

## NIKKO (Sunshine)

10 course NIKKO menu

145.00pp

Nikko means SUNSHINE in Japanese and to welcome warmer days, our chefs have created a menu to brighten your day and share with that someone special, family or friends.

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

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

### NUMBER ONE SPECIAL

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

### SAND WHITING TORTILLA

squid ink sand whiting tempura in a flour tortilla, served with yuzukoshu salsa and shaved shiso leaf

### ALASKAN CRAB GYOZA

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

### DRAGON EGG

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

### ANAGO SCALLOP

Hokkaido scallop stuffed with crab salad and asparagus, prepared tempura style and served on eggplant relish with bittersweet soy glaze

### VOLCANO ROLL

oven baked scallops layered on a crab salad avocado roll, topped with our own special cream sauce gratin with sesame seed and shallot sprinkle

### SLIPPER LOBSTER TEMPURA

sweet slipper lobster meat tempura style, accompanied by seaweed garlic butter, motoyaki and jalapeno ponzu dipping sauces

### DAIKON SALAD

shredded daikon with red radish, cucumber and creamy sesame dressing

### WAGYU HOT ROCK

cook your own Master Kobe wagyu sirloin AA5+ just the way you like it, served with three dipping sauces

### AMA OZEN

Kobe Jones's famous selection of dessert samplers with our trademark chocolate chopstick