

SUMMER SENSATION

For 2 or more people in multiples of 2

140pp

NUMBER ONE SPECIAL

crab salad with avocado wrapped in snapper and baked with Kobe Jones's secret sauce and served with Bishonen sake to accentuate the layers of flavour

TUNA THREE WAYS

TUNA TATAKI KOBE JONES STYLE

black pepper coated seared tuna with special cream sauce, steamed mushroom and poached asparagus

ISLAND STYLE AHI SPECIAL

pan seared sashimi tuna with nori sesame crust, served with Kobe Jones's California salsa, drizzled with wasabi pepper sauce

TUNA NIGIRI

seared tuna nigiri topped with soy wasabi butter and onion

LOLLIPOP SUSHI

tuna, salmon, white fish, crab salad, asparagus, burdock root and smelt roe wrapped in thinly peeled cucumber with soy sauce vinaigrette

VOLCANO ROLL

oven baked scallops layered on a crab salad avocado roll with special cream sauce, sesame seed and shallot sprinkle and a drizzle of anago sauce

TASMANIAN TRUFFLE ROLL

cream cheese, avocado, crab salad and avocado roll layered with fresh sliced salmon and topped with saffron aioli, salmon roe and a drop of white truffle oil

PANKO SCALLOPS

hokkaido scallops served on the shell coated with fresh Japanese bread crumbs and shallow fried, served with KJ tomato salsa with special wasabi cream sauce

YUZU SOY KINGFISH

seared fresh hamachi with yuzu soy sauce and topped with pink pepper, finger lime and micro herbs

WAGYU TENDERLOIN TATAKI

seared and chilled, served rare with garlic and ginger infused ponzu and house made chilli sauces

SAND WHITING TEMPURA

sliced fresh sand whiting with tempura batter and seasoning, topped with coriander and slivers of red onion, and served with KJ green apple mayonaise

GRILLED ALASKAN CRAB

grilled to highlight the sweetness and served in the shell with fresh lime

WAGYU HOT ROCK

self-cook your wagyu just the way you like it, served with seasoning and dipping sauces

FLAMING ANKO

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