

PERFECT FOR 2

per person (in multiples of 2)
with matching beverages

125.⁰⁰
155.⁰⁰

[Moët & Chandon Brut Imperial NV, Epernay France](#)

NUMBER ONE SPECIAL

crab salad stuffed with avocado, then wrapped in kingfish and baked with Kobe Jones's secret sauce

SASHIMI SALAD

chefs selection of sashimi including tuna, kingfish and salmon on a bed of greens with shredded daikon, dressed with ponzu and wasabi dressing

YUZU OYSTER

Freshly shucked oyster topped with micro shiso and spring onion, finished at the table with a yuzu and tobasco spray

[2017 Knappstein Reisling Clare Valley, SA](#)

DRAGON EGG

tuna tartare sushi mixed with chipotle mayonnaise on a shiso leaf, topped with avocado and finished with ponzu sauce

WAGYU TATAKI

Wagyu rump 9+ seared and chilled, served rare with garlic, ginger and ponzu sauceFirst Hello

ALASKAN CRAB GYOZA

house made Alaskan crab and cheese filled gyoza pastry and ponzu sesame sauce

SNAPPER IN LOBSTER BROTH

Snapper goujons wrapped in soba noodle gently fried and served with lobster miso broth

[2016 Houghton Crofter Chardonnay, Maragarert River, WA](#)

TSUKUNI DON

Chicken tsukuni on a lotus and edamame rice finished with tonkatsu glazeFirst Embrace

MISO CITRUS LOBSTER TAIL

Baby lobster tail lightly cooked in a wafu thermidor sauce, drizzled with miso citrus sauce and served on a bed of steamed vegetablesFirst Kiss

[Umenoyado Yuzushu, served on ice](#)

AMA OZEN

Kobe Jones's famous dessert selection with our trademark chocolate chopsticks