

Dinner for 2 or more – \$39.50pp

Sunday to Thursday



EDAMAME

steamed and salted baby soya beans in the pod

SASHIMI SALAD

fresh sashimi and garden greens drizzled with ponzu dressing

VOLCANO ROLL

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

VEGETABLE TEMPURA

seasonal vegetables with dipping sauce

RED & WHITE MISO SOUP AND STEAMED RICE

PICK ONE OF THE FOLLOWING DISHES PER COUPLE

WAIMAI PEPPER SALMON

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

OR

TENDERLOIN AMIYAKI

grilled and sliced, with sautéed mushrooms and amiyaki sauce

OR

JAPANESE EGGPLANT DENGAKU

grilled Japanese eggplant stuffed with miso marinated tofu, baked with dengaku sauce

OR

CHICKEN KARA AGE

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

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