

NATSU (Summer)

per person
for 2 or more people

98.⁰⁰

NUMBER ONE SPECIAL

crab salad stuffed with avocado, then wrapped in kingfish and baked with Kobe Jones's secret sauce

WAGYU TENDERLOIN TATAKI

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

VOLCANO ROLL

oven baked scallops layered on a crab salad avocado roll, with special cream sauce and sesame seed and shallot sprinkle

PRAWN AND VEGETABLE TEMPURA

two prawns with seasonal vegetables and dipping sauce

SIZZLED SALMON SASHIMI CARPACCIO

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

CALAMARI FRITTO

pineapple cut calamari lightly fried in our special panko

RAINBOW ROLL

tuna, salmon, kingfish, snapper, prawn and avocado, layered on a crab salad and avocado roll, with sesame seed sprinkle

GREEN TEA SALMON

warmed and seared, three hour cold smoked salmon, marinated in green tea, served with watercress salad

ALASKAN CRAB

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

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