

set menu

\$199.90 FOR TWO

For Vivid Sydney 2017 Kobe Jones's s Head Chef Seung Kyu (Ted) Min has created four very special dishes, which are the perfect dining experience for two people. Each dish presents our Californian Japanese style in a vivid display for both your eyes and tastebuds.

VIVID
A VISUAL & CULINARY FEAST
KOBÉ JONES

ARRIVAL COCKTAIL 'FLASHING TERAK'

Layered over crushed ice: green apple liqueur, cassis, lychee liqueur and a dash of fresh apple.

FLAMING NUMBER ONE SPECIAL

Fireballs of crab salad with avocado wrapped in Hiramasa kingfish and nori, baked with our secret sauce then topped with bittersweet soy glaze and smelt roe.

FLASHING SASHIMI PLATTER

Served on a flashing bed of ice, enjoy Hokkaido scallops, NZ scampi flamed with yuzu butter, blue fin maguro tuna, Sydney rock oysters in ponzu, South Australian snapper, Queensland (cobia) black kingfish and Saikou salmon.

MISO CITRUS LOBSTER TAIL

Giant lobster tail (approx 350gm) steamed then basted in a wafu thermidor sauce and drizzled with miso citrus, served with wafu papaya salad.

WAGYU 5+ AMIYAKI

Master Kobe wagyu AA5+, grilled to medium, sliced and served with amiyaki sauce, accompanied by enoki and shimenji mushrooms sautéed in seaweed butter.

FLAMING ANKO

Green tea crème brulee with red bean and vanilla infused Polish vodka, served flaming to the table for a caramelised finish in a kamameshi pot.