

SUMMER OF SEAFOOD

per person

159.0 pp

- 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
- WASABI SALMON PRAWN NACHOS**
finely diced New Zealand Saikou salmon mixed with wasabi soy dressing, served with prawn nachos
- EBI (PRAWN) AND SWEET SHICHIMI (H2)**
prawns coated in potatoe and rice flour, flash fried and tossed in with Kobe's sweet no2 sauce
- ALASKAN CRAB GYOZA**
house made Alaskan crab and cheese filled gyoza pastry and ponzu sesame sauce
- YUZU CALAMARI**
bottle squid tubes, grilled on the robata with yuzu butter, and chilli tempura tentacles
- 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
- MORTON BAY BUG ON HOT ROCK**
new season Morton Bay bug self cooked on hot rock with garlic butter and mushroom, served with ponzu, seasame and tonkastu sauce
- SORRY WE DROPPED THE CHEESECAKE**
New York style mixed berry chocolate and white chocolate cheesecake fingers on a chocolate crumble with bittersweet berry compote