



MELBOURNE CUP LUNCH MENU

\$65 per person

Minimum 3 people

Includes a glass of sparkling wine on arrival

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

KOBE JONES SYDNEY

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