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 mayonaise and tonkastu 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 creme 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

LOBSTER EXPERIENCE KOBE JONES STYLE
292.0 per couple including 2 glasses of Moet & Chandon Brut Imperial