

SAKE

Meiri Onikoroshi on arrival to wake your tastebuds and accompany your first dish

EDAMAME

steamed baby soya beans in the pod, seasoned with course Maldon sea salt – perfect with sake

NUMBER ONE SPECIAL

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

YUZU CALAMARI

bottle squid tubes, grilled on the robata with yuzu butter

ALASKAN CRAB GYOZA

house made Alaskan crab and cheese filled gyoza pastry and ponzu sesame sauce

DRAGON EGG

tuna tartare sushi mixed with chipotle mayonnaise on a shiso leaf, topped with avocado and finished with ponzu sauce

ANAGO SCALLOP

Hokkaido scallop stuffed with crab salad and asparagus, prepared tempura style and served on eggplant relish with bittersweet soy glaze

VOLCANO ROLL

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

SLIPPER LOBSTER TEMPURA

sweet slipper lobster meat tempura style, accompanied by seaweed garlic butter, motoyaki and jalapeno ponzu dipping sauces

DAIKON SALAD

shredded daikon with red radish, cucumber and creamy sesame dressing

WAGYU HOT ROCK

cook your own Master Kobe wagyu sirloin AA5+ just the way you like it, served with three dipping sauces

AMA OZEN

Kobe Jones's famous selection of dessert samplers with our trademark chocolate chopsticks

