

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, and select vegetable, tempura style

LUNCH BANQUET 45.50

(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 SIGNATURE DISHES

NUMBER ONE SPECIAL crab salad stuffed with avocado, wrapped in kingfish and baked with Kobe Jones's secret sauce (additional pieces 11. ⁰⁰ each)	21. ⁹⁰
GREEN TEA SALMON seared, three hour cold smoked smoked salmon, marinated in green tea, with watercress salad	28. ⁰⁰
WASAKI SHOOTERS (per piece) fresh oyster shooter, served in cold wasaki	8. ⁵⁰
DRAGON EGG (4 pieces) tuna tartare sushi mixed with chipotle mayonnaise on a shiso leaf, topped with avocado and finished with ponzu sauce	18. ⁰⁰
PANKO SOFT SHELL CRAB soft shell crab prepared panko style, with Kobe chilli sauce, aioli and teriyaki potatoes	29. ⁵⁰
SIZZLED SASHIMI CARPACCIO choose salmon, scallop or kingfish sashimi, sizzled with olive oil and drizzled with wasabi pepper sauce	25. ⁵⁰
WAGYU TATAKI seared and chilled, served rare with garlic, ginger and ponzu sauce	38. ⁰⁰
SEAFOOD POKE Hawaiian style sashimi cubes marinated in poke sauce	35. ⁹⁰
BAKED DYNAMITE SCALLOPS [H3] baked scallops on a bed of rice in Kobe Jones's secret sauce, with fresh chilli sauce and tuna flakes	28. ⁵⁰
ISLAND STYLE AHI SPECIAL [H2] pan seared tuna with nori sesame crust, jalapeno salsa and wasabi pepper sauce	38. ⁰⁰
TUNA TATAKI KOBE JONES STYLE black pepper coated seared tuna in our special cream sauce	38. ⁰⁰

KOBE SMALL PLATES

WAFU OYSTERS (per piece) freshly shucked oyster in the shell served with ponzu dressing	4. ⁵⁰
LOTUS ROOT crispy lotus root spiced with togorashi and saffron aioli	8. ⁰⁰
SALMON MOYASHI Atlantic salmon seared with teriyaki sauce on a bed of moyashi with togadashi and yuzu aioli	18. ⁰⁰
MUSHROOM MEDLEY TOBANYAKI oven baked assortment of exotic mushrooms in our special cream sauce	22. ⁰⁰
ANAGO SCALLOPS (3 Pieces) tempura Hokkaido scallops stuffed with crab salad and asparagus, on eggplant jam	21. ⁰⁰
PORK GYOZA (4 pieces) house made pork dumplings, grilled and served with ponzu sauce	18. ⁰⁰
KANI KURIMU KOROKKE (3 Pieces) creamy crab and corn croquettes, shallow fried in soybean oil, with jalapeno salsa and tonkatsu sauce	18. ⁰⁰
ALASKAN CRAB GYOZA (4 pieces) crab filled gyoza pastry with smelt roe and ponzu sauce	22. ⁸⁰
SEARED HIBACHI TOFU [V] with roasted capsicum and macadamia nut pesto and sweet miso sauce	19. ⁵⁰
CALAMARI FRITTO pineapple cut calamari lightly fried in our special panko	18. ⁰⁰

15% Surcharge on Sundays and Public Holidays

KOBE GOZEN (tasting plates)

OSUSUME (recommended)

49.⁵⁰

LOLLIPOP SUSHI

tuna, kingfish, salmon, crab salad, asparagus and smelt roe, wrapped in thinly peeled cucumber with soy sauce vinaigrette

CHILLI WAGYU TATAKI

seared and chilled wagyu, served rare with garlic, ginger, ponzu and our own chilli sauce

ISLAND STYLE AHI SPECIAL [H2]

pan seared tuna with nori sesame crust, jalapeno salsa and wasabi pepper sauce

SEAFOOD POKE SHOTS

Hawaiian style tuna salmon and kingfish sashimi cubes marinated in poke sauce

GREEN TEA SALMON

warmed and seared, three hour cold smoked salmon, marinated in green tea with watercress salad

KAISEN (seafood)

49.⁵⁰

CRAB GYOZA

house made Alaskan crab and cream cheese pocket-filled gyoza pastry, with smelt roe and ponzu

ANAGO SCALLOP

tempura Hokkaido scallops stuffed with crab salad and asparagus, with a bittersweet soy sauce glaze

KOBE SHOOTERS

2 fresh oysters served in cold wasaki (sake, mirin and wasabi)

DRAGON EGG

tuna tartare sushi mixed with chipotle mayonnaise on a shiso leaf, topped with avocado and finished with ponzu sauce

VOLCANO ROLL

oven baked scallops layered on a crab salad avocado roll, with special cream sauce and sesame seed and shallot sprinkle

SANKAI (land and sea)

55.⁵⁰

WAGYU ROLL

robata grilled skewers of wagyu, with baby asparagus and amiyaki sauce

PANKO SOFT SHELL CRAB

Japanese soft shell crab cooked panko style on teriyaki potatoes

YAKITORI

2 robata grilled skewers of marinated chicken, with baby leeks and teriyaki sauce

VOLCANO ROLL

oven baked scallops layered on crab salad avocado roll, with gratine volcano sauce and a sesame seed and shallot sprinkle

ARBURI SALMON

flame seared salmon nigiri with pineapple chilli jam and shallots

KOBE ROLLS

VOLCANO ROLL oven baked scallops layered on a crab salad avocado roll, with special cream sauce and sesame seed and shallot sprinkle	39. ⁰⁰
CRUNCHY ROLL tempura prawn with crab salad and cucumber, layered with tuna flakes and smelt roe	321. ⁰⁰
SPIDER ROLL crunchy soft shell crab with avocado, crab salad and cucumber, with smelt roe sprinkle	33. ⁰⁰
TUNA TEMPURA ROLL sashimi tuna and avocado wrapped in nori, blanched tempura style, with creamed ponzu sauce and lemon garnish	34. ⁰⁰
LAVA ROLL [H2] crab salad and avocado roll with steamed slipper lobster, baked with our special spicy cream sauce	39. ⁵⁰
LOLLIPOP SUSHI (allow 20 minutes to prepare) tuna, kingfish, salmon, crab salad, asparagus and smelt roe, wrapped in thinly peeled cucumber with soy sauce vinaigrette	38. ⁵⁰
DRAGON ROLL tempura prawn with crab salad and cucumber, wrapped in nori, layered with unagi and avocado and topped with tuna flakes and smelt roe sprinkle	32. ⁰⁰
DYNAMITE ROLL [H1-5] tell us how hot you like it your choice of spicy tuna, kingfish, salmon or scallops, with cucumber and sesame seeds	23. ⁵⁰
CALIFORNIA ROLL crab salad, avocado and cucumber roll with a sesame seed sprinkle	20. ⁰⁰
TPHILADELPHIA ROLL (8) smoked tasmanian salmon, cream cheese and avocado with sesame seed sprinkle	22. ⁵⁰
RAINBOW ROLL tuna, salmon, kingfish, snapper, prawn and avocado, layered on a crab salad and avocado roll, with sesame seed sprinkle	27. ⁰⁰
ENOKI ROLL [V] tempura enoki mushroom, asparagus, cucumber and burdock root with avocado	22. ⁰⁰

SASHIMI AND SUSHI

fine art takes time. Please allow enough time for our sushi chefs to wow you with their skills

SUPER OMAKASE chef's selection of sashimi and sushi (26pcs)	85. ⁰⁰	SUSHI (PER PIECE) tuna	6. ⁰⁰
SASHIMI PLATTER chef's selection of sashimi (20pcs)	68. ⁰⁰	kingfish, tobiko, unagi, oyster, scallop, salmon, prawn	4. ⁵⁰
ABURI PLATTER chef's selection of seared nigiri with different flavours (12pcs)	62. ⁰⁰	SASHIMI (6 PIECES) tuna	28. ⁰⁰
		kingfish, salmon	24. ⁰⁰

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. Excellent way to keep the conversation flowing at your table

KINOKO ITAME

selection of wild and exotic mushrooms in seaweed butter cooked in a foil sack on the hotrock 20.⁰⁰

WAGYU SIRLOIN

Darling Downs wagyu AA5+, with our special dipping sauces 64.⁵⁰
-upgrade to Master Kobe Pure Blood wagyu AA9+ for 20.⁰⁰ more

SEAFOOD

salmon, scallops and tuna, with our special dipping sauces 56.⁸⁰

TSU TSU MI

crab, salmon, scallops, pippies and mussels on a bed of bok choy 62.⁵⁰

LOBSTER

lobster, with seaweed garlic butter, motoyaki and jalapeno ponzu dipping sauces 65.⁵⁰

ON THE ROBATA

WAGYU ROLLS

razor thin slices of wagyu skewered with baby asparagus, basted with amiyaki sauce 20.⁵⁰

YAKITORI

chicken skewered with baby leeks, basted with teriyaki sauce 18.⁵⁰

WAFU ROBATA PRAWNS (3 pieces)

king prawns cooked robata style on the shell, basted in house made ginger sauce 32.⁸⁰

TENDERLOIN AMIYAKI

grilled and sliced, served with seasonal vegetables and amiyaki sauce 45.⁰⁰

FROM THE TEPPAN

MISO CITRUS LOBSTER

whole WA rock lobster approx 600gm) lightly cooked in a wafu thermidor sauce, drizzled with miso citrus and served on a bed of steamed vegetables 88.⁸⁰

ANTARCTIC CRAB (3 giant legs)

grilled robata style in the shell to highlight its sweetness served with fresh lime (additional legs 22.0) 88.⁹⁰

WAIMAI PEPPER SALMON

furikake encrusted Atlantic salmon seared medium rare, served with waimai tomato relish on a bed of Italian style roasted ratatouille 46.⁰⁰

MISO MACADAMIA PATAGONIAN TOOTHFISH

Caught off remote Heard Island, 4000kms from Perth, this delicate 'wagyu of fish' is renowned worldwide. Gently seared on the teppan, then delicately basted with buttered macadamia crust and garnished with white radish, served with steamed spinach 48.⁰⁰

JAPANESE EGGPLANT DENGAKU

grilled Japanese eggplant stuffed with miso marinated tofu, baked with dengaku sauce and drizzled with macadamia nut pesto 22.⁰⁰

SEAFOOD OKONOMIYAKI

Japanese savoury style pancake with calamari, scallops, prawn, Japanese mayonnaise and okonomiyaki sauce 24.⁰⁰

SALADS

- SASHIMI SALAD** 35.⁰⁰
fresh sashimi, crab salad and garden greens drizzled with ponzu dressing
- SOMEN AND TOFU SALAD [V]** 20.⁰⁰
somen noodles and crispy tofu, with mixed leaves and soy dressing
- SPICY SEAFOOD SALAD [H2]** 29.⁵⁰
sautéed SA king prawn, hokaido scallop, NZ green mussels and pacific pineapple cut clamari with mixed leaves and a spicy tomato relish
- DAIKON SALAD** 14.⁰⁰
shredded daikon with red radish, cucumber and creamy sesame dressing
- HOT MUSHROOM SALAD [V]** 18.⁰⁰
oyster and enoki mushrooms, sautéed with seaweed butter and pine nuts, served on fresh garden greens

TEMPURA

- LOBSTER** 65.⁵⁰
goujons of slipper lobster with seaweed butter and dipping sauce
- SEAFOOD AND VEGETABLE** 29.⁰⁰
tiger prawns, tuna, salmon and Hokkaido scallops with seasonal vegetables and dipping sauce
- PRAWN** 32.⁵⁰
tiger prawns with dipping sauce
- PRAWN AND VEGETABLE** 28.⁵⁰
2 prawns with seasonal vegetables with dipping sauce
- AGEDASHI TOFU** 18.⁰⁰
tempura silken tofu with tuna shavings [V] option also available
- VEGETABLE TEMPURA [V]** 16.⁰⁰
seasonal vegetables served with dipping sauce

SIDES

- EDAMAME** 9.⁰⁰
steamed and salted baby soya beans in the pod
- LOTUS ROOT** 8.⁰⁰
crispy lotus root spiced with togorashi and saffron aioli
- SPICY EDAMAME [H4]** 9.⁰⁰
steamed baby soya beans in the pod tossed in Kobe's own chilli sauce
- MISO SOUP** 8.⁰⁰
Kobe Jones's red and white miso soup
- STEAMED RICE** 7.⁰⁰
Kobe Jones serves Akitakomachi premium short grain rice

DESSERTS

AMA OZEN 38.⁵⁰

Kobe Jones's famous selection of dessert sampler with our trademark chocolate chopstick

MACHA ROULADE 14.⁰⁰

roulade of matcha green tea sponge filled with anko cream

SUSHI ME 14.⁰⁰

vanilla cheesecake, fresh fruit toppings, with almond sauce and our trademark chocolate chopstick

ANKO 18.⁰⁰

flaming green tea crème brulee

CHOCOLATE DUO 14.⁰⁰

chocolate melting cakes with your choice ice cream, ask about today's choices

TRIO OF ICE CREAM 12.⁰⁰

your choice of black sesame, green tea and red bean ice creams