



KOBE JONES



I-RA-S-SHAI-MA-SE WELCOME

THE KOBE JONES PHILOSOPHY

Food is a staple of life and at Kobe Jones we live by the philosophy that food should be easy to eat and always shared with friends and family.

Kobe Jones's food is designed to bring the simplicity and beauty of Japanese cooking and meld it with nuances and surprising flavours of the west. Our chefs have created an array of flavours to suit every palate—for the first timer to the most adventurous diner.

We are often asked where our name comes from...well, Kobe is an ancient fishing village in Japan and Kobe beef is world famous, so Kobe was chosen as part of our name to represent the best of the Japanese food ethic epitomised by freshness and quality. Jones is a typical western name which represents the western influence and flavours in our dishes. This combination led us to the name Kobe Jones.

Our teams in service and the kitchen hope you enjoy your experience at Kobe Jones and we invite your reviews and feedback, because you are the reason we exist!

KOBE JONES FOOD

KOBE JONES IN-HOUSE ITEMS

Kobe Jones makes all of its signature sauces and condiments on the premises. Our recipes whilst secret are well-tested to ensure unique flavours and the high standard of quality

DUNGEON CRAB (SEASONAL)

wild caught off the Alaskan and Siberian coasts and especially flown to Australia for Kobe Jones, dungeon crab is sought because of the sweetness and fullness of its meat. We buy cleaned crab by the half shell which yields approximately 600 g of crab meat. If you love crab, it really is a must to try

FISH

at every opportunity we choose sustainable food sources, buying where possible sea farmed or aquaculture products that meet our exact specifications. We only buy wild catch fish where it does not pose a threat to the sustainability of the source. We guarantee our fish is fresh daily and our chef selects sashimi grade and fish cuts for specific dishes on the menu. You can taste the difference!

HEAT WARNINGS

where chilli is added, we specify the heat with an **[H]** and a number from **1** to **5**, with **5** being the hottest and extremely hot. At this level we use Death Sauce which comes with a health warning

RICE

Kobe Jones only uses nishiki rice. The value of nishiki rice in Japanese culture should not be underestimated and it is often called the king of rice when it comes to making sake. It's preferred to other variants of the grain because it tends to have a lower fat content. It is regarded as the best rice to make sushi because the grains adhere well to each other

WAGYU

originating from the Hyogo territory, these black cattle are smaller-framed with slow growth rates which produce excellent meat quality with large eye muscle and superior marbling. At Kobe we use minimum 500 days grain fed wagyu to ensure the best quality

VEGETARIAN DISHES

vegetarian dishes have been identified with a **[V]**

10% Surcharge applies on Weekends and Public Holidays

HOW TO ORDER

Our menu is in sections—small plates, large plates, signature dishes, rolls, tempura, hot rocks, sushi and sashimi and dessert.

At Kobe Jones we believe in 'graze dining', which means our dishes are served share style with dishes designed to be shared by three people.

We think the best way to dine is to choose from each section of the menu at two dishes per person. Of course, seasoned Kobe Jones patrons will have their favourites but don't forget to explore with your taste buds.

Because our menu is so extensive, we have designed some suggested menus to make it easier for you and give you a balance of flavours and textures.

If there are just two of you, we have a special Perfect for Two menu which lets you savour our complete range of flavours.

Our staff are trained to help you get the right balance of flavours, so if you choose to dine a la carte, do not hesitate to ask for assistance.

KOBE SPEAK

AGEDASHI

lightly dusted in potato flour or cornflour then deep fried until golden brown

AMIYAKI

grilled over an open flame

ANAGO

barbeque sea eel

HIBACHI

grill style cooking

KATSU

Japanese schnitzel

MISO

fermented rice, barley and/or soya beans with salt and fungus

NIGIRI

sushi made with toppings laid over the rice

PANKO

Japanese breadcrumb used to create a crunchy coating for fried foods

PONZU

citrus-based sauce, which is thin, tart and light yellow in colour (we colour with soy)

ROBATA

cooking on small fires—a northern Japanese traditional method

SASHIMI

Japanese delicacy primarily consisting of very fresh raw seafood, sliced into pieces and served with soy sauce, wasabi paste and thinly sliced ginger root

SETO FUMI

sesame seed seaweed and bonito shaving seasoning

SHOJIN

refers to our vegetarian dishes, which are marked with the symbol **[V]**

TATAKI

meat or fish seared very briefly over a hot flame or pan, briefly marinated in vinegar, sliced thinly and seasoned with ginger, which is ground or pounded into a paste

TEMPURA

light batter made of cold water and wheat flour resulting in a fluffy, crisp structure when cooked

TOMAGO

a sweet Japanese style omelette

UNAGI

freshwater eel

WAFU

Japanese style (like saying something is Italian style)

SET MENUS

KOBE

per person
for 3 or more people

55

EDAMAME

steamed and salted baby soya beans in the pod

SASHIMI SALAD

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

VOLCANO ROLL

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

OKONOMIYAKI

Japanese savoury style pancake filled with calamari, scallops and prawn, and topped with Japanese mayonnaise and okonomyaki sauce

PRAWN AND VEGETABLE

two prawns with seasonal vegetables served with dipping sauce

CHICKEN KARA AGE

marinated chicken coated in seasoned potato flour shallow fried, served with teriyaki sauce and chilli mayonnaise

MUSHROOM MEDLEY TOBANYAKI

oven baked assortment of exotic mushrooms in our special cream sauce

MISO SOUP

Kobe Jones yellow and red miso soup

STEAMED RICE

Nishiki rice, considered the best Japanese rice

CHEFS DESSERT SELECTION

KASHI (riverside)

per person
for 3 or more people

70

EDAMAME

steamed and salted baby soya beans in the pod

SEAFOOD POKE

Hawaiian style sashimi cubes marinated in poke sauce

CALAMARI SALAD

garden greens topped with crispy calamari fritto, smelt roe, seaweed, shallot and drizzled with Kobe's mayo dressing

AGEDASHI TOFU

tempura silken tofu with tuna shavings

CHICKEN YAKATORI

skewered with baby leeks and basted with teriyaki sauce

SPIDER ROLL

crunchy soft shell crab with avocado, crab salad, cucumber and smelt roe

SPICY MUSHROOM TOBANYAKI

oven baked assortment of exotic mushrooms in our spicy cream sauce

WAFU ROBATA PRAWNS

cooked robata style tiger king prawns, basted in ginger sauce

MISO SOUP

Kobe Jones yellow and red miso soup

STEAMED RICE

Nishiki rice, considered the best Japanese rice

GREEN TEA ICE CREAM

Kobes own green tea ice cream

SET MENUS

NATSU (summer)

per person
for 3 or more people

95

NUMBER ONE SPECIAL

crab salad with avocado wrapped in Hiramasa kingfish and baked with our secret sauce

WAGYU TENDERLOIN TATAKI

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

LAVA ROLL

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

PRAWN AND VEGETABLE TEMPURA

two prawns with seasonal vegetables served with dipping sauce

SIZZLED SALMON SASHIMI CARPACCIO

sizzled with heated virgin olive oil, then drained and drizzled with wasabi pepper sauce

RAINBOW ROLL

tuna, salmon, kingfish, snapper, prawn and avocado, layered on a crab salad and avocado roll, with sesame seed sprinkle

ALASKAN CRAB

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

WAGYU TENDERLOIN

Served on a hot rock to self-cook just the way you like it.

MISO SOUP

Kobe Jones yellow and red miso soup

STEAMED RICE

nishiki rice, considered the best Japanese rice

AMA OZEN

Kobe Jones's famous selection of dessert samplers with our trademark chocolate chopsticks

THE KOBE EXPERIENCE

a dining experience designed for two people
per person

145

NUMBER ONE SPECIAL

crab salad with avocado wrapped in Hiramasa kingfish and baked with our secret sauce

- COLD TASTING PLATE -

SEAFOOD POKE SHOT

Hawaiian style sashimi cubes marinated in poke sauce

WAFU OYSTER

freshly shucked oyster in the shell served with ponzu dressing

LOLLIPOP SUSHI

tuna, snapper, salmon, crab salad, asparagus and smelt roe, wrapped in thinly peeled cucumber with soy sauce vinaigrette

WAGYU TENDERLOIN TATAKI

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

- HOT TASTING PLATE -

ANAGO SCALLOP

tempura Hokkaido scallop stuffed with crab salad and asparagus, drizzled with a bittersweet soy sauce glaze

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

CHICKEN YAKATORI

skewered with baby leeks and basted with teriyaki sauce

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 dipping sauce

AMA OZEN

Kobe Jones's famous selection of dessert samplers with our trademark chocolate chopsticks

KOBE ROLLS

LOLLIPOP SUSHI tuna, kingfish, salmon, crab salad, asparagus and smelt roe, wrapped in thinly peeled cucumber with soy sauce vinaigrette	32
VOLCANO ROLL oven baked scallops layered on a crab salad avocado roll, with special cream sauce and sesame seed and shallot sprinkle	39
DRAGON ROLL tempura prawn with crab salad and cucumber, wrapped in nori, layered with unagi and avocado topped with tuna flakes and a smelt roe sprinkle	32
TUNA TEMPURA ROLL sashimi tuna and avocado wrapped in nori, blanched tempura style and served with a creamed ponzu sauce with lemon garnish	32
HAWAIIAN ROLL [H1] prawn, cucumber, burdock root and pineapple chilli jam, topped with tuna and avocado and drizzled with poke sauce and a bittersweet soy glaze	28
ENOKI ROLL [V] tempura enoki mushroom, asparagus, cucumber and burdock root, topped with avocado	29

RAINBOW ROLL tuna, salmon, kingfish, snapper, prawn and avocado, layered on a crab salad and avocado roll, with sesame seed sprinkle	27
LAVA ROLL crab salad and avocado roll topped with steamed Western Rock lobster, and our special cream sauce	45
SPIDER ROLL crunchy soft shell crab with avocado, crab salad and cucumber, with smelt roe sprinkle	33
CRUNCHY ROLL tempura prawn with crab salad and cucumber, layered with tuna flakes and smelt roe	31
DYNAMITE ROLL [H1-5] tell us how hot you like it your choice of spicy tuna, kingfish, salmon or scallops, with cucumber and sesame seeds	21
SUPER CALIFORNIA ROLL tamago, crab salad, avocado and cucumber roll, layered unagi and sprinkled with smelt roe	27

SASHIMI AND SUSHI

fine art takes time. Please allow enough time for our sushi chefs to wow you with their skills

SASHIMI PLATTER chef's selection of sashimi	60
SUSHI PLATTER chef's selection of nigiri and rolls	58
SUPER OMAKASE chef's selection of sashimi and sushi	85

SASHIMI (6 PIECES) tuna	25
snapper, kingfish, salmon	20
SUSHI (PER PIECE) tuna	6.0
kingfish, tobiko, unagi, oyster, scallop, salmon, snapper, prawn	4.5

GET OFF ON OUR ROCKS

experience the whole cooking process at the table. Served on a hot rock to self-cook just the way you like it. Its fast cooking time ensures high flavour and a lot of sizzle. Excellent way of keeping the conversation flowing at your table

WAGYU TENDERLOIN 50gm per serving with a minimum order of 100gm, served with our special dipping sauces	50g 38 100g 76
SEAFOOD 250g m of thinly sliced salmon, scallops and tuna cubes, served with our special dipping sauces	48
LOBSTER Western Rock lobster, served with our special dipping sauces	Whole 75 Half 37.5

KOBE SIGNATURE DISHES

NUMBER ONE SPECIAL	16
two pieces of crab salad with avocado wrapped in kingfish and baked with our secret sauce (additional pieces 8.0 each)	
GREEN TEA SALMON	34
warmed and seared, three hour cold smoked smoked salmon, marinated in green tea, served with watercress salad	
MUSHROOM MEDLEY TOBANYAKI	26
oven baked assortment of exotic mushrooms in our special cream sauce	
SIZZLED SASHIMI CARPACCIO	27
your choice of salmon, scallop or snapper sashimi, sizzled with heated extra virgin olive oil, and drizzled with wasabi pepper sauce	
WAGYU TENDERLOIN TATAKI	40
seared and chilled, served rare with garlic, ginger and ponzu sauce	
SEAFOOD POKE	33
Hawaiian style sashimi cubes marinated in poke sauce	
BAKED DYNAMITE SCALLOPS [H3]	25
spicy hot! scallops baked on a bed of rice in Kobe Jones secret sauce with fresh chilli sauce and sprinkled with tuna flakes	
ISLAND STYLE AHI SPECIAL [H2]	32
pan seared tuna with nori sesame crust, served with Kobe Jones jalapeno salsa and drizzled with wasabi pepper sauce	
TUNA TATAKI KOBE JONES STYLE	32
black pepper coated seared tuna in our special cream sauce	

ON THE ROBATA

WAGYU BEEF YAKATORI	20
wagyu skewered basted with our own amiykai sauce on the yaktori grill	
CHICKEN YAKATORI	15
skewered with baby leeks and basted with teriyaki sauce	
WAFU ROBATA PRAWNS	25
cooked robata style tiger prawns, basted in ginger sauce	
JAPANESE EGGPLANT DENGAKU [V]	22
grilled Japanese eggplant, stuffed with miso marinated tofu baked with dengaku sauce and drizzled with macadamia nut pesto	
ALASKAN CRAB	45
grilled to highlight the sweetness and served in the shell with fresh lime	
if you are a crab lover this is a must!	

KOBE SMALL PLATES

ANAGO SCALLOPS	16
tempura Hokkaido scallops stuffed with crab salad and asparagus, drizzled with a bittersweet soy sauce glaze	
WAFU OYSTERS	12
3 freshly shucked oysters in the shell served with ponzu dressing	
KOBE SHOOTERS	18
three fresh oyster shooters, served in cold sake with three different salsas (additional shooters 8.0 each)	
SEARED HIBACHI TOFU [V]	20
with roasted capsicum and macadamia nut pesto and sweet miso sauce	
PANKO SOFT SHELL CRAB	18
panko soft shell crab with teriyaki potatoes	
CALAMARI FRITTO	15
pineapple cut calamari lightly fried in our special panko	
CHICKEN KARA AGE	18
marinated chicken coated in seasoned potato flour shallow fried, served with teriyaki sauce and chilli mayonnaise	
OKONOMYAKI	18
Japanese savoury style pancake filled with calamari, scallops and prawn, and topped with Japanese mayonnaise and okonomiyaki sauce	
PORK GYOZA (3 pieces)	15
house made pork dumplings grilled and served with a ponzu sauce	
ALASKAN CRAB GYOZA (3 pieces)	19
alaskan crab filled gyoza pastry topped with smelt roe and served with a ponzu sauce	

TEMPURA

VEGETABLE TEMPURA [V]	15
seasonal vegetables served with dipping sauce	
AGEDASHI TOFU	15
tempura silken tofu with tuna shavings [V] option also available	
PRAWN AND VEGETABLE	25
two prawns with seasonal vegetables served with dipping sauce	
PRAWN	26
three tiger prawns served with dipping sauce	
SEAFOOD AND VEGETABLE	30
tiger prawns, tuna, salmon and Hokkaido scallops with seasonal vegetables served with dipping sauce	

SALADS

SASHIMI SALAD	35
garden greens topped with fresh sashimi, crab salad and drizzled with ponzu dressing	
SOMEN AND TOFU SALAD [V]	20
somen noodles and crispy tofu, served with mixed leaves and soy dressing	
SPICY SEAFOOD SALAD [H2]	26
sautéed seafood selection, with mixed leaves and a spicy tomato relish	
SALMON SKIN SALAD	18
crisp salmon skin on mixed leaves, served with ponzu sauce	
MUSHROOM MEDLEY SALAD [V]	18
exotic selection of mushrooms, sautéed with mixed leaves in garlic butter sauce and pine nuts	

SIDES

MISO SOUP	8
Kobe Jones' yellow and red miso soup	
STEAMED RICE	7
Kobe Jones only serves nishiki rice, considered the best Japanese rice	
EDAMAME	8
steamed and salted baby soya beans in the pod	

DESSERTS

AMA OZEN	35
Kobe Jones's famous selection of dessert samplers with our trademark chocolate chopsticks	
SUSHI ME 2	14
vanilla cheesecake, fresh fruit toppings, served with almond sauce and our trademark chocolate chopsticks	
ANKO	18
flaming green tea crème brulee	
CHOCOLATE TRIO	18
chocolate melting cakes served with three different sauces, vanilla ice cream, green tea ice cream and raspberry sorbet	
MACAROONS	9.5
three sweet explosions of flavour, green tea, black sesame and yuzu	