

CRAB AND WAGYU

per person
with glass of Moët on arrival

155.⁰⁰
195.⁰⁰

If you love crab and Wagyu then this is for you, our Head Chef has created a menu to share with with family and friends or that special someone. Using the giant Alaskan crab and Darling Downs Wagyu. this 10 course menu will excite your taste buds and give you a meal to remember

MOËT & CHANDON NV (upgrade only)
start your journey with the perfect glass of French champagne

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

SOFT SHELL CRAB SLYDER
soft shell crab tempura on a brioche style bun with Japanese tartare sauce

WAGYU TATAKI
Wagyu rump 9+ seared and chilled, served rare with garlic, ginger and ponzu sauce

PRAWN MOYASHI
prawn seared with teriyaki sauce on a bed of moyashi with togadashi and yuzu aioli

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

CRAB DAIKON SALAD
shredded steamed Alaskan crab mixed though shredded daikon with red radish, cucumber and creamy sesame dressing

GIANT ALSKAN CRAB LEG
A giant of the sea this sumptuous crab grilled robata style in the shell to highlight its sweetness, served with fresh lime

WAGYU AMIYAKI
Darling Downs AA5+ Wagyu grilled and sliced, served with seasonal vegetables and amiyaki sauce

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