

KOBE SIGNATURE DISHES

NUMBER ONE SPECIAL (2 pieces) crab salad with avocado wrapped in Hiramasa kingfish and nori, baked with our secret sauce, topped with bittersweet soy glaze (additional pieces 10. ⁰⁰)	19. ⁵⁰
SASHIMI ON WASABI SORBET our finest selection of fresh sashimi served on wasabi infused sorbet	29. ⁵⁰
JALAPENO SALMON TATAKI [H2] flamed sashimi salmon with jalapeno dressing, garnished with salmon roe and slivers of jalapeno	24. ⁹⁰
SCENTED SMOKING NIGIRI chef's selections of modern and traditional nigiri, smoked in a Japanese bento box	29. ⁹⁰
TUNA TATAKI KOBE JONES STYLE black pepper coated seared tuna with cream sauce, steamed mushroom and poached asparagus	38. ⁵⁰
SEAFOOD POKE Hawaiian style sashimi cubes marinated in poke sauce	32. ⁵⁰
PARMESAN MOTOYAKI OYSTERS (6 pieces) freshly shucked oysters baked with parmesan motoyaki served in the half shell	24. ⁰⁰
YUZU SOY SCALLOP sashimi Hokkaido scallops, ceviche style in yuzu lemon and soy, garnished with finger grapefruit pearls	26. ⁸⁰
GREEN TEA SALMON warm six hour cold smoked Atlantic salmon marinated in green tea, seared and served on wasabi mash with nori cream, balsamic syrup and Autumn herbs, served in a Japanese cedar pot with apple wood smoke	38. ⁵⁰
COBIA SAIKYO MISO YAKI black kingfish marinated in saikyo miso, steamed then baked, served with yuzu butter and pickled vegetables	28. ⁵⁰
WAGYU TATAKI Darling Downs wagyu sirloin AA5+, seared rare and chilled served with garlic chips, momichi oroshi (ground white radish and Japanese chilli paste) and ponzu sauce	32. ⁵⁰
SEARED KINGFISH CARPACCIO cobia (black kingfish) sashimi, flamed with extra virgin olive oil and drizzled with wasabi pepper sauce	28. ⁰⁰
ISLAND STYLE AHI SPECIAL pan seared sashimi tuna with nori sesame crust, served with Kobe Jones's California salsa, drizzled with wasabi pepper sauce	38. ⁵⁰

TEMPURA

TRADITIONAL VEGETABLE TEMPURA [V] seasonal vegetables served with dipping sauce	19. ⁵⁰
LOBSTER WITH SEAWEED BUTTER goujons of slipper lobster served with seaweed butter and dipping sauce	55. ⁵⁰
KING PRAWNS WITH ORANGE CHILLI JAM wild caught South Australian king prawns king prawns served with dipping sauce	28. ⁹⁰
SOFT SHELL CRAB WITH YUZU MAYO crispy soft shell crab seasoned with Tokyo style chilli salt and yuzu mayo	26. ⁵⁰
SAND WHITING WITH GREEN APPLE MAYONNAISE seasoned sand whiting fillets tempura style with red onion slivers and green apple mayonnaise	24. ⁹⁰
TIGER PRAWNS KJ [H1] WITH JALAPENO PONZU tiger prawns tempura style, garnished with chives and served with jalapeno ponzu dipping sauce	23. ⁵⁰
GOATS CHEESE WITH YUZU JAM fingers of Wattle Valley goats cheese, served with yuzu jam	21. ⁵⁰

The fine art of sushi and sashimi-making, is an exacting skill that takes time, without compromise. Allow our chefs time to show their creativity and skill. At Kobe Jones all rolls, sushi and sashimi are served with fresh ground wasabi and Queensland pickled ginger, and we blend our own soy sauce with sake and mirin to enhance your flavour experience

KOBE SUSHI AND SASHIMI PLATTERS

SASHIMI PLATTER (20pcs) chef's selection of fresh sashimi with lollipop roll	69. ⁹⁰
SUSHI PLATTER (18pcs) chef's selection of nigiri and rolls	59. ⁵⁰
KOBE NIGIRI PLATTER (12pcs) chef's nigiri and aburi creations with individual distinct flavours	48. ⁵⁰
SUPER OMAKASE (33pcs) chef's ultimate sashimi and sushi selection	88. ⁰⁰

KOBE ROLLS

VOLCANO ROLL oven baked Hokkaido scallops layered on a crab salad and avocado roll with special cream sauce, sesame shallot sprinkle and anago sauce	32. ⁹⁰	SPIDER ROLL crunchy soft shell crab, cucumber, burdock root, snow peas sprout, smelt roe rolled in aonori with wasabi mayo	28. ⁵⁰
LOLLIPOP ROLL (allow 20 minutes to prepare) tuna, kingfish, salmon, crab salad, asparagus and smelt roe, wrapped in thinly peeled cucumber with soy sauce vinaigrette	34. ⁹⁰	DRAGON ROLL tempura prawn with crab salad and cucumber, wrapped in nori, layered with unagi and avocado and topped with tempura flakes, smelt roe sprinkle and anago sauce	29. ⁹⁹
HAWAIIAN ROLL [H4] marinated Saikou salmon, kingfish, tuna and snapper rolled with burdock root and cucumber topped with roasted sesame seed, sweet poke sauce, shallots and a bittersweet soy glaze	26. ⁹⁰	LAVA ROLL [H4] KJ California roll with mouthwatering lobster baked with our own spicy cream sauce and a sprinkle of smelt roe, shallot, roasted sesame seed, slices of fresh jalapeno and bitter soy glaze	36. ⁹⁰
SAIKOU ROLL crab salad, avocado and cucumber roll layered with Saikou salmon then flamed with KJ cream sauce, drizzled with yuzu vinaigrette, roasted sesame seed and black fish roe	28. ⁵⁰	CRUNCHY ROLL tempura ebi with crab salad and cucumber, layered with smelt roe then drizzled with house made saffron aioli, fresh shallots and bittersweet soy glaze	29. ⁵⁰
BBQ KING ROLL roasted duck, poached asparagus, cucumber and burdock root, layered with duck skin and drizzled with yuzu miso and amadare sauce	26. ⁵⁰	DYNAMITE ROLL [H1-5] tell us how hot you like it your choice of spicy tuna, kingfish, salmon or scallops, with cucumber and sesame seeds	24. ⁹⁹
		NIMBIN ROLL [V] burdock root, asparagus, kampyo and cucumber roll finished with a layer of avocado and a sprinkle of sesame seeds	22. ⁵⁰

TRADITIONAL SASHIMI

let the quality and freshness speak for itself

chu toro - tuna (4 pieces)	15. ⁰⁰
SA snapper, Hiramasa kingfish, Saikou salmon (4 pieces)	12. ⁰⁰
Japanese Hokkaido scallop (2 scallops - 6 pieces)	14. ⁰⁰

KOBE SMALL PLATES

KANI (CRAB) CROQUETTES (3 pieces)	14. ⁵⁰
housemade crab and corn croquettes, shallow fried, served with jalapeno salsa and tonkatsu sauce	
WASABI SALMON PRAWN NACHOS	16. ⁰⁰
finely diced New Zealand Saikou salmon mixed with wasabi soy dressing, served with prawn nachos	
ALASKAN CRAB GYOZA (4 pieces)	19. ⁸⁰
house made Alaskan crab and cheese filled gyoza pastry and ponzu sesame sauce	
PANKO SCALLOPS (3 pieces)	26. ⁵⁰
Hokkaido scallop in Japanese panko, served with KJ tomato salsa and wasabi cream sauce	
JALAPENO SCALLOP [H1]	26. ⁵⁰
Hokkaido scallops grilled, served with jalapeno dressing and finger lime pearls	
HOKKAIDO HORENSO (3 pieces)	26. ⁵⁰
Hokkaido scallops seared and flamed in a Japanese spinach, sesame and sour cream reduction	
WAFU OYSTERS (6 pieces)	24. ⁰⁰
freshly shucked oysters in the shell served with ponzu dressing	
PANKO PACIFIC OYSTERS (4pieces)	24. ⁰⁰
Japanese panko coated Pacific oyster served with honey wasabi mayonaise	
AGEDASHI TOFU [V option available]	14. ⁰⁰
silken tofu coated with dried tuna shavings tempura style, with tempura dipping sauce and seaweed	
YUZU CALAMARI	16. ⁵⁰
bottle squid tubes, grilled on the robata with yuzu butter, and chilli tempura tentacles	
WAFU STYLE PRAWN COCKTAIL	16. ⁵⁰
tiger prawn, avocado and tomato salsa tossed in Japanese mayonnaise, chilli sauce and yuzu juice	
CHILLI SALTED CALAMARI	16. ⁵⁰
fingers of line caught calamari flash fried with Tokyo chilli salt, black pepper, lime and angel hair chilli	
POPCORN PRAWNS	16. ⁵⁰
popcorn size tempura prawns tossed in yuzu mojito mayo with tabasco spray and sliced lime	
AMAZU KARAAGE CHICKEN	16. ⁹⁰
garlic and ginger marinated chicken, shallow fried, served with amazu sauce and chilli mayonnaise	

KOBE SALADS (all our salads are designed to share)

CRAB SOBA	36. ⁹⁰
poached Alaskan crab with soba noodles, cucumber, radish, carrot and sprouts with soy mustard dressing	
SASHIMI	29. ⁹⁰
fresh sashimi on garden greens drizzled with ponzu dressing	
SPICY SEAFOOD [H4]	29. ⁹⁰
sautéed seafood selection, with mixed leaves and a spicy tomato salsa	
MUSHROOM MEDLEY [V]	26. ⁹⁰
exotic selection of Japanese mushrooms, sautéed with mixed leaves in garlic butter sauce and pine nuts	
MISO TOFU [V]	21. ⁵⁰
blend of silken tofu with saikyo miso and furikake, served with seaweed salad and fried kobu	

KOBE GRAZING PLATES

From the Sea

MISO CITRUS LOBSTER (approx 600g whole lobster) whole rock lobster cooked in a wafu thermidor sauce, with miso citrus and wafu steamed vegetables	88. ⁹⁰
ALASKAN CRAB (3 giant legs) grilled robata style in the shell to highlight its sweetness with fresh lime	59. ⁹⁰
SWEET CHILLI MOTOYAKI CRAB (3 giant legs) [H1] Alaskan crab, steamed then baked with sweet chilli motoyaki sauce and served with fresh lime	59. ⁹⁰
WAIMAI PEPPER SALMON furikake encrusted New Zealand Saikou salmon seared medium rare, served with waimai tomato relish on a bed of Italian style roasted ratatouille	42. ⁵⁰
MISO MACADAMIA PATAGONEAN TOOTHFISH Glacier 51 Patagonian toothfish, 'the wagyu of the sea', with buttered Macadamia crust delicately basted with yuzu miso sauce	48. ⁵⁰
WAFU SEAFOOD THERMIDOR king prawns, mussels, scallops, calamari and avocado served on a bed of rice in a thermidor sauce	42. ⁵⁰
STEAMED SPICY BARRAMUNDI [H2] farmed whole baby barramundi steamed and cold basted with grilled leek, coriander and yuzu lemon salsa, drizzled with sweet chilli dressing and garnished with fresh coriander and chilli threads	38. ⁵⁰
ROBATA PRAWNS (3 pieces) wild caught South Australian U6 king prawns, flayed then cooked in the shell on the robata, basted with motoyaki sauce and served with lemon infused salt and prawn chips	38. ⁹⁰

From the Land

WAGYU SHI SHU (allow 20 minutes to prepare) wagyu brisket AA9+ slow cooked in soy, sake, mirin and red wine with Japanese pumpkin, white radish and carrot, served in a kamameshi pot with a puff pastry crown, accompanied by Japanese pickles, sour cream and steamed Akitakomachi rice	39. ⁹⁰
SUKIYAKI KJ STYLE shaved wagyu AA9+ with shimiji and shitake mushroom, silken tofu, courgettes and baton carrots, in a sweet sukiyaki broth flavoured with soy, dashi, mirin and sake, served with Akitakomachi steamed rice, house-made pickle, horensio with sesame sauce and seaweed salad	38. ⁹⁰
BBQ BABY BACK PORK SPARE RIBS [H1] poached in sake and red wine mirepoix, cooked robata style and basted with smokey black miso BBQ sauce and served with wasabi mash and pineapple chilli jam	46. ⁵⁰
BEEF KATSU Darling Downs grainfed tenderloin panko with miso citrus and ginger sauces, served on dengaku eggplant	43. ⁵⁰
TENDERLOIN AMIYAKI Darling Downs grainfed tenderloin, grilled, sliced, with wasabi mash, stir fried capsicum and amiyaki sauce	43. ⁵⁰

From the Garden

VEGETABLE DENGAKU [V] grilled Japanese eggplant, zucchini and mushroom stuffed with miso marinated tofu, baked with dengaku sauce and macadamia nut pesto	22. ⁵⁰
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GET OFF ON OUR ROCKS

experience the whole cooking process at the table. Served on a hot rock to self cook just the way you like it. Its fast cooking time ensures high flavour and a lot of sizzle. An excellent way to keep the conversation flowing at your table

WAGYU SIRLOIN AA5+ 100g of Darling Downs wagyu, served with miso and amiyaki dipping sauces	59. ⁰⁰
WAGYU AA9+ 100g of Master Kobe Pure Blood wagyu AA9+	79. ⁵⁰
SEAFOOD 300g of salmon, kingfish, scallops and tuna loin with seaweed garlic butter, motoyaki and ponzu dipping sauces	58. ⁰⁰
LOBSTER baby lobster tail with seaweed garlic butter, motoyaki and ponzu dipping sauces	55. ⁰⁰

SIDES

MISO SOUP Kobe Jones's red and white miso soup	8. ⁰⁰
LARGE STEAMED RICE [V] Akitakomachi premium shortgrain rice steamed Japanese style to share	8. ⁰⁰
HONEY BUTTER LOTUS ROOT [V] thinly sliced, deep fried then tossed in honey butter and dusted with black and white sesame seeds	8. ⁰⁰
WAFU POTATO CHIPS eminceed taro, sweet and King Edward potato, flash fried and served with goats cheese sprinkle	8. ⁰⁰
EDAMAME [V] steamed and salted baby soya beans in the pod	8. ⁰⁰
SPICY EDAMAME [H4][V] steamed baby soya beans in the pod tossed in Kobe's own chilli sauce	8. ⁰⁰
WASABI MASH [V] desiree mash blended with wasabi paste and wasabi oil	9. ⁰⁰
WAFU STYLE STEAMED VEGETABLES [V] selection of the day's fresh vegetables steamed Tokyo style	9. ⁰⁰

DESSERT

AMA OZEN a delightful selection of Kobe Jones desserts served with our trademark chocolate chopsticks	38. ⁰⁰
FLAMING ANKO green tea crème brulee with red bean served flaming to the table for a caramelised finish	16. ⁰⁰
SORRY WE DROPPED THE CHEESECAKE New York style mixed berry chocolate and white chocolate cheesecake fingers on a chocolate crumble with bittersweet berry compote	14. ⁰⁰
STRAWBERRY PANNACOTTA SHOTS three refreshing vanilla pannacotta shots topped with strawberry sauce and mint	14. ⁰⁰
CHOCONUT BOMBS three chocolate sponge balls filled with raspberry brulee rolled in hazelnut and served with passionfruit chocolate sauce and caramel flowers	14. ⁰⁰
LEMON TARTLETS three tartlets with yuzu lemon curd baked in shortcrust pastry cups, topped with flamed meringue, kiwi and mango sauces	14. ⁰⁰