

# KOBE SEAFOOD PLATTERS

per platter  
platters are designed for 2 people

179.00

## COLD SEAFOOD PLATTER

(allow 20 minutes to prepare)

### WA SCAMPI

blanched in court bouillon, flash chilled and served with fresh lime and masago

### FRESH SASHIMI

chef's selection of the day's best sashimi cuts

### COLD POACHED KING PRAWNS

wild caught South Australian U10 king prawns, poached and chilled, served with lemon and dipping sauce

### SEAFOOD POKE

Hawaiian style sashimi cubes marinated in poke sauce

### YUZU SOY SCALLOP

sashimi Hokkaido scallops, ceviche style in yuzu lemon and soy

### WAFU OYSTERS

freshly shucked oysters in the shell served with ponzu dressing

### MUSSELS WITH JALAPENO SALSA

Queensland farmed U8 king prawns cooked in the shell on the robata and basted in ginger sauce

### SEAWEED SALAD

marinated green seaweed drizzled with shoyu dressing

## HOT SEAFOOD PLATTER

(allow 20 minutes to prepare)

### GARLIC SEAWEED LOBSTER TAIL

robata grilled lobster tail basted in garlic seaweed butter and served in the shell

### GRILLED SCAMPI

grilled WA scampi with sauce Americane

### EBI (PRAWN) AND SWEET SHICHIMI (H3)

prawns coated in potato and rice flour, flash fried and tossed in with Kobe's sweet #2 sauce

### HOKKAIDO HORENSO SCALLOPS

Hokkaido scallops seared and flamed in a Japanese spinach, sesame and sour cream reduction

### PANKO PACIFIC OYSTER

Japanese panko coated Pacific oyster served with honey wasabi mayonnaise

### YUZU CALAMARI

bottle squid tubes, grilled on the robata with yuzu butter, and chilli tempura tentacles

### SAND WHITING TEMPURA

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

### TERIYAKI CHAT POTATOES

King Edward potato wedges firstly steamed, then flash fried and tossed in teriyaki sauce