

KOBE's 10

per person

88.⁰⁰

minimum 3 people

EDAMAME

steamed and salted baby soya beans in the pod

SEAFOOD POKE

Hawaiian style tuna salmon and kingfish sashimi cubes marinated in poke sauce served in bamboo charcol cones

HOT MUSHROOM SALAD

shimiji and enoki mushrooms, sautéed with seaweed butter and pine nuts, served on fresh garden greens

VOLCANO ROLL

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

PRAWN AND VEGETABLE TEMPURA

two prawns with seasonal vegetables and dipping sauce

YAKITORI

chicken skewered with baby leeks and basted with teriyaki sauce

CRAB SLYDER

soft shell crab served on a brioche style bun with shaved cabbage and yuzu aioli

TENDERLOIN AMIYAKI

grilled and sliced, served with mushrooms in seaweed butter and sauteed spinach, stir fried capsicum and amiyaki sauce

MISO SOUP

Kobe Jones's red and white miso

GREEN TEA ICE CREAM

Kobe's own green tea ice cream