

K O B E

# LUXURY BENTO

\$29.50

Using premium ingredients Kobe has taken traditional Japanese bento to a new level of luxury. Each bento will include an amuse, signature entree, steamed rice or salad, red and white miso soup and dessert.

## C H O O S E F R O M :

ABURI SUSHI &  
SASHIMI SET

chef's selection of unique aburi sushi and the day's best sashimi cuts

FISH

Russian Black Cod, with buttered macadamia crust delicately basted with yuzu miso sauce on a bed of vegetables

SEAFOOD

SA U10 king prawn, mussel, scallop, calamari and avocado on a bed of rice in a thermidor sauce

WAGYU

Master Kobe AA5+ wagyu sirloin, grilled and sliced, with wasabi mash, stir fried capsicum and amiyaki sauce

DELUXE TEMPURA

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