

## OISHII (Delicious)

per person  
for 3 or more people

95.<sup>00</sup>

### 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

### SUNTORY GIN & TONIC OYSTER WITH LIME JELLY

large Pacific oyster with a Suntory gin & tonic and grated cucumber and lime jelly chaser

### 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

### KOBE WAGYU BEEF ROLL

asparagus tempura wrapped in rice topped with shaved wagyu beef aburi, black pepper, garlic, shichimi and chives, served with yuzu kosho sauce

### SOFT SHELL CRAB WITH YUZU MAYO

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

### KING PRAWN TEMPURA

ocean caught Queensland king prawns served with traditional dipping sauce

### MISO SOUP

Kobe Jones's red and white miso soup

### MISO BABY BACK RIBS WITH CHILLI JAM **[H1]**

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

### FLAMING ANKO

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