

SUMMER OF SEAFOOD

per person

169.0 pp

CHANDON NV

start your journey with the perfect glass of one of Australia's best sparkling wines

EDAMAME AND HONEY BUTTER LOTUS ROOT [M]

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

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

YUZU CALAMARI

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

SASHIMI POKE WITH FISH SKIN CRACKERS

Hawaiian style sashimi cubes in poke sauce with anago and wasabi mayo and salmon skin crackers

SIZZLING KINGFISH CARPACCIO

Hiramasa kingfish flamed with extra virgin olive oil and drizzled with wasabi pepper sauce

KING PRAWN TEMPURA

ocean caught Queensland king prawns served with traditional dipping 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 AND RICE

Kobe Jones's own red and white miso soup and individual serves of Japanese style rice

LOBSTER ON HOT ROCK

experience the whole cooking process at the table. Baby lobster tail served on a hot rock to self cook just the way you like it. Its fast cooking time ensures high flavour and lots of sizzle. Served with a selection of our special dipping sauces

FLAMING ANKO

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