

LOBSTER EXPERIENCE KOBE JONES STYLE

with a glass of Moët & Chandon Brut Imperial NV

per person

149.00

with glass of Moët Chandon NV on arrival

175.00

Lobster lovers, this one is for you. Our Head Chef has created a menu to share with family and friends or that special someone. Using new season lobster, this 8 course menu will excite your taste buds and give you a meal to remember.

MOËT & CHANDON NV

start your journey with the perfect glass of French champagne

EDAMAME

steamed and salted baby soya beans in the pod

LOBSTER SALAD

poached Maine lobster claw with soba noodles, cucumber, radish, carrot and sprouts with soy mustard dressing

SPICY LOBSTER ROLL **[H3]**

crab salad and avocado roll topped with steamed lobster meat, our own spicy sauce and a sprinkle of smelt roe, shallot, roasted sesame seed and bitter soy glaze

YUZU SORBET

made from yuzu lemon, a delicate glaze to cleanse the palate

LOBSTER TEMPURA

tender goujons of slipper lobster tempura served with sesame dressing and amadare sauce with crispy harusame noodles

MISO SOUP

Kobe's house made red and white miso soup

STEAMED RICE

Akitakomachi premium shortgrain rice steamed Japanese style

MISO CITRUS LOBSTER TAIL

baby lobster tail per person lightly cooked in a wafu thermidor sauce, drizzled with miso citrus sauce and served on a bed of steamed vegetables

FLAMING ANKO

green tea crème brulee with red bean served flaming to the table for a caramelised finish