

# KOBE SEAFOOD PLATTERS

per platter  
platters are designed for 2 people

179.00

## COLD SEAFOOD PLATTER

(allow 20 minutes to prepare)

WA SCAMPI  
served sashimi style

FRESH SASHIMI  
chef's selection of the day's best sashimi cuts

COLD POACHED KING PRAWNS  
wild caught South Australian U10 king prawns, poached and chilled, served with lemon and dipping sauce

SASHIMI POKE WITH FISH SKIN CRACKERS  
Hawaiian style sashimi cubes in poke sauce with anago and wasabi mayo and salmon skin crackers

YUZU SOY SCALLOP  
sashimi Hokkaido scallops, ceviche style in yuzu lemon and soy

SUNTORY GIN & TONIC OYSTERS WITH LIME JELLY  
trio of large Pacific oysters with a Suntory gin & tonic and grated cucumber and lime jelly chaser

NZ MUSSELS  
poached NZ greenlip mussels with spicy jalapeno salsa

SEAWEED SALAD  
marinated green seaweed drizzled with shoyu dressing

## HOT SEAFOOD PLATTER

(allow 20 minutes to prepare)

GARLIC SEAWEED LOBSTER TAIL  
robata grilled lobster tail basted in garlic seaweed butter and served in the shell

GRILLED SCAMPI  
grilled WA scampi with sauce Americaine

EBI CHILLI **[H2]**  
king prawns tossed in spiced flour, flash fried and pan finished in sweet chilli bean sauce with egg liaison

HOKKAIDO HORENSO SCALLOPS  
Hokkaido scallops seared and flamed in a Japanese spinach, sesame and sour cream reduction

PANKO PACIFIC OYSTER  
Japanese panko coated Pacific oyster served with Japanese Worcestershire sauce

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

SAND WHITING TEMPURA  
sand whiting tempura served with crispy noodles, sesame and sweet soy sauce

SESAME SWEET POTATOES  
trio of sweet potato batons firstly steamed then flash fried and tossed in light honey sesame