

NICHIBOTSU (Sunset)

per person
for 3 or more people

88.⁰⁰

FLAMING NUMBER ONE SPECIAL

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

SEARED SASHIMI CARPACCIO

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

SPICY SEAFOOD SALAD **[H3]**

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

WARM WAGYU TATAKI

warm wagyu sirloin AA5+, seared rare and served with garlic chips, momiji oroshi and ponzu sauce

YUZU CALAMARI

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

KARAAGE CHICKEN

garlic ginger marinated chicken thigh, deep fried and served with greens and nanban

TENDERLOIN AMIYAKI

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

STEAMED RICE

Akitakomachi premium shortgrain rice steamed Japanese style

MISO SOUP

Kobe Jones's own red and white miso soup

SORRY WE DROPPED THE CHEESECAKE

New York style cheesecake fingers on a macadamia crumble with berry compote