



# Autumn

## 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 eminceed 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

kaaraage 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 sauceup

### 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 bento's. 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