

NIKKO (Sunshine)

per person
for 3 or more people

125.⁰⁰

EDAMAME AND HONEY BUTTER LOTUS ROOT [V]

steamed and salted baby soya beans in the pod with thinly sliced, deep fried lotus root then tossed in honey butter and dusted with black and white sesame seeds

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

SUSHI AND SASHIMI PLATTER

chef's selection of sashimi, nigiri

WAGYU TENDERLOIN TATAKI

seared and chilled, served with garlic, ginger and ponzu sauce

ALASKAN CRAB

grilled robata style to highlight its sweetness and served in the shell with fresh lime

SIZZLED SALMON CARPACCIO

Saikou salmon sashimi, flamed with extra virgin olive oil and drizzled with wasabi pepper sauce and baby herbs

SAND WHITING TEMPURA

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

MISO SOUP

Kobe Jones's red and white miso soup

MISO CITRUS LOBSTER

large coral lobster tail cooked in a Kobe's thermidor sauce, with miso citrus and wafu vegetables

STRAWBERRY PANNACOTTA SHOTS

refreshing vanilla pannacotta shots topped with strawberry sauce and mint

Mon - Sat CC Fee 1%, Sun & P/Hol surcharge 15%