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

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