

KJ's SMALL PLATE LUNCH

Small plate lunches are designed to give you a quick lunch. Choose from any of attached menu ranges with your combination of any 3 dishes. Portion sizes of these dishes serve 1 person.

Choice of any three for 25

BEEF TENDERLOIN TATAKI

seared and chilled, served with garlic, ginger and ponzu sauce

SASHIMI SALAD

garden greens topped with fresh sashimi and crab salad, drizzled with ponzu dressing

CALAMARI FRITTO

Kobe Jones style calamari panko with a Californian twist

CHICKEN KARA AGE

marinated chicken, shallow fried, served with teriyaki sauce and chilli mayonnaise

VOLCANO ROLL

oven baked scallops layered on a crab salad and avocado roll with our special cream sauce and a sesame seed and shallot sprinkle

Choice of any three for 29.5

PRAWN AND VEGETABLE TEMPURA

seasonal vegetables and prawn done tempura style

PORK GYOZA

seasoned pork dumplings freshly made in house, then flat grilled and served with fresh lemon

SEAFOOD POKE

Hawaiian style sashimi cubes marinated in poke sauce

TSUNAMI ROLL [H3]

crab salad, avocado and burdock root roll, topped with tiger prawns and our new spicy tsunami sauce, sprinkled with shallots and toasted sesame

GREEN TEA SALMON

six hour cold smoked seared smoked salmon, marinated in green tea, served with nori cream and wasabi mash

Choice of any three for 34.5

LAVA ROLL

crab salad and avocado roll in a lobster shell, topped with steamed tropical lobster tail and our special cream sauce

BEEF KATSU

crumbed fillet strips of beef tenderloin, with miso citrus sauce

SHALLOW FRIED SOFT SHELL CRAB

panko soft shell crab with teriyaki potatoes

ISLAND STYLE AHI SPECIAL [H2]

pan seared tuna with nori sesame crust, served with Kobe Jones jalapeno salsa and drizzled with wasabi pepper sauce

CRAB AND PRAWN GYOZA

crab and prawn dumplings freshly made in-house, then cooked tempura style and served with a ponzu chilli dipping sauce

Rice or miso soup is available for 5.0 per person



BENTO BOX LUNCHES

25

Bento boxes include:

- chef's signature entree
- Kobe Jones yellow and red miso soup
- rice
- daily dessert

BEEF BENTO

MIX SASHIMI

fresh salmon, kingfish and tuna

TENDERLOIN BEEF AMIYAKI

grilled tenderloin served with amiyaki sauce

SEAFOOD BENTO

KOBE CALIFORNIA ROLL

crab salad and avocado with unagi layered on top

SEAFOOD TEMPURA

prawns, tuna, salmon

CHICKEN BENTO

MIX NIGIRI

chef's daily selection

CHICKEN TERIYAKI

chicken marinated in teriyaki sauce

VEGETARIAN BENTO

ENOKI ROLL

tempura enoki mushroom, avocado, burdock root

AGEDASHI TOFU

lightly battered tofu served with seaweed and tempura sauce