



# lunch menu

Monday to Thursday  
all prices are per person

## ALL YOU CAN EAT SUSHI 29.50PP

If you love sushi, this is THE lunch for you. Platters are shared between a minimum of two people and include our famous Volcano Roll and selection of our sushi team's daily rolls.

## SOFT SHELL CRAB SLYDERS 16.00

two tempura style soft shell crab served on a black sesame brioche, with shaved cabbage, teriyaki and Japanese sauces

## WAGYU STEAK SANDWICH 18.00

Razor cut wagyu cooked with onion, served with lettuce and tomato in a toasted Turkish sandwich

## BENTO BOXES 23.50

For a traditional Japanese lunch choose one of our bentos. Your bento box will include signature entree, steamed rice, red and white miso soup and dessert.

Choose from:

- robata seared beef tenderloin
- teriyaki style chicken breast
- Fish of the day
- tempura vegetables

## SUSHI AND SASHIMI SET 22.50

Your set includes our chef's selection of finest sashimi cuts and freshly made sushi, with steamed rice and red and white miso soup

## LUNCH SET 39.50

(minimum 3 people)

### EDAMAME

steamed and salted baby soya beans in the pod

### SASHIMI SALAD

our freshest sashimi on garden greens, drizzled with ponzu dressing

### VOLCANO ROLL

oven baked scallops layered on a crab salad and avocado roll, with our special cream sauce, sesame seed, smelt roe and shallots, drizzled with bittersweet soy

### VEGETABLE TEMPURA (V)

pumpkin and asparagus tempura with dipping sauce

### MUSHROOM MEDLEY TOBANYAKI

oven baked assortment of exotic mushrooms baked on a bed of rice in our special cream sauce

### CHICKEN TERIYAKI

thigh fillet marinated in teriyaki sauce, grilled on the robata, served with garden vegetables

### MISO SOUP

Kobe Jones's own red and white miso soup

### STEAMED RICE

Akitakomachi premium Japanese rice

