

## SIGNATURE DISHES

FLAMING NUMBER ONE SPECIAL (2 pieces) fire balls of crab salad with avocado wrapped in Hiramasa kingfish and nori, baked with our secret sauce, topped with bittersweet soy glaze (additional pieces 12. <sup>00</sup> )	22. <sup>50</sup>
WASABI SALMON NACHOS finely diced New Zealand Saikou salmon mixed with wasabi soy dressing, served with prawn nachos	21. <sup>90</sup>
WAGYU TATAKI wagyu sirloin AA5+, seared rare and chilled served with garlic chips, momichi oroshi and ponzu sauce	32. <sup>50</sup>
PARMESAN MOTOYAKI OYSTERS (3 pieces) freshly shucked oysters baked with parmesan motoyaki served in the half shell	14. <sup>50</sup>
ISLAND STYLE AHI SPECIAL seared sashimi tuna with nori sesame crust, served with California salsa, drizzled with wasabi pepper sauce	38. <sup>50</sup>
GREEN TEA SALMON warm 6 hours cold smoked Petuna salmon marinated in green tea, seared and served on wasabi mash with nori cream, balsamic syrup and Autumn herbs, served in a Japanese cedar pot with wood smoke	35. <sup>50</sup>
HOKKAIDO HORENSO (3 pieces) Hokkaido scallops seared and flamed in a Japanese spinach, sesame and sour cream reduction	26. <sup>50</sup>
ALASKAN CRAB GYOZA (4 pieces) house made Alaskan crab and cheese filled gyoza pastry and ponzu sesame sauce	22. <sup>80</sup>
SEAFOOD POKE Hawaiian style sashimi cubes marinated in poke sauce	34. <sup>50</sup>
SIZZLING KINGFISH CARPACCIO Hiramasa kingfish flamed with extra virgin olive oil and drizzled with wasabi pepper sauce	28. <sup>00</sup>

## KOBE SMALL PLATES

TOKYO RAW JAPANESE PIZZA salmon shavings, tomato, avocado and pickles on crispy base with amadare and honey wasabi drizzle	18. <sup>00</sup>
PANKO PACIFIC OYSTERS (3 pieces) Japanese panko coated Pacific oyster served with honey wasabi mayonnaise	14. <sup>50</sup>
WAFU OYSTERS (3 pieces) freshly shucked oysters in the shell served with ponzu dressing	14. <sup>50</sup>
EBI (PRAWN) AND SWEET SHICHIMI ( <b>H2</b> ) prawns coated in potato and rice flour, flash fried and tossed in with Kobe's sweet #2 sauce	19. <sup>90</sup>
YUZU CALAMARI bottle squid tubes, grilled on the robata with yuzu butter, and chilli tempura tentacles	18. <sup>50</sup>
KANI (CRAB) CROQUETTES (3 pieces) housemade crab and corn croquettes, shallow fried, served with jalapeno salsa and tonkatsu sauce	18. <sup>00</sup>
KUSHIAGE CHICKEN skewers of chicken tenderloin, served with Japanese curry dipping sauce	14. <sup>00</sup>

## SASHIMI

chu toro - tuna loin (3 pieces)	15. <sup>00</sup>
Hokkaido scallop (2 scallops)	14. <sup>00</sup>
SA snapper, Hiramasa kingfish	12. <sup>00</sup>
NZ scampi (per piece)	12. <sup>00</sup>
NZ Saikou salmon (3 pieces)	12. <sup>00</sup>
<b>SASHIMI PLATTER (20pieces)</b> selection of markets fresh sashimi cuts	68. <sup>00</sup>

## NIGIRI

Hokkaido scallop (3 pieces)	18. <sup>00</sup>
chu toro - tuna loin (3 pieces)	15. <sup>00</sup>
SA snapper, Hiramasa kingfish (3 pieces)	12. <sup>00</sup>
NZ Saikou salmon (3 pieces)	12. <sup>00</sup>
Unagi (3 pieces)	10. <sup>00</sup>
<b>SUSHI PLATTER (20 pieces)</b> chef's selection of nigiri and rolls	59. <sup>00</sup>

## KOBE ROLLS

<b>VOLCANO ROLL</b> Hokkaido scallops with cream sauce, layered on a crab salad avo roll, sesame shallot sprinkle and anago	36. <sup>90</sup>
<b>LOLLIPOP ROLL</b> tuna, kingfish, salmon, crab salad, asparagus and smelt roe, wrapped in thinly peeled cucumber with soy sauce vinaigrette	34. <sup>90</sup>
<b>DRAGON ROLL</b> tempura prawn with crab salad and cucumber, wrapped in nori, layered with unagi and avocado and topped with tempura flakes, smelt roe sprinkle and anago sauce	29. <sup>99</sup>
<b>SPIDER ROLL</b> crunchy soft shell crab, cucumber, burdock root, sprout, smelt roe rolled in aonori with wasabi mayo	28. <sup>50</sup>
<b>SAIKOU ROLL</b> crab salad, avocado and cucumber roll layered with Saikou salmon then flamed with KJ cream sauce, drizzled with yuzu vinaigrette, roasted sesame seed and black fish roe	27. <sup>50</sup>
<b>HAWAIIAN ROLL [H4]</b> marinated Saikou salmon, kingfish, tuna and snapper rolled with burdock root and cucumber with roasted sesame seed, poke sauce, shallots and a bittersweet soy glaze	26. <sup>90</sup>
<b>HOSO MAKI ROLL [M]</b> Japanese rice wrapped in seaweed with and your choice of cucumber, avocado, salmon or tuna	12. <sup>50</sup>

## TEMPURA

<b>LOBSTER WITH SEAWEED BUTTER</b> goujons of lobster meat served with seaweed butter and dipping sauce	55. <sup>50</sup>
<b>PRAWNS WITH ORANGE CHILLI JAM</b> SA king prawns served with dipping sauce	32. <sup>90</sup>
<b>SAND WHITING TEMPURA</b> sand whiting tempura served with crispy noodles, sesame and sweet soy sauce	26. <sup>00</sup>
<b>KOBE's VEGETABLE TEMPURA [M]</b> okra, zucchini flowers and broccolini served with traditional dipping sauce	18. <sup>50</sup>
<b>AGEDASHI TOFU [V option available]</b> silken tofu tempura with dried tuna shavings, tempura dipping sauce and seaweed	18. <sup>00</sup>

## LARGE PLATES

### ALASKAN CRAB

3 giant legs of succulent crab grilled robata style in the shell to highlight its sweetness with fresh lime

88.<sup>00</sup>

### LOBSTER 2 WAYS

whole lobster lightly cooked in a wafu thermidor sauce, drizzled with miso citrus and served on a bed of green papaya salad with goujons of tempura slipper lobster with seaweed butter

75.<sup>00</sup>

### WAIMAI PEPPER SALMON

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

37.<sup>50</sup>

### TERIYAKI BARRAMUNDI

centre cut fillet of farmed barramundi marinated in Kobe's teriyaki sauce on a bed of exotic mushrooms

34.<sup>00</sup>

### MISO DUCK

white miso marinated duck breast sous vide with radish noodle and macadamia nut pesto

36.<sup>00</sup>

### KARAAGE CHICKEN

garlic and ginger marinated chicken thigh fillet coated in seasoned potato flour, shallow fried and served with tonkatsu sauce and chilli mayonnaise

28.<sup>00</sup>

### MISO BABY BACK RIBS WITH CHILLI JAM [H1]

baby back pork ribs hot poached in sake and red wine mirepoix, cooked robata and basted with smokey black miso BBQ sauce and served with wasabi mash and pineapple chilli jam

35.<sup>50</sup>

### TENDERLOIN AMIYAKI

Darling Downs grainfed tenderloin, grilled, sliced, with wasabi mash, stir fried capsicum and amiyaki sauce

35.<sup>50</sup>

### VEGETABLE DENGAKU [V]

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

24.<sup>50</sup>

## KOBE SALADS

### SASHIMI

fresh sashimi on garden greens drizzled with ponzu dressing

29.<sup>90</sup>

### SPICY SEAFOOD [H4]

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

29.<sup>90</sup>

### MUSHROOM MEDLEY [V]

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

26.<sup>90</sup>

### GREEN SALAD [V]

fresh garden greens with with ponzu dressing

12.<sup>00</sup>

## 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+	59. <sup>00</sup>
100g of Darling Downs wagyu, served with miso and amiyaki dipping sauces	
WAGYU AA9+	89. <sup>50</sup>
100g of Master Kobe Pure Blood wagyu AA9+	
SEAFOOD	58. <sup>00</sup>
salmon, kingfish, scallops and tuna loin with seaweed garlic butter, motoyaki and ponzu sauces	
LOBSTER	65. <sup>00</sup>
baby lobster tail with seaweed garlic butter, motoyaki and ponzu dipping sauces	

## SIDES

EDAMAME [V] or SPICY EDAMAME [H4][V]	8. <sup>00</sup>
steamed and salted baby soya beans pods or tossed in Kobe's chilli sauce	
HONEY BUTTER LOTUS ROOT [M]	8. <sup>00</sup>
tossed in honey butter with black and white sesame seeds	
WAFU STYLE STEAMED VEGETABLES [M]	9. <sup>00</sup>
the day's fresh vegetables steamed Tokyo style	
MISO SOUP	8. <sup>00</sup>
Kobe Jones's red and white miso soup	
LARGE STEAMED RICE [M]	8. <sup>00</sup>
Akitakomachi shortgrain rice Japanese style	
WASABI MASH [M]	9. <sup>00</sup>
desiree mash with wasabi paste and wasabi oil	

## KOBE DESSERTS

AMA OZEN	35. <sup>00</sup>
a delightful selection of Kobe Jones desserts served with flaming anko and our trademark chocolate chopsticks	
FLAMING ANKO	16. <sup>00</sup>
green tea crème brulee with red bean served flaming to the table for a caramelised finish	
SORRY WE DROPPED THE CHEESECAKE	14. <sup>00</sup>
New York style mixed berry chocolate and white chocolate cheesecake fingers on a chocolate crumble with bittersweet berry compote	
STRAWBERRY PANNACOTTA SHOTS	14. <sup>00</sup>
three refreshing vanilla pannacotta shots topped with strawberry sauce and mint	
YUZU COINTREAU CURD AND BROWNIES TWO WAYS	14. <sup>00</sup>
creamy yuzu and Cointreau curd with soft, rich Belgian chocolate brownies, crunchy pearl-drop cookies and a hint of mint	