



K O B E J O N E S



SAKE TASTING PLATTER

85.⁰⁰

Sake has played a central role in Japanese life and culture for the past 2,000 years and the knowledge and techniques involved in sake brewing have spread to every corner of the nation.

In fact, sake is such an integral part of the Japanese diet that having some knowledge of it can add to one's understanding of Japanese history, culture and society, as well as of the social environment in Japan today.

Like wine, sake has distinct styles and flavour to enhance particular styles of food. To introduce you to the world of sake, this tasting plate has been created in consultation with our Sake Master and Head Chef so that it highlights and matches the nuances and flavours of each sake with a delightful amuse.

If you love sake or just want to excite your palate, then this is the perfect way to take the journey. So raise a glass of Japanese sake and say, "Kampai!"

MIYAMIZU SAKE 45ml, BREWERY: SAKARAMASMUNE, REGION: UOZAKI AREA OF NODA

This sake is dry, light and smooth, and best served cold

Served with

LOLLIPOP SUSHI

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

KOBESAKARA SAKE 45ml, BREWERY: SAKARAMASMUNE, REGION: UOZAKI AREA OF NODA

The best Japanese sake to have with beef

Served with

WAGYU TATAKI

seared and chilled wagyu tenderloin with ginger sesame ponzu and shaved onion

YUZUSHU SAKE 45ml, BREWERY: UMENOYADO, REGION: NARA

Yuzu is a well known taste in Japanese cuisine, but so here. It's often called a 'Japanese lemon' and its unique citrus flavour is worthy of your attention. This low alcohol sake is made with the addition of fresh yuzu juice and best summed up in one word, 'Refreshing'! Can be enjoyed over ice or straight from the bottle

Served with

SCALLOP CARPACCIO

flamed with white truffle oil, then drizzled with wasabi pepper sauce, balsamic syrup and spring herbs

OUBAI UMESHU SAKE 45ml, BREWERY: UMENOYADO, REGION: NARA

This cherry blossom plum wine has an elegant mellow flavour. Recommended over ice but can also be enjoyed straight from the bottle

Served with

ABURI

duo of seared tuna nigiri with individual distinct flavours

SHOJIN (vegetarian)

per person 69.⁰⁰
can be ordered individually

AVOCADO ROLL

burdock root, asparagus, kampyo and cucumber roll finished with a layer of avocado and a sprinkle of sesame seeds

VEGETARIAN ENOKI ROLL

tempura enoki mushrooms and avocado

SEARED HIBACHI TOFU

with roasted capsicum, macadamia nut pesto and miso sauce

SOMEN AND TOFU SALAD

somen noodles and crispy tofu served with mixed leaves and soy dressing

AMAZU OKRA TEMPURA

okra tempura served with KJ's homemade sweet and sour amazu sauce

WHITE MISO MUSHROOM RISOTTO

fresh assorted wild mushrooms sauteed in garlic oil and white miso, them folded into Arborio rice and garnished with oven dried enoki mushroom and balsamic reduction

VEGETABLE DENGAKU

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

GREEN TEA ICE CREAM

Kobe's own green tea ice cream

AKI (autumn)

per person
for 3 or more people

NUMBER ONE SPECIAL

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

CRUNCHY ROLL

tempura prawn with crab salad and cucumber, layered with tempura flakes and smelt roe, drizzled with bittersweet soy glaze

SPICY SEAFOOD SALAD **[H3]**

sautéed seafood selection, with mixed leaves and a spicy tomato salsa

VOLCANO ROLL

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

CALAMARI FRITTO

pineapple cut calamari in our special panko, lightly fried and served with roasted shallot mayonnaise, smelt roe and shallots

CHICKEN KARA AGE

marinated chicken coated in seasoned potato flour, shallow fried and served with teriyaki sauce and chilli mayonnaise

TENDERLOIN AMIYAKI

grilled and sliced, served with wasabi mash, stir fried capsicum and amiyaki sauce

MISO SOUP

Kobe Jones's red and white miso soup

STEAMED RICE

Akitakomachi premium Japanese rice

SUSHI ME

sushi style, vanilla cheesecake with fresh fruit topping, served with almond sauce and a chocolate chopstick

OISHII (delicious)

per person 88.⁰⁰
for 3 or more people

NUMBER ONE SPECIAL

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

PARMESAN MOTOYAKI OYSTERS

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

SEARED SASHIMI CARPACCIO

salmon sashimi, flamed with extra virgin olive oil and drizzled with wasabi pepper sauce and baby herbs

ISLAND STYLE AHI SPECIAL

pan seared sashimi tuna with nori sesame crust, served with Kobe Jones's California salsa, drizzled with wasabi pepper sauce

ALASKAN CRAB

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

MISO CITRUS LOBSTER TAIL

succulent lobster tail lightly cooked in a wafu thermidor sauce, drizzled with miso citrus and served on a bed of steamed vegetables

BBQ BABY BACK PORK SPARE RIBS

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

CHOCOLATE MELTING CAKE

an exotically dark treat of semisweet chocolate melting cakes served with three different accompaniments: vanilla ice cream, green tea ice cream and raspberry sorbet

KOYO (autumn leaves)

per person
for 3 or more people

98.⁰⁰

NUMBER ONE SPECIAL

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

SUSHI AND SASHIMI PLATTER

chef's selection of sashimi, nigiri and rolls of the day

WAGYU TENDERLOIN TATAKI

seared and chilled, served with garlic, ginger and ponzu sauce

LAVA ROLL

crab salad and avocado roll topped with steamed lobster meat, special cream sauce and a sprinkle of smelt roe, shallot, roasted sesame seed and bitter soy glaze

PRAWN AND VEGETABLE TEMPURA

prawns with seasonal vegetables served with dipping sauce

SEARED SASHIMI CARPACCIO

salmon sashimi, flamed with extra virgin olive oil and drizzled with wasabi pepper sauce and baby herbs

HAWAIIAN ROLL [H1]

prawn, cucumber, burdock root and pineapple chilli jam, topped with tuna and avocado and drizzled with poke sauce and a bittersweet soy glaze

MISO CITRUS LOBSTER TAIL

Western Australian lobster tail lightly cooked in a wafu thermidor sauce, drizzled with miso citrus and served on a bed of steamed vegetables

MISO SOUP

Kobe Jones's red and white miso soup

STEAMED RICE

Akitakomachi premium Japanese rice

FLAMING MINI ANKO

green tea crème brulee with red bean served flaming to the table for a caramelised finish

ZETAKU (luxury)

per person
for 3 or more people

128.⁵⁰

NUMBER ONE SPECIALAL

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

SEAFOOD POKE

Hawaiian style sashimi cubes marinated in poke sauce

HAWAIIAN ROLL [H1]

prawn, cucumber, burdock root and pineapple chilli jam, topped with tuna and avocado and drizzled with poke sauce and a bittersweet soy glaze

WAGYU TENDERLOIN TATAKI

seared and chilled, served rare with garlic, ginger and ponzu sauce

VOLCANO ROLL

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

CRAB CROQUETTES [H1]

lightly panko fried morsels with a creamy crab, cheese and potato centre, served with chilli mayonnaise and tonkatsu sauce

ALASKAN CRAB

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

CHICKEN KARA AGE

marinated chicken coated in seasoned potato flour, shallow fried and served with teriyaki sauce and chilli mayonnaise

TEMPURA LOBSTER

goujons of slipper lobster served with seaweed butter and dipping sauce

WAGYU HOT ROCK

self cook your wagyu just the way you like it, served with seasoning and two dipping sauces

MISO SOUP

Kobe Jones's red and white miso soup

FLAMING MINI ANKO

green tea crème brulee with red bean served flaming to the table for a caramelised finish

CHOCOLATE TRIO

chocolate melting cakes served with three different sauces, vanilla ice cream, green tea ice cream and raspberry sorbet

KOBE JONES ELEGANCE

per person (this menu is for 1 person) 98.⁹⁰
with matching sake 128.⁹⁰

Designed to enjoy the unique flavours of Kobe Jones and carefully matched with the best Japanese sakes

COLD ENTREES

[MIYAMIZU](#) - dry, light and smooth sake served cold

HOKKAIDO SCALLOP CARPACCIO

thinly sliced Japanese Hokkaido scallop topped with passionfruit and yuzu lemon vinaigrette

MASTER KOBE WAGYU TATAKI

seared and chilled AA5+ wagyu striploin served with ginger sauce

AHI TUNA

grade A sushimi tuna loin coated with Kobe roasted sesame and black pepper, flash seared, served with salsa fresca and green apple tartare sauce

HOT ENTRÉES

[JUNMAI GIN](#) - wonderful sake to drink from the fridge. This allows the mild rice flavour to shine and the natural body and elegant lines to be shown

NUMBER ONE SPECIAL

crab salad with avocado wrapped in Hiramasa kingfish and nori, baked with our secret sauce then topped with bitter sweet soy glaze

CALAMARI FRITTO

pineapple cut Pacific caught calamari dusted with KJ paprika furikake, battered then lightly fried in soy bean oil sprinkled with smelt roe and shallot served with green apple and yuzu tartare

MAINS

[KOBESAKURA](#) - best Japanese sake to enjoy with beef but also matches well with the richness of lobster

LOBSTER AU GRATINE

4 oz Western Australian lobster tail baked in miso and bonito crème reduction then gratinated with flame

WAGYU AMIYAKI

Master Kobe AA5+ wagyu striploin grilled, sliced and served with warm pepper slaw and amiyaki sauce

AMA OZEN

[OUBAI UMESHU](#) - cherry blossom plum sake with an elegant mellow flavour

FONDANT

chocolate fondant topped with vanilla chantilly and pistachio floss

MINI FLAMING ANKO

green tea crème brulee with Japanese sweet red bean

STRAWBERRY CHEESECAKE

house made strawberry cheesecake with fruit coulis

PERFECT FOR 2

per person (must be ordered in multiples of 2) 98.⁹⁰
with matching beverages 138.⁹⁰

[Miyamizu Sakuara, Masune sake served cold](#)

NUMBER ONE SPECIAL

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

[The Duchess Cuvee NV, Hunter Valley](#)

TUNA TATAKI WITH WASABI AVOCADO MOUSSE

sashimi tuna with sesame and cracked black pepper coating, seared and topped with teriyaki sauce and served on a pillow of wasabi avocado mousse

LOLLIPOP SUSHI

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

SAKE JELLY OYSTER

fresh Pacific oyster with burnt sake jelly

SWEET MISO SCALLOP NIGIRI

miso marinaded Hokkaido scallop seared, wrapped in nori and finished with yuzu butter and anago sauce

SPIDER ROLL

crunchy soft shell crab with avocado, crab salad and cucumber, finished with smelt roe and chives

[2011 Peter Lehmann Pinot Grigio, Barossa Valley](#)

KINGFISH CARPACCIO

seared fresh hamachi with yuzu soy sauce and topped with pink pepper, finger lime and micro herbs

VOLCANO ROLL

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

TEMPURA TIGER PRAWNS KOBE JONES STYLE

tempura style tiger prawns, seasoned with chives and served with jalapeno ponzu dipping sauce

MARINADED COD SAIKYO MISO YAKI

cod marinaded in saikyo miso, steamed then baked and served with yuzu butter and pickled vegetable

[2011 Peter Lehmann Cabernet Merlot, Barossa Valley](#)

WAGYU HOT ROCK

self cook your wagyu just the way you like it, served with seasoning and two dipping sauces

[2011 Peter Lehmann Botrytis Semillon, Barossa Valley](#)

FLAMING ANKO

green tea crème brulee with red bean served flaming to the table for a caramelised finish

KOBE SIGNATURE DISHES

NUMBER ONE SPECIAL (2 pieces) two pieces of crab salad with avocado wrapped in Hiramasa kingfish and nori, baked with our secret sauce, topped with bittersweet soy glaze and smelt roe (additional pieces 11. ⁵⁰)	23. ⁵⁰
JALAPENO SALMON TATAKI [H1] flamed sashimi salmon with jalapeno dressing ,garnished with salmon roe and slivers of jalapeno	33. ⁰⁰
TUNA TATAKI KOBE JONES STYLE black pepper coated seared tuna with cream sauce, steamed mushroom and poached asparagus	39. ⁵⁰
SEAFOOD POKE Hawaiian style sashimi cubes marinated in poke sauce	39. ⁵⁰
YUZU SOY SCALLOP sashimi Hokkaido scallops, ceviche style in yuzu lemon and soy garnished with finger grapefruit pearls	33. ⁸⁰
GREEN TEA SALMON warmed six hour cold smoked salmon, seared and marinated in green tea, with sesame nori cream, wasabi mash, balsamic syrup and spring herbs	41. ⁹⁰
MARINADED COD SAIKYO MISO YAKI cod marinated in saikyo miso, steamed then baked with yuzu butter and pickled vegetables	31. ⁰⁰
WAGYU TENDERLOIN TATAKI seared and chilled, served rare with garlic, ginger and ponzu sauce	36. ⁵⁰
YUZUKOSHO SALMON [H3] salmon sashimi basted in yuzukosho sauce (chili pepper yuzu peel and yuzu juice) with micro herbs	32. ⁰⁰
SEARED SASHIMI CARPACCIO choose salmon, kingfish or snapper sashimi, flamed with extra virgin olive oil and drizzled with wasabi pepper sauce and baby herbs	32. ⁰⁰
ISLAND STYLE AHI SPECIAL [H2] pan seared sashimi tuna with nori sesame crust, served with Kobe Jones's California salsa, drizzled with wasabi pepper sauce	39. ⁵⁰
BAKED DYNAMITE SCALLOPS [H3] Hokkaido scallops, mushroom and crab salad baked with Kobe Jones's secret sauce on a bed of rice, topped with chilli sauce, shallots, smelt roe and air dried tuna flakes	38. ⁵⁰

KOBE SALADS

SPICY SEAFOOD SALAD [H3] sautéed seafood selection, with mixed leaves and a spicy tomato salsa	39. ⁹⁰
SASHIMI SALAD garden greens topped with fresh sashimi, and drizzled with ponzu dressing	38. ⁹⁰
MUSHROOM MEDLEY SALAD [V] exotic selection of mushrooms, sautéed with mixed leaves in garlic butter sauce and pine nuts	33. ⁹⁰
SOMEN AND TOFU SALAD [V] somen noodles and crispy tofu, served with with witlof leaves and soy dressing	28. ⁹⁰
SEAWEED SALAD garden greens topped with cucumber, asparagus and marinated green seaweed then drizzled with shoyu dressing	28. ⁹⁰
SALMON SKIN SALAD crisp salmon skin on mixed leaves, served with ponzu sauce	28. ⁹⁰

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+	68. ⁰⁰
100g of wagyu, served with miso and amiyaki dipping sauces (upgrade to Wagyu AA9+)	28. ⁰⁰
SEAFOOD	58. ⁰⁰
250g of salmon, king fish, scallops and tuna loin with seaweed garlic butter, motoyaki and ponzu dipping sauces	
SLIPPER LOBSTER	78. ⁵⁰
200g of sweet slipper lobster meat, with seaweed garlic butter, motoyaki and ponzu dipping sauces	

KOBE ROLLS

VOLCANO ROLL	43. ⁹⁹	HAWAIIAN ROLL [H1]	33. ⁹⁹
oven baked scallops layered on a crab salad avocado roll with special cream sauce and sesame seed and shallot sprinkle, and a drizzle of anago sauce		prawn, cucumber, burdock root and pineapple chilli jam, topped with tuna and avocado and drizzled with poke sauce and a bittersweet soy glaze	
LAVA ROLL [H4]	45. ⁹⁹	RAINBOW ROLL	33. ⁹⁹
crab salad and avocado roll topped with steamed lobster meat, our own spicy sauce and a sprinkle of smelt roe, shallot, roasted sesame seed and bitter soy glaze		tuna, salmon, kingfish, snapper, prawn and avocado, layered on a crab salad and avocado roll with sesame seed sprinkle	
LOLLIPOP SUSHI	36. ⁹⁹	ENOKI ROLL	29. ⁹⁹
(allow 20 minutes to prepare)		tempura enoki mushrooms, prawn, avocado and crab salad served with a warm mushroom sauce	
tuna, kingfish, salmon, crab salad, asparagus and smelt roe, wrapped in thinly peeled cucumber with soy sauce vinaigrette		YELLOW SUBMARINE ROLL	33. ⁹⁹
DRAGON ROLL	37. ⁹⁹	prawn, cucumber, kampyo and masago, wrapped in a soybean sheath and topped with yuzu butter and salmon roe	
tempura prawn with crab salad and cucumber, wrapped in nori, layered with unagi and avocado and topped with tempura flakes and a smelt roe sprinkle and anago sauce		SPIDER ROLL	36. ⁹⁹
TASMANIAN TRUFFLE ROLL	39. ⁹⁹	crunchy soft shell crab with avocado, crab salad and cucumber, with smelt roe and chopped chives	
cream cheese, avocado, crab salad and avocado roll layered with fresh sliced salmon and topped with saffron aioli and salmon roe and a drop of white truffle oil		CRUNCHY ROLL	34. ⁹⁹
BONDI ROLL [H4]	39. ⁹⁹	tempura prawn with crab salad and cucumber, layered with tempura flakes and smelt roe, drizzled with bittersweet soy glaze	
a spicy rush of prawns and chilli baked with our secret spicy sauce		AVOCADO ROLL [V]	22. ⁹⁹
THE DYNAMITE ROLL [H1-5]	28. ⁹⁹	burdock root, asparagus, kampyo and cucumber roll finished with a layer of avocado and a sprinkle of sesame seeds	
tell us how hot you like it			
your choice of spicy tuna, kingfish, salmon or scallops, with cucumber and sesame seeds			

KOBE LARGE PLATES (all large plates are designed to share)

MISO CITRUS LOBSTER TAIL Western rock lobster tail lightly cooked in a wafu thermidor sauce, drizzled with miso citrus and served on a bed of steamed vegetables	88. ⁹⁰
ALASKAN CRAB The is giant of the sea is grilled robata style in the shell to highlight its sweetness and served with lime	79. ⁵⁰
WAIMAI PEPPER SALMON furikake encrusted Saiko Atlantic salmon seared medium rare, served with waimai tomato relish on a bed of Italian style roasted ratatouille	46. ⁰⁰
WHOLE STEAMED SPICY BARRAMUNDI [H3] farmed baby barramundi steamed and cold basted with a grilled leek, coriander and yuzu lemon salsa, drizzled with sweet chilli dressing and garnished with fresh coriander and chilli threads	42. ⁵⁰
ROBATA PRAWNS king prawns in the shell cooked robata style and basted in ginger sauce	32. ⁵⁰
SEAFOOD GARLIC MISO UDON king prawns, scallops, squid and mussels cooked in a miso garlic thermidor sauce, tossed with Japanese style udon pasta and garnished with benito flakes and herbs	39. ⁰⁰
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	45. ⁰⁰
BEEF KATSU panko strips of beef tenderloin served with miso citrus and ginger sauces	48. ⁵⁰
TENDERLOIN AMIYAKI grilled and sliced, served with wasabi mash, stir fried capsicum and amiyaki sauce	46. ⁵⁰
CHICKEN KARA AGE marinated chicken with seasoned potato flour, shallow fried with teriyaki sauce and chilli mayonnaise	34. ⁹⁰
WHITE MISO MUSHROOM RISOTTO [V] fresh assorted wild mushrooms sauteed in garlic oil and white miso, them folded into Arborio rice and garnished with oven dried enoki mushroom and balsamic reduction	29. ⁰⁰
VEGETABLE DENGAKU [V] grilled Japanese eggplant, baby zucchini and mushroom stuffed with miso marinated tofu, baked with dengaku sauce and drizzled with macadamia nut pesto	38. ⁰⁰

SIDES

WASABI MASH daily made mash blended with wasabi paste and wasabi oil	8. ⁰⁰
STEAMED RICE Kobe Jones only serves akita kamachi preium shortgrain rice	7. ⁰⁰
MISO SOUP Kobe Jones's red and white miso soup	7. ⁰⁰

KOBE SMALL PLATES

EDAMAME	8.00
steamed and salted baby soya beans in the pod	
SPICY EDAMAME [H4]	8.00
steamed baby soya beans in the pod tossed in Kobe's own chilli sauce	
WAFU OYSTERS	24.00
six freshly shucked oysters in the shell served with ponzu dressing	
PARMESAN MOTOYAKI OYSTERS	24.00
six freshly shucked oysters baked with parmesan motoyaki served in the half shell	
TIGER PRAWNS KOBE JONES STYLE [H1]	29.50
tempura style tiger prawns, seasoned with chives and served with jalapeno ponzu dipping sauce	
SAND WHITING WITH GREEN APPLE MAYONNAISE	29.50
tempura style sand whiting fillets with coriander, red onion slivers and KJ green apple mayonnaise	
PANKO SCALLOPS	29.50
a trio of Hokkaido scallop served on shell coated with fresh Japanese bread crumb and shallow fried and served on the shell with KJ tomato salsa and wasabi cream sauce.	
PANKO SOFT SHELL CRAB [H1]	28.50
imported from Japan, this sweet soft shell crab is lightly deep fried and served with teriyaki potatoes and our own sweet chilli sauce	
CRAB CROQUETTES [H1]	26.50
lightly panko fried morsels with a creamy crab, cheese and potato centre, served with chilli mayonnaise and tonkastu sauce	
CALAMARI FRITTO	28.00
pineapple cut calamari in our special panko, lightly fried and served with roasted shallot mayonnaise and smelt roe	
AGEDASHI TOFU	26.00
silken tofu coated with dried tuna shavings prepared tempura style, served with tempura dipping sauce and seaweed sprinkle [V] option also available	

DESSERTS

SUSHI ME	14.00
served sushi style, vanilla cheesecake with fresh fruit topping, served with almond sauce and a chocolate chopstick	
CHOCOLATE TRIO	18.00
chocolate melting cakes served with three different sauces, vanilla ice cream, green tea ice cream and raspberry sorbet	
FLAMING ANKO	20.00
green tea crème brulee with red bean served flaming to the table for a caramelised finish	

SIGNATURE SUSHI

SWEET MISO SCALLOP (2 per serve) seared marinated miso scallop topped with yuzu butter and anago sauce	9. ⁹⁰
TERIYAKI SNAPPER (2 per serve) marinated snapper in teriyaki topped with honey sesame butter and onion	9. ⁹⁰
ABURI SALMON (2 per serve) seared salmon nigiri topped with crema and anago sauce	9. ⁹⁰
ABURI KINGFISH (2 per serve) seared kingfish nigiri topped with crema and anago sauce	9. ⁹⁰
SOY WASABI BUTTER TUNA (2 per serve) seared tuna nigiri topped with soy wasabi butter and onion	11. ⁹⁰
UNAGI AND AVOCADO (2 per serve) cooked unagi topped with sliced avocado and drizzled with raspberry coulis	11. ⁹⁰

SASHIMI

SASHIMI (6pcs)	
tuna	29. ⁰⁰
snapper, kingfish, salmon	26. ⁰⁰
SUSHI (per piece)	
tuna	6. ⁰⁰
kingfish, tobiko, unagi, oyster, scallop, salmon, snapper, prawn [ebi]	4. ⁵⁰

SUSHI AND SASHIMI PLATTERS

KJ SIGNATURE NIGIRI PLATTER a delectable selection of our chef's finest nigiri creations (12pcs)	62. ⁰⁰
SASHIMI PLATTER (20pcs) chef's selection of sashimi	74. ⁰⁰
SUSHI PLATTER (18pcs) chef's selection of nigiri and rolls	68. ⁰⁰
SUPER OMAKASE (33pcs) chef's ultimate sashimi and sushi selection	88. ⁰⁰

TEMPURA

LOBSTER goujons of slipper lobster served with seaweed butter and dipping sauce	68. ⁵⁰
ALL PRAWN four tiger prawns served with dipping sauce	39. ⁰⁰
CALAMARI AND SCALLOP tender pineapple cut Pacific calamari and two Hokkaido scallops	37. ⁵⁰
AMAZU OKRA TEMPURA [V] okra tempura served with KJ's homemade sweet and sour amazu sauce	23. ⁰⁰
VEGETABLE [V] seasonal vegetables served with dipping sauce	21. ⁰⁰