

## IKIGAI – REASONS TO LIVE

a Kobe Jones philosophy is that food is a staple of life and should be easy to eat and always shared with friends and family. Our Executive Chef, Ben Rotella has created a menu that gives you 10 reasons to enjoy life!

10 course IKIGAI

110.0 pp

### EDAMAME AND HONEY BUTTER LOTUS ROOT [V]

steamed and salted baby soya beans in the pod with thinly sliced, deep fried lotus root then tossed in honey butter and dusted with black and white sesame seeds

### FLAMING NUMBER ONE SPECIAL

fire balls crab salad with avocado wrapped in Hiramasa kingfish and nori, baked with our secret sauce, topped with bittersweet soy glaze

### POKE TACO

Hawaiian style sashimi cubes marinated in poke sauce served in a mini taco with seaweed salad

### DRAGON EGG

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

### SOFT SHELL CRAB SLYDER

soft shell crab tempura on a brioche style bun with Japanese tartare sauce

### PORK GYOZA

house made pork dumplings, grilled and served with ponzu sauce

### TSUKUNE

shiso and shichimi flavoured chicken skewers cooked on the robata, finished with our house made teriyaki sauce

### DAIKON SALAD

shredded daikon with red radish, cucumber and creamy sesame dressing

### TENDERLOIN AMIYAKI

grilled and sliced, served with seasonal vegetables and amiyaki sauce

### FLAMING ANKO

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