

KOBE SEAFOOD PLATTERS

per platter
platters are designed for 2 people

169⁰⁰

HOT SEAFOOD PLATTER

(allow 20 minutes to prepare)

PANKO SCALLOP

Hokkaido scallop in Japanese panko, served with KJ tomato salsa and wasabi cream sauce

PARMESAN MOTOYAKI OYSTER

freshly shucked oysters baked with parmesan motoyaki served in the half shell

LOBSTER WITH GARLIC SEAWEED

robata grilled lobster basted in garlic seaweed butter and served in the shell

GRILLED ALASKAN CRAB

grilled robata style in the shell to highlight its sweetness, with fresh lime

CHILLI SALTED CALAMARI

fingers of line caught calamari flash fried with Tokyo chilli salt, black pepper, lime and angel hair chilli

GRILLED KING PRAWNS

wild caught South Australian U8 king prawns cooked in the shell on the robata and basted in ginger sauce, with wasabi mayo and fresh lemon

WAFU POTATO CHIPS

eminceed taro, sweet and King Edward potato, flash fried and served with goats cheese sprinkle

COLD SEAFOOD PLATTER

(allow 20 minutes to prepare)

YUZU SOY SCALLOP

sashimi Hokkaido scallops, ceviche style in yuzu lemon and soy, garnished with finger grapefruit pearls

WAFU OYSTERS

freshly shucked oysters in the shell served with ponzu dressing

COLD POACHED LOBSTER

raw lobster poached and chilled, served with mango mojo

ALASKAN CRAB

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 U8 king prawns poached and chilled, served with lemon and dipping sauce

COLD POACHED 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 then drizzled with shoyu dressing