

# LOBSTER EXPERIENCE KOBE JONES STYLE

with a glass of Moët & Chandon Brut Imperial NV

per person

149.00

with glass of Moët Chandon NV on arrival

175.00

Lobster lovers, this one is for you. Our Head Chef has created a menu to share with family and friends or that special someone. Using new season lobster, this 8 course menu will excite your taste buds and give you a meal to remember.

## MOËT & CHANDON NV

start your journey with the perfect glass of French champagne

## EDAMAME

steamed and salted baby soya beans in the pod

## LOBSTER SALAD

poached Maine lobster claw with soba noodles, cucumber, radish, carrot and sprouts with soy mustard dressing

## LAVA ROLL [H3]

crab salad and avocado roll topped with steamed lobster meat, our own spicy sauce and a sprinkle of smelt roe, shallot, roasted sesame seed and bitter soy glaze

## YUZU SORBET

made from yuzu lemon, a delicate glaze to cleanse the palate

## LOBSTER WITH SESAME DRESSING

tender goujons of slipper lobster tempura served with sesame dressing and amadare sauce with crispy harusame noodles

## MISO SOUP

Kobe's house made red and white miso soup

## STEAMED RICE

Akitakomachi premium shortgrain rice steamed Japanese style

## MISO CITRUS LOBSTER TAIL

baby lobster tail per person lightly cooked in a wafu thermidor sauce, drizzled with miso citrus sauce and served on a bed of steamed vegetables

## FLAMING ANKO

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