

# LUNCH SPECIALS

## ACE SUSHI

29.50 PP

If you love sushi, this is perfect for you. ACE means All-you Can Eat with platters shared for a minimum of two people. All ACE platters include our famous Volcano Roll and a selection of the chef's daily rolls.

## KOBE UDONS

19.50 PP

**UDON** is a Japanese noodle made of wheat flour, cooked fresh to order and served with our own dashi and your selection of topping. All KJ Udon are served with edamame.

### Chicken Katsu Udon

Tender chicken thigh fillet breaded with Japanese crumbs in shoyu, miso and bonito broth, topped with corn, tempura flakes, shallots and Japanese pickles

### Spicy Beef Tenderloin Udon [H3]

Grilled and sliced beef tenderloin in a light shoyu, miso and bonito broth, topped with Japanese pickles, nori, shallots, roasted sesame seeds, sliced jalapeno and chilli sauce

### Pork Katsu Udon

Tender black pork sirloin breaded with Japanese crumbs in a light shoyu, miso and bonito broth, topped with Japanese pickles, tempura flakes and corn

### Seafood Udon

tiger prawn, calamari, half shell green lip mussel and scallop in a light shoyu, miso and bonito broth, topped with Japanese pickles, shaved air dried bonito and shallots

### Vegetarian Udon

Seasonal vegetables and soft tofu tempura style in a light shoyu, miso and bonito broth topped with sweet corn, shallot and shaved seaweed

## LUNCH WITH A DON

24.95 PP

**DONBURI** is a traditional Japanese lunch style with ingredients simmered together and served over rice. Our culinary team has developed a wide selection of toppings with a KJ Twist. All KJ Dons are served with entrée sashimi and red and white miso soup.

### Amazu Chicken Don

Chicken thigh fillet marinated in teriyaki, ginger and garlic, dusted with seasoned starch then lightly fried in soybean oil, served with Japanese pickle, cucumber and KJ amazu sauce

### Beef Don

Grilled and sliced tenderloin, topped with teriyaki sauce and served with sautéed capsicum, spinach, cracked egg and bonito broth

### Pork Don

Yuzu marmalade marinated pork sirloin, breaded with Japanese crumbs, served with bonito broth, cracked egg, Japanese pickle and sweet onion

### Seafood Don

Slices of fresh tuna, Saikou salmon and kingfish, flamed with furikake mototyaki sauce, served with Japanese pickle, daikon, masago and shallots

### Vegetarian Tempura Don

Seasonal vegetables and soft tofu, served with mushroom and bonito broth, cracked egg, nori flakes and Japanese pickle



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## LUNCHEON SET MENU

39.50 PP

[MINIMUM OF 3 PEOPLE]

### **Edamame**

Steamed and salted young soya beans  
in pods

### **Sashimi and Soba Salad**

Cold soba noodles topped with fresh  
sashimi, shallot, masago and crab salad,  
drizzled with soy vinaigrette

### **Bondi Roll [H3]**

Crab salad and avocado roll topped with  
oven baked prawns and KJ spicy cream  
sauce, garnished with shallot, anago sauce,  
roasted sesame seeds and masago

### **Soft Tofu and Vegetable Tempura**

Soft tofu and seasonal vegetables, gently  
deep fried in furikake and tempura batter,  
served with dipping sauce

### **Exotic Wasabi Mushroom Motoyaki**

Assortment of exotic wild mushrooms,  
sautéed with garlic seaweed butter, layered  
on top of Akitakomachi rice, then baked with  
wasabi mototyaki sauce

### **Chicken Teriyaki**

Chicken thigh fillet marinated in teriyaki  
sauce, ginger and garlic, dusted with  
seasoned starch, lightly fried in soybean oil,  
then tossed with teriyaki sauce  
and vegetables

**Kobe Jones's own red and white miso soup  
and steamed Akitakomachi rice**