

KOBE SIGNATURE DISHES

FLAMING NUMBER ONE SPECIAL (2 pieces) fire balls crab salad with avocado wrapped in Hiramasa kingfish and nori, baked with our secret sauce, topped with bittersweet soy glaze (additional pieces 12. ⁰⁰)	22. ⁵⁰
SASHIMI ON WASABI SORBET our finest selection of fresh sashimi served on wasabi infused sorbet	29. ⁵⁰
ISLAND STYLE AHI SPECIAL pan seared sashimi tuna with nori sesame crust, served with Kobe Jones's California salsa, drizzled with wasabi pepper sauce	38. ⁵⁰
JALAPENO SALMON TATAKI [H2] flamed sashimi salmon with jalapeno dressing, garnished with salmon roe and slivers of jalapeno	24. ⁹⁰
TUNA TATAKI KOBE JONES STYLE black pepper coated seared tuna with cream sauce, steamed mushroom and poached asparagus	38. ⁵⁰
SEAFOOD POKE Hawaiian style sashimi cubes marinated in poke sauce	34. ⁵⁰
YUZU SOY SCALLOP sashimi Hokkaido scallops, ceviche style in yuzu lemon and soy, garnished with finger grapefruit pearls	26. ⁸⁰
GREEN TEA SALMON warm six hour cold smoked Atlantic salmon marinated in green tea, seared and served on wasabi mash with nori cream, balsamic syrup and Autumn herbs, served in a Japanese cedar pot with apple wood smoke	38. ⁵⁰
WAGYU TATAKI Darling Downs wagyu sirloin AA5+, seared rare and chilled served with garlic chips, momichi oroshi (ground white radish and Japanese chilli paste) and ponzu sauce	32. ⁵⁰
SEARED KINGFISH CARPACCIO cobia (black kingfish) sashimi, flamed with extra virgin olive oil and drizzled with wasabi pepper sauce	28. ⁰⁰

KOBE ROLLS

VOLCANO ROLL oven baked Hokkaido scallops layered on a crab salad and avocado roll with special cream sauce, sesame shallot sprinkle and anago sauce	36. ⁹⁰	SPIDER ROLL crunchy soft shell crab, cucumber, burdock root, snow peas sprout, smelt roe rolled in aonori with wasabi mayo	28. ⁵⁰
LOLLIPOP ROLL (allow 20 minutes to prepare) tuna, kingfish, salmon, crab salad, asparagus and smelt roe, wrapped in thinly peeled cucumber with soy sauce vinaigrette	34. ⁹⁰	DRAGON ROLL tempura prawn with crab salad and cucumber, wrapped in nori, layered with unagi and avocado and topped with tempura flakes, smelt roe sprinkle and anago sauce	29. ⁹⁹
HAWAIIAN ROLL [H4] marinated Saikou salmon, kingfish, tuna and snapper rolled with burdock root and cucumber topped with roasted sesame seed, sweet poke sauce, shallots and a bittersweet soy glaze	26. ⁹⁰	LAVA ROLL [H4] KJ California roll with mouthwatering lobster baked with our own spicy cream sauce and a sprinkle of smelt roe, shallot, roasted sesame seed, slices of fresh jalapeno and bitter soy glaze	36. ⁹⁰
SAIKOU ROLL crab salad, avocado and cucumber roll layered with Saikou salmon then flamed with KJ cream sauce, drizzled with yuzu vinaigrette, roasted sesame seed and black fish roe	28. ⁵⁰	CRUNCHY ROLL tempura ebi with crab salad and cucumber, layered with smelt roe then drizzled with house made saffron aioli, fresh shallots and bittersweet soy glaze	29. ⁵⁰
BBQ KING ROLL roasted duck, poached asparagus, cucumber and burdock root, layered with duck skin and drizzled with yuzu miso and amadare sauce	26. ⁵⁰	NIMBIN ROLL [V] burdock root, asparagus, kampyo and cucumber roll finished with a layer of avocado and a sprinkle of sesame seeds	22. ⁵⁰

KOBE SALADS (all our salads are designed to share)

CRAB SOBA	36. ⁹⁰
poached Alaskan crab with soba noodles, cucumber, radish, carrot and sprouts with soy mustard dressing	
SASHIMI	29. ⁹⁰
fresh sashimi on garden greens drizzled with ponzu dressing	
SPICY SEAFOOD [H4]	29. ⁹⁰
sautéed seafood selection, with mixed leaves and a spicy tomato salsa	
MUSHROOM MEDLEY [V]	26. ⁹⁰
exotic selection of Japanese mushrooms, sautéed with mixed leaves in garlic butter sauce and pine nuts	

TEMPURA

KOBE's VEGETABLE TEMPURA [V]	22. ⁵⁰
okra, zucchini flowers and broccolini served with traditional dipping sauce	
LOBSTER WITH SEAWEED BUTTER	55. ⁵⁰
goujons of slipper lobster served with seaweed butter and dipping sauce	
KING PRAWNS WITH ORANGE CHILLI JAM	32. ⁹⁰
wild caught South Australian king prawns served with dipping sauce	
GOATS CHEESE WITH YUZU JAM	22. ⁵⁰
fingers of Wattle Valley goats cheese, served with yuzu jam	

KOBE SMALL PLATES

WASABI SALMON NACHOS	21. ⁹⁰
finely diced New Zealand Saikou salmon mixed with wasabi soy dressing, served with prawn nachos	
ALASKAN CRAB GYOZA (4 pieces)	22. ⁸⁰
house made Alaskan crab and cheese filled gyoza pastry and ponzu sesame sauce	
GRILLED SCOTTISH SCAMPI (3 SCAMPI)	44. ⁰⁰
these sweet scottish scampi are steamed and glazed in garlic seaweed butter and served with fresh lime	
JALAPENO SCALLOPS [H1]	26. ⁵⁰
Hokkaido scallops grilled, served with jalapeno dressing and finger lime pearls	
HOKKAIDO HORENSO (3 pieces)	26. ⁵⁰
Hokkaido scallops seared and flamed in a Japanese spinach, sesame and sour cream reduction	
WAFU OYSTERS (6 pieces)	24. ⁰⁰
freshly shucked oysters in the shell served with ponzu dressing	
KANGAROO ISLAND BABY GREENLIP ABALONE (6 pieces)	28. ⁰⁰
baby greenlip abalone (30gm), slow-cooked in mirin, sake and soy sauce, with misoyaki sauce	
PANKO PACIFIC OYSTERS (6 pieces)	28. ⁰⁰
Japanese panko coated Pacific oyster served with honey wasabi mayonnaise	
YUZU CALAMARI	18. ⁵⁰
bottle squid tubes, grilled on the robata with yuzu butter, and chilli tempura tentacles	
PARMESAN MOTOYAKI OYSTERS (6 pieces)	28. ⁰⁰
freshly shucked oysters baked with parmesan motoyaki served in the half shell	
WAFU STYLE PRAWN COCKTAIL	18. ⁵⁰
tiger prawn, avocado and tomato salsa tossed in Japanese mayonnaise, chilli sauce and yuzu juice	
AGEDASHI TOFU [V option available]	18. ⁰⁰
silken tofu coated with dried tuna shavings tempura style, with tempura dipping sauce and seaweed	

LARGE PLATES

MISO CITRUS LOBSTER whole Western rock lobster cooked in a wafu thermidor sauce, with miso citrus and wafu vegetables	88. ⁹⁰
ALASKAN CRAB cluster of 3 legs and a claw grilled robata style in the shell to highlight its sweetness with fresh lime	85. ⁹⁰
GIANT ROBATA PRAWNS (3 pieces) wild caught South Australian U6 king prawns, flayed then cooked in the shell on the robata, basted with motoyaki sauce and served with lemon infused salt and prawn chips	46. ⁹⁰
WAIMAI PEPPER SALMON furikake encrusted New Zealand Saikou salmon seared medium rare, served with waimai tomato relish on a bed of Italian style roasted ratatouille	44. ⁵⁰
MISO MACADAMIA PATAGONEAN TOOTHFISH Glacier 51 Patagonian toothfish, 'the wagyu of the sea', with buttered Macadamia crust delicately basted with yuzu miso sauce	48. ⁵⁰
GARLIC SEAWEED BUGS wild caught Moreton Bay bugs (approx 180-200gm each) steamed then grilled robata style in the 1/2 shell, basted in garlic seaweed butter and served with fresh lime	48. ⁰⁰
WAGYU SHI SHU (allow 20 minutes to prepare) wagyu brisket AA9+ slow cooked in soy, sake, mirin and red wine with Japanese pumpkin, white radish and carrot, served in a kamameshi pot with a puff pastry crown, accompanied by Japanese pickles, sour cream and steamed Akitakomachi rice	48. ⁹⁰
BBQ BABY BACK PORK SPARE RIBS [H1] poached in sake and red wine mirepoix, cooked robata style and basted with smokey black miso BBQ sauce and served with wasabi mash and pineapple chilli jam	46. ⁵⁰
KANI (CRAB) CROQUETTES (5 pieces) housemade crab and corn croquettes, shallow fried, served with jalapeno salsa and tonkatsu sauce	42. ⁰⁰
SOFT SHELL CRAB WITH YUZU MAYO crispy soft shell crab seasoned with Tokyo style chilli salt and yuzu mayo	38. ⁵⁰
SAND WHITING TEMPURA AND CRISPY NOODLES sand whiting tempura served with crispy noodles, sesame and sweet soy sauce	37. ⁹⁰
BEEF KATSU Darling Downs grainfed tenderloin panko with miso citrus and ginger sauces, served on dengaku eggplant	45. ⁵⁰
TENDERLOIN AMIYAKI Darling Downs grainfed tenderloin, grilled, sliced, with wasabi mash, stir fried capsicum and amiyaki sauce	45. ⁵⁰
KARAAGE CHICKEN garlic and ginger marinated chicken, shallow fried, served with tonkatsu sauce and chilli mayonnaise	42. ⁰⁰
VEGETABLE DENGAKU [V] grilled Japanese eggplant, zucchini and mushroom stuffed with miso marinated tofu, baked with dengaku sauce and macadamia nut pesto	24. ⁵⁰

GET OFF ON OUR ROCKS

experience the whole cooking process at the table. Served on a hot rock to self cook just the way you like it. Its fast cooking time ensures high flavour and a lot of sizzle. An excellent way to keep the conversation flowing at your table

WAGYU SIRLOIN AA5+ 100g of Darling Downs wagyu, served with miso and amiyaki dipping sauces	59. ⁰⁰
WAGYU AA9+ 100g of Master Kobe Pure Blood wagyu AA9+	89. ⁵⁰
SEAFOOD 300g of salmon, kingfish, scallops and tuna loin with seaweed garlic butter, motoyaki and ponzu dipping sauces	58. ⁰⁰
LOBSTER baby lobster tail with seaweed garlic butter, motoyaki and ponzu dipping sauces	65. ⁰⁰

KOBE SUSHI AND SASHIMI PLATTERS

SASHIMI PLATTER (26pcs) chef's selection of fresh sashimi with lollipop roll	74. ⁹⁰
SUSHI PLATTER (20pcs) chef's selection of nigiri and rolls	59. ⁵⁰
KOBE NIGIRI PLATTER (12pcs) chef's nigiri and aburi creations with individual distinct flavours	48. ⁵⁰

TRADITIONAL SASHIMI

let the quality and freshness speak for itself

chu toro - tuna (4 pieces)	15. ⁰⁰
SA snapper, Hiramasa kingfish, Saikou salmon (4 pieces)	12. ⁰⁰
Janapese Hokkaido scallop (2 scallops - 6 pieces)	14. ⁰⁰

SIDES

MISO SOUP Kobe Jones's red and white miso soup	8. ⁰⁰	EDAMAME [V] steamed and salted baby soya beans in the pod	8. ⁰⁰
LARGE STEAMED RICE [V] Akitakomachi premium shortgrain rice steamed Japanese style to share	8. ⁰⁰	SPICY EDAMAME [H4][V] steamed baby soya beans in the pod tossed in Kobe's own chilli sauce	8. ⁰⁰
WASABI MASH [V] desiree mash blended with wasabi paste and wasabi oil	9. ⁰⁰	WAFU STYLE STEAMED VEGETABLES [V] selection of the day's fresh vegetables steamed Tokyo style	9. ⁰⁰

KOBE SEAFOOD PLATTERS

per platter
platters are designed for 2 people

169⁰⁰

HOT SEAFOOD PLATTER

(allow 20 minutes to prepare)

HOKKAIDO HORENSO SCALLOPS

Hokkaido scallops seared and flamed in a Japanese spinach, sesame and sour cream reduction

PARMESAN MOTOYAKI OYSTER

freshly shucked oysters baked with parmesan motoyaki served in the half shell

LOBSTER WITH GARLIC SEAWEED

robata grilled lobster basted in garlic seaweed butter and served in the shell

GRILLED ALASKAN CRAB

grilled robata style in the shell to highlight its sweetness with fresh lime

KANGAROO ISLAND BABY GREENLIP ABALONE

baby greenlip abalone (30gm), slow-cooked in mirin, sake and soy sauce, with misoyaki sauce

LOBSTER WITH SEAWEED BUTTER

goujons of slipper lobster served with seaweed butter and dipping sauce

TERIYAKI CHAT POTATOES

King Edward potato wedges firstly steamed, then flash fried and tossed in teriyaki sauce

COLD SEAFOOD PLATTER

(allow 20 minutes to prepare)

YUZU SOY SCALLOP

sashimi Hokkaido scallops, ceviche style in yuzu lemon and soy, garnished with finger grapefruit pearls

WAFU OYSTERS

freshly shucked oysters in the shell served with ponzu dressing

COLD POACHED LOBSTER

raw lobster poached and chilled, served with mango mojo

ALASKAN CRAB

steamed then chilled in the shell, served with fresh lime

FRESH SASHIMI

chef's selection of the day's best sashimi cuts

COLD POACHED KING PRAWNS

wild caught South Australian U10 king prawns, poached and chilled, served with lemon and dipping sauce

COLD POACHED MUSSELS WITH JALAPENO SALSA

Queensland farmed U8 king prawns cooked in the shell on the robata and basted in ginger sauce

SEAWEED SALAD

marinated green seaweed drizzled with shoyu dressing

LUNCH ONLY MENU

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 day's 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
SA U10 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 BANQUET 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



KOBE DESSERTS

- AMA OZEN** 38.⁰⁰
a delightful selection of Kobe Jones desserts
served with our trademark chocolate chopsticks
- FLAMING ANKO** 16.⁰⁰
green tea crème brulee with red bean served
flaming to the table for a caramelised finish
- SORRY WE DROPPED THE CHEESECAKE** 14.⁰⁰
New York style mixed berry chocolate and
white chocolate cheesecake fingers on a
chocolate crumble with bittersweet berry
compote
- STRAWBERRY PANNACOTTA SHOTS** 14.⁰⁰
three refreshing vanilla pannacotta shots
topped with strawberry sauce and mint
- CHOCONUT BOMBS** 14.⁰⁰
three chocolate sponge balls filled with
raspberry brulee rolled in hazelnut and served
with passionfruit chocolate sauce and caramel
flowers