

KOBE SEAFOOD PLATTERS

per platter
platters are designed for 2 people

180⁰⁰

COLD SEAFOOD PLATTER

(allow 20 minutes to prepare)

GIANT ALASKAN CRAB LEGS

steamed then chilled in the shell, served with fresh lime

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

SEAFOOD POKE

Hawaiian style sashimi cubes marinated in poke sauce

YUZU SOY SCALLOP

sashimi Hokkaido scallops, ceviche style in yuzu lemon and soy

WAFU OYSTERS

freshly shucked oysters in the shell served with ponzu dressing

MUSSELS WITH JALAPENO SALSA

Queensland farmed U8 king prawns cooked in the shell on the robata and basted in ginger sauce

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

SWEET CHILLI MOTOYAKI CRAB **[H1]**

Alaskan crab, steamed then baked with sweet chilli motoyaki sauce and served with fresh lime

EBI (PRAWN) AND SWEET SHICHIMI **(H2)**

prawns coated in potato and rice flour, flash fried and tossed in with Kobe's sweet #2 sauce

HOKKAIDO HORENSO SCALLOPS

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

PANKO PACIFIC OYSTERS

Japanese panko coated Pacific oyster served with honey wasabi mayonnaise

YUZU CALAMARI

bottle 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

TERIYAKI CHAT POTATOES

King Edward potato wedges firstly steamed, then flash fried and tossed in teriyaki sauce