HARAJUKU

per person for 3 or more people

69.00

FLAMING NUMBER ONE SPECIAL

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

SPICY TASSIE SALMON ROLL [H3]

sashimi salmon, avocado and ikura wrapped in rice and topped with aburi salmon, served with sriracha and kimchi sauces and mayonnaise on the side

KANI (CRAB) CROQUETTES

housemade crab and corn croquettes, shallow fried, served with jalapeno salsa and tonkatsu sauce

SAND WHITING TEMPURA

sand whiting tempura served with crispy noodles, sesame and sweet soy sauce

MISO BABY BACK RIBS WITH CHILLI JAM [H1]

baby back pork ribs hot poached in sake and red wine mirepoix, cooked on the robata and basted with smokey black miso BBQ sauce and served with wasabi mash and pineapple chilli jam

STEAMED RICE

Akitakomachi premium shortgrain rice steamed Japanese style

MISO SOUP

Kobe Jones's own red and white miso soup

STRAWBERRY PANNACOTTA SHOTS

three refreshing vanilla pannacotta shots topped with strawberry sauce and gold leaf