

I-RA-SSE-HAI-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 secret recipes are well tested to ensure their uniqueness and high standards of flavour and quality

ALASKAN CRAB

wild caught off the Alaskan and Siberian coasts and especially flown to Australia for Kobe Jones, Alaskan crab is sought because of the sweetness and fullness of its meat. We buy cleaned crab by the half shell which yields approximately 600g 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 aquacultural 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 Jones we use a minimum of 500 days grain fed wagyu to ensure the best quality

VEGETARIAN DISHES

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

GLUTEN FREE DISHES

we can provide gluten free soya sauce and menu items without gluten based ingredients—ask your waiter for the options available

FEASTIVE SEASON MENUS

KURISUMASU

per person
for 3 or more people

98

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

MISO CITRUS LOBSTER TAIL

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

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 chopstick

SENTOU (pinnacle)

per person
for 3 or more people

145

NUMBER ONE SPECIAL

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

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

SIZZLED SCALLOP SASHIMI CARPACCIO

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

WAGYU TENDERLOIN TATAKI

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

SASHIMI SALAD

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

HAWAIIAN ROLL [H2]

prawn, cucumber, burdock root and pineapple chilli jam, topped with tuna and avocado and drizzled with poke sauce and a bittersweet soy glaze

CHICKEN KARA AGE

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

ALASKAN CRAB

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

VEGETABLE TEMPURA [V]

seasonal vegetables served with dipping 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

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