

SHOJIN (VEGETARIAN)

72 per person

AVOCADO ROLL

burdock root and asparagus roll, with layered avocado and a sprinkle of sesame seeds

VEGETARIAN ENOKI ROLL

tempura enoki mushrooms and avocado, served with warm mushroom sauce

SEARED HIBACHI TOFU

with roasted capsicum and macadamia nut pesto and miso sauce

SOMEN AND TOFU SALAD

somen noodles and crispy tofu served with mixed leaves and soy dressing

MIXED VEGETABLE TEMPURA

seasonal vegetables

MUSHROOM MEDLEY TOBANYAKI

oven baked assortment of exotic mushrooms in our special cream sauce

VEGETABLE DENGAKU

grilled Japanese eggplant, baby zucchini and mushroom stuffed with Miso marinated tofu baked with dengaku sauce and drizzled with macadamia nut pesto

OYATSU OKASHI

special dessert chosen by our executive chef

HARU

75 per person

EDAMAME

steamed and salted baby soya beans in the pod

CRUNCHY ROLL

tempura prawns with crab salad and cucumber, layered with tuna flakes and smelt roe

SASHIMI SALAD

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

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

CALAMARI FRITTO

pineapple cut calamari lightly fried in our special panko

CHICKEN KARA AGE [H2]

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

TENDERLOIN AMIYAKI

grilled and sliced, served with wasabi mash, stir fried capsicum and amiyaki sauce

MISO SOUP

Kobe Jones yellow and red miso soup

STEAMED RICE

nishiki rice, considered the best Japanese rice

OYATSU OKASHI

special dessert chosen by our executive chef

NATSU

98 per person

NUMBER ONE SPECIAL

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

SASHIMI PLATTER

chef's selection of sashimi

WAGYU TENDERLOIN TATAKI

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

PRAWN AND VEGETABLE TEMPURA

tiger prawns with seasonal vegetables

LAVA ROLL

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

SIZZLED SALMON SASHIMI CARPACCIO

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

SPIDER ROLL

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

ALASKAN CRAB

grilled to highlight the sweetness, then chilled and served in the shell with fresh lime. If alaskan crab is out of season we will substitute sea crustaceans

AMA OZEN

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



KOBE JONES LUXURY

115 per person

NUMBER ONE SPECIAL

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

SUSHI PLATTER

chef's selection of our finest nigiri and rolls

SEAFOOD POKE

Hawaiian style sashimi cubes marinated in poke sauce

ANAGO SCALLOPS

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

HAWAIIAN ROLL

prawns, cucumber, burdock root and pineapple chilli jam topped with tuna and avocado and drizzled with poke sauce

WAGYU TENDERLOIN TATAKI

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

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

MISO CITRUS LOBSTER TAIL

grilled green lobster tail served in a miso citrus sauce on a bed of steamed vegetables and wafu thermidor sauce

WAGYU HOT ROCK

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

AMA OZEN

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

