

# KOBE JONES CRAB LOVERS DEGUSTATION

per person  
with chilled Nigori Sake

149.0  
179.0

## CHILLED NIGORI SAKE (with upgrade only)

cloudy sweetened strawberry infused sake that is the perfect accompaniment for Kani crab

## NUMBER ONE SPECIAL

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

## WAFU KANI BISQUE

demitasse of blue swimmer dashi, blended with cream and a pinch of cayenne pepper, then garnished with sweet blue swimmer crab meat

## YUZU KANI SALAD WITH SAKE JELLY

steamed blue swimmer crab seasoned with yuzu juice, ponzu and fresh coriander, then garnished with sake jelly

## CRISPY LOTUS ROOT [V]

dusted with sea salt and served with saffron aioli

## KANI KURIMU KOROKKE

housemade croquettes of creamy crab and chorizo picante, shallow fried in soybean oil, with saffron aioli and tonkatso sauce

## WATARI KANI ROLL

crunchy soft shell crab with avocado, crab salad and furikake cream cheese, garnished with smelt roe, shallots, mango mojo and bitter soy reduction

## JAPANESE PANKO SOFT SHELL CRAB [H1]

imported from Japan, this sweet soft shell crab is lightly deep fried and served with teriyaki potatoes and our own sweet chilli sauce

## ALASKAN CRAB

grilled robata style in the shell to highlight its sweetness, served with fresh lime

## SWEET CHILLI MOTOYAKI CRAB [H1]

Alaskan crab, steamed then baked with sweet chilli poke sauce, served with fresh lime

## MISO SOUP

KJ's own red and white miso soup

## AKITAKOMACHI RICE

premium Japanese rice prepared the traditional way

## SWEET ENDING

chocolate melting cakes served with glaze and coulis