

SUMMER OF SEAFOOD

per person
with glass of Mumm Cordon Rouge NV

145.pp

180.pp

MUMM CORDON ROUGE NV (upgrade only)
Start your journey with the perfect glass of French champagne

NUMBER ONE SPECIAL

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

NIGIRI OMAKASE

chef's selection of traditional Japanese nigiri

SEAFOOD POKE

Hawaiian style tuna salmon and kingfish sashimi cubes marinated in poke sauce served in charcoal cones

SALMON MOYASHI HAND ROLL

Atlantic salmon seared with warm rice wrapped in nori with teriyaki sauce on togadashi and yuzu aioli

ALASKAN CRAB GYOZA

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

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 WITH YUZU MAYO

crispy soft shell crab seasoned with Tokyo style chilli salt and yuzu mayo

VOLCANO ROLL

oven baked Hokkaido scallops layered on a crab salad and avocado roll with special cream sauce, sesame shallot sprinkle and anago sauce

MISO SOUP

Kobe Jones's red and white miso soup

MISO CITRUS LOBSTER

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

AMA OZEN

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