

OISHII (Delicious)

per person
for 3 or more people

98.⁰⁰

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

PARMESAN MOTOYAKI OYSTERS

freshly shucked oysters baked with parmesan motoyaki served in the half shell

SEARED SASHIMI CARPACCIO

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

ISLAND STYLE AHI SPECIAL

pan seared sashimi tuna with nori sesame crust, served with Kobe Jones's California salsa, drizzled with wasabi pepper sauce

SOFT SHELL CRAB WITH YUZU MAYO

tempura style crispy soft shell crab seasoned with Tokyo style chilli salt and yuzu mayo

MISO CITRUS LOBSTER

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

MISO SOUP

Kobe Jones's red and white miso soup

BBQ BABY BACK SPARE RIBS

pork ribs poached in sake and red wine mirepoix, cooked robata style and basted with smokey black miso BBQ sauce and served with wasabi mash and pineapple chilli jam

YUZU COINTREAU CURD AND BROWNIES TWO WAYS

Creamy Yuzu and Cointreau Curd with soft, rich Belgian chocolate brownies, crunchy pearl-drop cookies and a hint of mint