

## SAKURA MOET AND LOBSTER SENSATION

per person

140.<sup>00</sup>

with glass of Moët on arrival

169.<sup>00</sup>

Its Cherry Blossom season in Japan a time to appreciate nature and treat oneself. Our Head Chef has created a menu to share with with family and friends or that special someone. Using new season lobster, and other seasonal seafood this 9 course menu will excite your taste buds and give you a meal to remember. Why not treat yourself with a glass of Moët Chandon Brut NV to start!

### MOËT & CHANDON NV (upgrade only)

start your journey with the perfect glass of French champagne

#### FLAMING NUMBER ONE SPECIAL

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

#### SEAFOOD POKE

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

#### SALMON MOYASHI HAND ROLL

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

#### SNAPPER IN LOBSTER BROTH

Snapper goujons wrapped in soba noodle gently fried and served with lobster miso broth

#### WAGYU TATAKI

wagyu 9+ roast beef, seared and chilled, served rare with garlic, ginger and ponzu sauce

#### CRAB SLYDER

soft shell crab served on a brioche style bun with shaved cabbage and yuzu aioli

#### DAIKON SALAD

shredded daikon with red radish, cucumber and creamy sesame dressing

#### 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

#### AMA OZEN

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