

HARAJUKU

per person
for 3 or more people

69.⁰⁰

FLAMING NUMBER ONE SPECIAL

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

SAIKOU ROLL

crab salad, avocado and cucumber roll layered with Saikou salmon then flamed with KJ cream sauce, drizzled with yuzu vinaigrette, roasted sesame seed and black fish roe

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 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 red and white miso soup

STRAWBERRY PANNACOTTA SHOTS

three refreshing vanilla pannacotta shots topped with strawberry sauce and mint