

SPRING RENEWAL

Treat your self to a 10 course degustation with a Sake Starter 155.0pp

Add a lobster hot rock course to your degustation menu 195.0pp

CHILLED NIGORI SAKE

cloudy sweetened strawberry infused sake that is the perfect accompaniment for Kani crab

NUMBER ONE SPECIAL

crab salad with avocado wrapped in Hiramasa kingfish and nori, baked with our secret sauce then topped with bittersweet soy glaze

TASTING PLATTER

MISO SCALLOP NIGIRI

seared Hokkaido scallops basted in sake, mirin on Akitakomachi rice with and saikyo miso cream sauce

WAFU OYSTERS

freshly shucked oyster in the shell served with ponzu dressing

PRAWN CHAWANMUSHI

traditional Japanese custard with prawn mushroom and spring onion

FLAMED YUZU SALMON ROLL

crab salad, avocado and cucumber roll layered with Saikou salmon then flamed with KJ cream sauce, drizzled with yuzu vinaigrette, roasted sesame seed and black fish roe

SAND WHITING DONBURI

koeb take on done buri with seaweed flavoured rice with beer flavoured tempura whiting japanese omelete and amadare sauce with Japanese pickles

SEAFOOD MISO SOUP

Dahi broth flavoured with red and white miso and select seafood with tofu and spring onion

ALASKAN CRAB LEG

this giant sea crab is grilled robata style in the shell to highlight its sweetness with fresh lime

WAGYU SHI SHU

wagyu brisket AA9+ slow cooked in soy, sake, mirin and red wine with Japanese pumpkin, white radish and carrot, served in a kamameshi pot with a puff pastry crown, accompanied by Japanese pickles, sour cream and steamed Akitakomachi rice

LOBSTER HOT ROCK (with upgrade only)

experience the whole cooking process at the table. Lobster tail with seaweed garlic butter, motoyaki and ponzu dipping sauces served on a hot rock to self cook just the way you like it.

STRAWBERRY PANNACOTTA SHOTS

three refreshing vanilla pannacotta shots topped with strawberry sauce and mint