

OISHII (Delicious)

per person
for 3 or more people

98.⁰⁰

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

TEQUILA OYSTERS [H2]

Fresh Pacific oysters in the shell with ceviche salsa and tequila lime dressing

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

STEAMED RICE

Akitakomachi premium shortgrain rice steamed Japanese style

MISO SOUP

Kobe Jones's red and white miso soup

HA-CHO MISO MASTER KOBE WAGYU

Master Kobe AA9+ wagyu cooked medium rare, sliced and served with butterscotch ha-cho miso and sweet potato chips

FLAMING ANKO

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