

LUNCH SPECIALS



AUTUMN LUNCH SPECIALS

19.0 PP

SEAFOOD OR VEGETABLE & TOFU OKONOMIYAKI

Kobe Jones's savoury pancake, with seafood or vegetables & soft tofu, Japanese mayo, tonkatsu sauce and air-dried bonito flakes, served with garden salad and red and white miso soup

BEEF RIBS

Poached with sake, KJ style teppanyaki beef ribs basted with black miso BBQ sauce, served with red and white miso soup and steamed rice

SPICY CHICKEN

Chicken thigh fillet sizzled with garlic and butter, then flamed with our spicy cream sauce, served with sautéed bean sprouts, red and white miso soup and steamed rice

KUROBUTA

Berkshire black pork (Korobuta) sirloin, marinated in yuzu marmalade and cooked on the teppan, served with sweet apple and white miso sauce, grilled asparagus, mushroom and KJ miso sauce

WAGYU RUMP STEAK

200g of Master Kobe AA6+ wagyu rump cooked to your liking, served with teriyaki potatoes and red and white miso soup

CORPORATE LUNCH

30.0 PP

EDAMAME

WAGYU TATAKI SALAD

Seared and chilled slices of wagyu rump on garden greens, with cucumber and tomatoes, drizzled with soy vinaigrette

Your choice of:

- chicken thigh
- beef tenderloin
- fish of the day
- vegetables and soft tofu

on the teppan, with red and white miso soup and egg or garlic fried rice.