

SPRING CARNIVAL

per person

145.⁰⁰

Upgrade to MASTER KOBE Wagyu AA9+

185.⁰⁰

WARM WAGYU TATAKI

Darling Downs wagyu, robatta charred then finely sliced, served warm with shaved spanish onion and tataki sauce

SAKE INFUSED CRUSTACEAN BISQUE

A Kobe take on traditional bisque, made from crustacean stock infused with sake, finished with cream

SASHIMI POKE WITH FISH SKIN CRACKERS

finely diced sashimi in soy sesame marinade, with fish skin crackers

SUNTORY GIN & TONIC OYSTERS WITH LIME JELLY

duo of large Pacific oysters served with a Suntory Japanese gin & tonic, with grated cucumber and lime jelly chaser

ALASKAN CRAB GYOZA

house made Alaskan crab and cheese filled gyoza pastry, with ponzu sesame sauce

HOKKAIDO HORENSO SCALLOPS

Japanese Hokkaido scallops seared and flamed in a Japanese spinach, sesame and sour cream reduction

LOBSTER WITH SEAWEED BUTTER

goujons of tempura lobster served with seaweed butter and dipping sauce

KOBE's SPRING VEGETABLE TEMPURA [V]

daily selection of the freshest vegetables, with traditional dipping sauce

WAGYU ON HOT ROCK

Darling Downs wagyu, served with miso and amiyaki dipping sauces

or

MASTER KOBE WAGYU AA9+ (Upgrade only)

regarded as Australia's finest wagyu and a treat for those who love the best, with miso and amiyaki dipping sauces

FLAMING GREEN TEA CRÈME BRULEE

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