

## 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. Chef de Cuisine Seungkyu (Ted) Min 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

### WAGYU TATAKI

seared rare and chilled served with garlic chips, momichi oroshi (ground white radish and Japanese chilli paste) and ponzu sauce

### WASABI SALMON NACHOS

finely diced New Zealand Saikou salmon mixed with wasabi soy dressing, served with prawn nachos

### KANI (CRAB) CROQUETTES

housemade crab and corn croquettes, shallow fried, served with jalapeno salsa and tonkatsu sauce

### HAWAIIAN ROLL [H4]

marinated Saikou salmon, kingfish, tuna and snapper rolled with burdock root and cucumber topped with roasted sesame seed, sweet poke sauce, shallots and a bittersweet soy glaze

### YUZU CALAMARI

bottle squid tubes, grilled on the robata with yuzu butter, and chilli tempura tentacles

### STEAMED RICE

Premium Nishiki rice prepared in traditional Japanese style

### TERIYAKI BARRAMUNDI

farmed barramundi fillet marinated in our house made teriyaki sauce on exotic mushrooms

### STRAWBERRY PANNACOTTA SHOTS

refreshing vanilla pannacotta shots topped with strawberry sauce and mint