

PERFECT FOR 2

per person (must be ordered in multiples of 2)
with matching beverages

110.00
150.00

TOJI KOBAYASHI NIIGATA SAKE

This very high end Junmai Daiginjo is a little on the dry side with a hint of green apple and a late wave of sweetness, served cold

ABURI SCAMPI SUSHI

Seared scampi sushi with beurre de mere, served on rice clouds

OKINAWA STYLE TUNA TATAKI

Rare grilled local yellow-fin tuna coated in furikake seasoning, served on shaved Spanish onion and drizzled with shequasar sauce, with fried garlic chips

TEQUILA OYSTERS [H2]

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

YEALANDS ESTATE GRUNER VELTLINER, Marlborough, NZ

GOATS CHEESE FINGERS

panko and nori coated fingers of Wattle Valley goats cheese, with yuzu jam

MISO DUCK BREAST

Sous vide with Saikyo miso, pan grilled and served on daikon noodles, with macadamia nut pesto

NV BOUCHARD AINE ROSE, Burgundy, France

AWASE MISO SOUP

Red and white miso soup with roasted scampi head

KAISEN ROBATA YAKI

BBQ lobster tail, Hokkaido Horenso scallops in the shell and marinated Tassie salmon on fried soba noodles, served with Kobe's special dipping sauces: motoyaki, hatcho miso and ginger ponzu

PETER LEHMANN BOTRYTIS SEMILLON, Barossa Valley SA

STICK TO YOUR HEART

green tea gelato wrapped in heart shape mochi
crepe with brunoise strawberries and sweet azuki anko
served in ice smoke