

DINNER SPECIALS

THE ROCKS 69.00

Flaming No 1 Special

crab salad with avocado wrapped in Hiramasa kingfish and flamed on the teppan with our secret sauce

Cauliflower soup

full bodied demitasse of soup made in house from roasted cauliflower blended by hand with, fresh vegetable stock and cream

Hot mushroom salad

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

Barossa Chicken

free range chicken thigh with grilled asparagus, baby spinach and bean sprouts

Garlic or steamed rice Red and white miso soup

THE KOBE 75.00

Amuse

flavoursome morsel prepared by our chefs to stimulate your taste buds

Hot mushroom salad

fresh greens with Kobe's ponzu citrus dressing

Seafood selection

Extra large king prawn, slice of salmon and Hokkaido scallop cooked to perfection

Beef tenderloin

grass fed tenderloin (approx. 150gm) with grilled asparagus, baby spinach and bean sprouts

Garlic or steamed rice Red and white miso soup

Mon-Sat CC fee 1%, Sun & P/Hol surcharge 15%