

KJ LOUNGE.

EDAMAME \$ 6

steamed and salted baby soya beans in the pod

KOBE SHOOTERS \$ 18

fresh oyster shooters, served in cold sake with three different salsas (additional shooters \$ 8)

ANAGO SCALLOPS \$ 24

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

WAFU OYSTERS \$ 23

6 freshly shucked oysters in the shell served with ponzu dressing

CRAB CROQUETTES [Hi] \$ 28

crab, mozzarella di bufala and parmigiano reggiano filled croquettes, gently deep fried and served with chilli mayonnaise and tonkatsu sauce

CALAMARI FRITTO \$ 29

pineapple cut calamari lightly fried in our special panko

CRAB AND PRAWN GYOZA \$ 34

five crab and prawn dumplings freshly, served with a ponzu chilli dipping sauce

CHICKEN KARA AGE \$ 33

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

AMA OZEN \$ 45

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



KOBE JONES COCKTAILS

JAPANESE MOJITO \$ 17

Bacardi rum shaken with muddled lime, sugar and shiso (Japanese mint)

TOKYO BLUE \$ 17

Grey Goose orange vodka, sake, Suntory blue curacao shaken with fresh lime

KOBE JONES SUNSET \$ 17

Suntory strawberry liqueur, Suntory mango liqueur built with cranberry juice, Absolut mandarin and pineapple juice

DEDICATED TO MV \$ 17

Tanqueray gin, Midori, Marie Brizard watermelon liqueur, apple liqueur shaken and strained

SHORTIE \$ 17

Below 42 vodka, nocello, Marie Brizard vanilla liqueur, lemon and lime topped with aperol

GINGER MULE \$ 17

long shot of Absolut vodka, crème de gingembre, muddled lime fresh ginger and topped with dry ginger

ALL DAY GAMBLER \$ 18,5

gin, vodka, tequila, Bacardi 151, Cointreau, lemon juice topped with Red Bull

ANGEL OF MINE \$ 17

Kahlua, macadamia liqueur, Frangelico, Marie Brizard vanilla liqueur served over crushed ice and topped with cream