KOBE JONES LUNCH SPECIALS

AUTUMN SALADS

Perfect for a light and healthy lunch, choose one of our main course size salads, served with miso soup.

SPICY SEAFOOD SALAD [H3]

24.90

sautéed seafood selection, with mixed leaves and spicy tomato salsa

SASHIMI SALAD

19.90

garden greens topped with fresh sashimi, drizzled with ponzu dressing

MUSHROOM MEDLEY SALAD [V]

14.90

exotic selection of mushrooms, sautéed with mixed leaves in garlic butter sauce and pine nuts

SOMEN AND TOFU SALAD [V]

14.90

somen noodles and crispy tofu, served with witlof leaves and soy dressing

SEAWEED SALAD

14.90

garden greens topped with cucumber, asparagus and marinated green seaweed, drizzled with shoyu dressing

BENTO BOXES

20 00

For a traditional Japanese lunch choose one of our bento boxes. Your bento box will include signature entree, steamed rice, red and white miso soup and dessert.

Choose from:

Beef Bento - robata seared tenderloin

Chicken Bento - teriyaki style chicken breast

Vegetarian Bento - selection of tempura vegetables

Sushi Sashimi Set - chef's selection of sushi & sashimi

ALL YOU CAN EAT SUSHI 25.00

If you love sushi then this is perfect for you.

Served on platters to share (minimum 2 people).

All platters include our famous Volcano Roll and a selection of the chef's daily rolls.

LUNCH SET

39.50pp

(minimum 3 people)

EDAMAME

steamed and salted baby soya beans in the pod

SASHIMI SALAD

garden greens topped with fresh sashimi, crab salad and drizzled with shoyu dressing

VOLCANO ROLL

oven baked scallops layered on a crab salad and avocado roll, with our special cream sauce, roasted sesame seed, smelt roe, shallot and drizzled with bitter sweet soy glaze

VEGETABLE TEMPURA (V)

pumpkin and asparagus tempura served with dipping sauce

MUSHROOM MEDIFY TOBANYAKI

oven baked assortment of exotic mushrooms baked on a bed of rice in our special cream sauce

CHICKEN TERIYAKI

chicken thigh fillet marinated in teriyaki sauce and grilled on the robata, with garden vegetables

MISO SOUP

Kobe Jones's own red and white miso soup

STEAMED RICE

Akitakomachi premium Japanese rice