

First Sight

On arrival, a glass of MOËT AND CHANDON NV to prepare your taste buds, with honey butter lotus root tossed in black sesame seeds

First Touch

TOJI KOBAYASHI NIIGATA SAKE

This very high end Junmai Daiginjo is a little on the dry side with a hint of green apple and a late wave of sweetness, served cold

ABURI SCAMPI SUSHI

Seared scampi sushi with beurre de mere, served on rice clouds

OKINAWA STYLE TUNA TATAKI

Rare grilled local yellow-fin tuna coated in furikake seasoning, served on shaved Spanish onion and drizzled with shequasar sauce, with fried garlic chips

TEQUILA OYSTERS

Fresh Pacific oysters in the shell with ceviche salsa and tequila lime dressing

First Smile

YEALANDS ESTATE GRUNER VELTLINER,
Marlborough, NZ

GOATS CHEESE

Fingers of Wattle Valley goats cheese, with yuzu jam

MISO DUCK BREAST

Sous vide with Saikyo miso, pan grilled and served on daikon noodles, with macadamia nut pesto

First Hello

NV BOUCHARD AINE ROSE,
Burgundy, France

AWASE MISO SOUP

Red and white miso soup with roasted scampi head

KAISEN ROBATA YAKI

BBQ lobster tail, scallops in the shell and marinated Tassie salmon on fried soba noodles, served with Kobe's special dipping sauces: motoyaki, hacho miso and ginger ponzu pesto

First Kiss

PETER LEHMANN BOTRYTIS SEMILLON
Barossa Valley, SA

Ozen of heart shaped green tea chocolates and other special Kobe sweets in ice smoke

THE TASTE OF RAW SEDUCTION

FROM KOBE JONES WITH LOVE

KOBE JONES VALENTINE'S DAY 2019
\$125 OR \$165 WITH MATCHING WINES.
A ROSE AND CHOCOLATE FOR YOUR
VALENTINE PLUS A GLASS OF MOËT
ON ARRIVAL. MINIMUM 2 PEOPLE.

