

SPRING IS IN THE AIR

per person

155.0 pp

- NUMBER ONE SPECIAL**
crab salad with avocado wrapped in Hiramasa kingfish and nori, baked with our secret sauce, topped with bittersweet soy glaze
- NIGIRI OMAKASE**
chef's selection of traditional Japanese nigiri
- WASABI SALMON NACHOS**
finely diced New Zealand Saikou salmon mixed with wasabi soy dressing, served with prawn nachos
- ALASKAN CRAB GYOZA**
house made Alaskan crab and cheese filled gyoza pastry and ponzu sesame sauce
- EBI (PRAWN) AND SWEET SHICHIMI (H2)**
prawns coated in potato and rice flour, flash fried and tossed in with Kobe's sweet #2 sauce
- VOLCANO ROLL**
oven baked Hokkaido scallops layered on a crab salad and avocado roll with special cream sauce, sesame shallot sprinkle and anago sauce
- SEAFOOD POKE SALAD**
fresh sashimi on garden greens drizzled with ponzu dressing
- KANI (ALASKAN CRAB) CROQUETTES**
housemade croquettes filled with Alaskan crab and corn, shallow fried, served with jalapeno salsa and tonkatsu sauce
- MISO SOUP**
Kobe Jones's red and white miso soup
- MISO MORNAY LOBSTER**
lobster tail mornay with thinly sliced lotus root in honey butter and dusted with black and white sesame seeds
- YUZU COINTREAU CURD AND BROWNIES TWO WAYS**
creamy yuzu and Cointreau curd with soft, rich Belgian chocolate brownies, crunchy pearl-drop cookies and a hint of mint