

LOBSTER LOVERS

per person

150.⁰⁰

Lobster lovers, this one is for you. Our Head Chef has created a menu to share with with family and friends or that special someone. Using new season lobster, this 10 course menu will excite your taste buds and give you a meal to remember.

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

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

LOBSTER SLYDER

Maine lobster claw meat tempura on a brioche style bun with shaved cabbage and yuzu aioli

SEAFOOD POKE

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

HOKKAIDO STYLE LOBSTER BROTH

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

LAVA ROLL

crab salad and avocado roll topped with steamed lobster and our special cream sauce

LEMON SORBET

delicate glaze made from lemon to cleanse the palate

LOBSTER SALAD

shredded lobster mixed with daikon with red radish, cucumber and sesame dressing

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