

AUTUMN DELIGHTS

per person

145.0 pp

upgrade with French champagne and Alaskan crab

195.0 pp

must be ordered for a minimum of 2 people

FRENCH CHAMAGNE ON ARRIVAL (with upgrade only)

the perfect start to any meal, a fine glass of French Champagne to prepare the taste buds for the degustation experience to follow

SPICY EDAMAME (H3)

seamed and salted baby soya beans tossed in with chilli sauce

NUMBER ONE SPECIAL

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

TANTALISING GOZEN

OYSTER DIABLO

freshly shucked oyster topped with chilli sauce, shallots and soy vinaigrette

WAGYU TATAKI

seared and chilled wagyu tenderloin tataki topped with ginger soy vinaigrette and shaved Spanish onion

CRUNCHY ROLL

tempura prawn with crab salad and cucumber, layered with smelt roe then drizzled with house made saffron aioli and bittersweet soy glaze

SAIKO SALMON SASHIMI

sashimi style New Zealand Saiko salmon flamed with sweet miso sauce

ASPARAGUS TEMPURA

crunchy green asparagus tempura served with ponzu dipping sauce

PANKO SCALLOP

Hokkaido scallop served on shell coated with fresh Japanese bread crumb, shallow fried and served with KJ tomato salsa and wasabi cream sauce.

BONDI ROLL (H3)

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

BAKED DYNAMITE SCALLOPS (H3)

Hokkaido scallops, mushroom and crab salad baked with Kobe Jones's tobanyaki sauce on a bed of Akitakomachi rice, topped with fresh chilli sauce, shallot, smelt roe and air-dried tuna flakes

RED AND WHITE MISO SOUP

Kobe Jones's own red and white miso soup

SLIPPER LOBSTER HOT ROCK

gujons of slipper lobster meat served with garlic seaweed butter, ponzu and motoyaki dipping sauces

ALASKAN CRAB (with upgrade only)

this giant of the sea is grilled to highlight its sweetness and served with fresh lime.

FLAMING ANKO

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

UPGRADE YOUR MENU

Make the night extra special by starting with a glass of French champagne and adding Alaskan crab, which is grilled to highlight its sweetness and served with fresh lime