

## NICHIBOTSU (Sunset)

per person  
for 3 or more people

89.<sup>00</sup>

### 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

### CRUNCHY ROLL

tempura ebi with crab salad and cucumber, layered with smelt roe then drizzled with house made saffron aioli, fresh shallots and bittersweet soy glaze

### SPICY SEAFOOD SALAD[H4]

sautéed seafood selection, with mixed leaves and a spicy tomato salsa

### 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

### YUZU CALAMARI

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

### KARAAGE CHICKEN

garlic and ginger marinated chicken thigh fillet coated in seasoned potato flour, shallow fried and served with tonkatsu sauce and chilli mayonnaise

### TENDERLOIN AMIYAKI

grilled and sliced, served with wasabi mash, stir fried capsicum and amiyaki sauce

### MISO SOUP

Kobe Jones's red and white miso soup

### SORRY WE DROPPED THE CHEESECAKE

New York style mixed berry chocolate and white chocolate cheesecake on a chocolate crumble with bittersweet berry compote