

SHARED FIRST COURSE (select any one for 2 people)

NUMBER ONE SPECIAL (2 pieces)

crab salad with avocado wrapped in Hiramasa kingfish and nori, baked with our secret sauce, topped with bitter sweet soy glaze, smelt roe and alfalfa sprouts

VOLCANO ROLL

oven baked scallops layered on a crab salad avocado roll with our special cream sauce

TSUNAMI ROLL [H3]

a spicy rush of prawns and chilli baked with our secret spicy sauce

CRUNCHY ROLL

tempura prawn with crab salad and cucumber, layered with tempura flakes and smelt roe, drizzled with saffron aioli and bitter sweet soy glaze

CRAB CROQUETTES [H1]

lightly panko fried morsels with a creamy crab, cheese and potato centre, served with chilli mayonnaise and tonkatsu sauce

CALAMARI FRITTO

pineapple cut calamari panko, lightly fried and served with roasted shallot mayonnaise and smelt roe

CHICKEN KARA AGE

marinated chicken coated in seasoned potato flour, shallow fried and served with teriyaki sauce and chilli mayonnaise

SHARED SECOND COURSE (select one per person)

MISO CITRUS LOBSTER

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

LOBSTER HOT ROCK

180g of sweet slipper lobster meat, served seaweed garlic butter, accompanied by motoyaki and ponzu dipping sauces

TEMPURA SLIPPER LOBSTER

crispy goujons of lobster served with seaweed butter and dipping sauce

SHARED THIRD COURSE (select any one of the following per 2 persons)

SUSHI ME

served sushi style, vanilla cheesecake with fresh fruit topping, almond sauce and a chocolate chopstick

FLAMING ANKO

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

CHOCOLATE TRIO

chocolate melting cakes served with three different sauces; vanilla ice cream, green tea ice cream and raspberry sorbet

KJ TIRAMISU

green tea and sake infused tiramisu served semifreddo