



lunch menu

Monday to Wednesday
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.

WAFU HAMBAGU

Japanese hamburgers are all about flavour and quality. Kobe Jones's burgers are served on brioche buns and come with Kobe minced taro, sweet and King Edward potato chips with a goat cheese sprinkle

WAGYU 19.50

Tokyo style wagyu beef patty, Manchego cheese, cos lettuce, tomato, red onion, Japanese sweet pickle and Tokyo style tonkatsu burger sauce

CHICKEN 18.00

karaage chicken, cos lettuce, tomato, red onion, Japanese sweet pickle and KJ chill mayo

BARRA 19.50

Japanese beer battered barramundi, with salad and Hokkaido style tartare sauce

VEGE 16.00

kakiyage tempura, cos lettuce, tomato, red onion, Japanese sweet pickle, seaweed salad and amadare sauce

LUXURY BENTOS 29.50

For Kobe's take on traditional Japanese lunch, choose one of our luxury bentos. Your bento will include, amuse bouche, signature entree, steamed rice and or salad, red and white miso soup and dessert.

Choose from:

Aburi Sushi and Sashimi Set - chef's selection of unique aburi sushi and the days best sashimi cuts

Fish - Glacier 51 Patagonian toothfish, 'the wagyu of the sea', with buttered macadamia crust delicately basted with yuzu miso sauce on a vegetable bed

Seafood - king prawn, mussel, scallop, calamari and avocado served on a bed of rice in a thermidor sauce

Beef - Darling Downs grainfed tenderloin, grilled, sliced, with wasabi mash, stir fried capsicum and amiyaki sauce

Deluxe Tempura - goujon of lobster, prawn, whiting, goats cheese and vegetables, tempura style

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

