

SIGNATURE DISHES

FLAMING NUMBER ONE SPECIAL (2 pieces) fireballs of crab salad with avocado wrapped in Hiramasa kingfish and nori, baked with our secret sauce, topped with bittersweet soy glaze (additional pieces 12. ⁰⁰)	22. ⁵⁰
WASABI SALMON NACHOS finely diced New Zealand Saikou salmon mixed with wasabi soy dressing, served with prawn nachos	21. ⁹⁰
WARM WAGYU TATAKI warm wagyu sirloin AA5+, seared rare and served with garlic chips, momiji oroshi and ponzu sauce	32. ⁵⁰
PARMESAN MOTOYAKI OYSTERS (3 pieces) freshly shucked oysters baked with parmesan motoyaki served in the half shell	16. ⁵⁰
ISLAND STYLE AHI SPECIAL seared sashimi tuna with nori sesame crust, served with California salsa, drizzled with wasabi pepper sauce	38. ⁵⁰
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. ⁵⁰
HOKKAIDO HORENSO (3 pieces) Hokkaido scallops seared and flamed in a Japanese spinach, sesame and sour cream reduction	27. ⁵⁰
ALASKAN CRAB GYOZA (6 pieces) house made Alaskan crab and cheese filled gyoza pastry and ponzu sesame sauce	28. ⁸⁰
YUZU SOY SCALLOP sashimi Hokkaido scallops, ceviche style in yuzu lemon and soy	24. ⁵⁰
SASHIMI POKE WITH FISH SKIN CRACKERS Hawaiian style sashimi cubes in poke sauce with anago and wasabi mayo and salmon skin crackers	34. ⁵⁰
SIZZLING KINGFISH CARPACCIO Hiramasa kingfish flamed with extra virgin olive oil and drizzled with wasabi pepper sauce	28. ⁰⁰

KOBE SMALL PLATES

SUNTORY GIN & TONIC OYSTERS WITH LIME JELLY trio of large Pacific oysters with a Suntory gin & tonic and grated cucumber and lime jelly chaser	16. ⁵⁰
TOKYO RAW JAPANESE PIZZA salmon shavings, tomato, avocado and pickles on crispy base with amadare and honey wasabi drizzle	18. ⁰⁰
PANKO PACIFIC OYSTERS (3 pieces) Japanese panko coated Pacific oyster served with mustard tonkatsu sauce	16. ⁵⁰
EBI CHILLI [H2] king prawns tossed in spiced flour, flash fried and pan finished in sweet chilli bean sauce with egg liaison	24. ⁹⁰
YUZU CALAMARI baby squid tubes, grilled on the robata with yuzu butter, and chilli tempura tentacles	18. ⁵⁰
KANI (ALASKAN CRAB) CROQUETTES (3 pieces) housemade croquettes filled with Alaskan crab and corn, shallow fried, served with jalapeno salsa and tonkatsu sauce	24. ⁰⁰
AGEDASHI TOFU [V] option available silken tofu tempura with dried tuna shavings, tempura dipping sauce and seaweed	18. ⁰⁰
KUSHIAGE CHICKEN skewers of chicken tenderloin, served with Japanese curry dipping sauce	18. ⁰⁰

KOBE SUSHI AND SASHIMI PLATTERS (allow 20-30 minutes to prepare)

- SASHIMI PLATTER
- SUSHI PLATTER
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- FUNAMORI BOSEN (large sashimi boat)

20pc - 88.00
 20pc - 74.00
 20pc - 74.00
 80pc - 299.00

KOBE SUSHI AND SASHIMI SELECTIONS

- MAGURO
yellow fin tuna (NSW)
- TORO
fatty blue fin tuna *ask if available
- O-TORO
extra fatty blue fin tuna *ask if available
- TAI
wild caught snapper
- HIRAMASA
farmed kingfish
- HOTATE
Hokkaido farmed dry scallop
- SAKE
farmed Atlantic salmon
- UNAGI
teriyaki eel
- AKAZA EBI
wild caught scampi size 2
- SHIME SABA
pickled mackerel
- GYOKU
house made Japanese sweet omelette [V]
- EBI
sweet cooked prawn
- IKA
line caught calamari
- TAKO
line caught octopus
- HOKKIGAI
Arctic clam
- YASAI
tempura vegetable [V]
- IKURA
salmon roe
- WUNI
Australian sea urchin roe

	SASHIMI (2pc)	SUSHI (2pc)
	10.00	10.00
	33.00	33.00
	45.00	45.00
	8.00	8.00
	8.00	8.00
	12.00	12.00
	8.00	8.00
	7.00	7.00
	29.00	29.00
	8.00	8.00
	6.00	6.00
		8.00
		6.00
		6.00
		8.00
		6.00
		14.00
		20.00

KOBE ROLLS

VOLCANO

Hokkaido scallops with cream sauce, layered on a crab salad avo roll, with sesame shallot sprinkle and anago sauce

36.⁹⁰

SEA PEARL

crab tempura, cucumber wrapped in rice topped with Hokkaido scallops, temkasu (tempura crumbs), seaweed powder, shichimi and micro shiso with a drizzle of yuzu juice, served with miso mayonnaise

34.⁹⁰

KOBE WAGYU

asparagus tempura wrapped in rice topped with shaved wagyu beef aburi, black pepper, garlic, shichimi and chives, served with yuzu kosho sauce

29.⁹⁹

CRUNCHY

tempura ebi with crab salad and cucumber, layered with smelt roe then drizzled with house made saffron aioli, fresh shallots and bittersweet soy glaze

29.⁵⁰

SPICY TASSIE SALMON **[H3]**

sashimi salmon, avocado and ikura wrapped in rice and topped with aburi salmon, served with sriracha and kimchi sauces and mayonnaise on the side

29.⁵⁰

JAPANESE VEGETABLE **[V]**

house made tamago, cucumber, kanpyo (winter melon) wrapped in rice and topped with avocado fillets

21.⁵⁰

HOSOMAKI (8 pieces)

rice wrapped in nori with your choice of cucumber, kanpyo (winter melon), avocado, tamago **[V]** salmon or tuna

14.⁵⁰

18.⁰⁰

TEMPURA

all tempura is served with matcha salt

LOBSTER WITH SEAWEED BUTTER

goujons of lobster meat served with seaweed butter and dipping sauce

65.⁵⁰

KING PRAWN TEMPURA (3 pieces)

ocean caught Queensland king prawns served with traditional dipping sauce

28.⁵⁰

SAND WHITING TEMPURA

sand whiting tempura served with crispy noodles, sesame and sweet soy sauce

26.⁰⁰

KOBE'S VEGETABLE TEMPURA **[V]**

okra, zucchini flowers, broccolini and pumpkin served with traditional dipping sauce

21.⁹⁰

KOBE SALADS

SASHIMI

fresh sashimi on garden greens drizzled with ponzu dressing

29.⁹⁰

SPICY SEAFOOD **[H4]**

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

32.⁹⁰

MUSHROOM MEDLEY **[V]**

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

24.⁹⁰

GREEN SALAD **[V]**

fresh garden greens with ponzu dressing

18.⁰⁰

SEAWEED SALAD **[V]**

marinated green seaweed drizzled with shoyu dressing

16.⁰⁰

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

ITO WAGYU TENDERLOIN 189.⁰⁰

150g of ITO wagyu tenderloin cooked medium rare by our staff, served with a selection of sauces

MASTER KOBE WAGYU SIRLOIN AA9+ 98.⁰⁰

150g of Darling Downs wagyu, served with miso and amiyaki dipping sauces and shitake and shimeji mushrooms

WAGYU SIRLOIN AA5+ 69.⁰⁰

150g of Darling Downs wagyu, served with miso and amiyaki dipping sauces and shitake and shimeji mushrooms

SEAFOOD 58.⁰⁰

salmon, kingfish, scallops and tuna loin with seaweed garlic butter, motoyaki and ponzu sauces

LOBSTER 55.⁰⁰

baby lobster tail with seaweed garlic butter, motoyaki and ponzu dipping sauces

LARGE PLATES

LOBSTER 2 WAYS 89.⁰⁰

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

HA-CHO MISO MASTER KOBE WAGYU 98.⁵⁰

Master Kobe AA9+ wagyu cooked medium rare, sliced and served with butterscotch ha-cho miso and sweet potato chips

CHICKEN TERIYAKI 34.⁰⁰

organic chicken thigh marinated in Kobe's teriyaki sauce on a bed of pan fried vegetables

WAIMAI PEPPER SALMON 42.⁵⁰

furikake encrusted salmon served with waimai tomato relish on a bed of Italian style roasted ratatouille

LEMON SOY BARRAMUNDI 37.⁰⁰

centre cut fillet of farmed barramundi, pan seared with burnt lemon soy meuniere

MISO DUCK 38.⁰⁰

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

SOFT SHELL CRAB WITH YUZU MAYO 38.⁵⁰

crispy soft shell crab seasoned with Tokyo style chilli salt and yuzu mayo

KARAAGE CHICKEN 28.⁰⁰

garlic ginger marinated chicken thigh, deep fried and served with greens and nanban

MISO BABY BACK RIBS WITH CHILLI JAM [H1] 45.⁵⁰

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

TENDERLOIN AMIYAKI 47.⁵⁰

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

VEGETABLE DENGAKU [V] 24.⁵⁰

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

SIDES

- EDAMAME [V] or SPICY EDAMAME [H4][V] 8.00
steamed and salted baby soya beans pods or tossed in Kobe's chilli sauce
- JAPANESE PICKLES 8.00
assorted Japanese pickles
- HONEY BUTTER LOTUS ROOT [V] 8.00
tossed in honey butter with black and white sesame seeds
- MISO SOUP 8.00
Kobe Jones's own red and white miso soup
- SMALL STEAMED RICE [V] 4.00
Akitakomachi shortgrain rice Japanese style
- WAFU STYLE STEAMED VEGETABLES [V] 9.00
the day's fresh vegetables steamed Tokyo style
- WASABI MASH [V] 9.00
desiree mash with wasabi paste and wasabi oil
- SESAME SWEET POTATOE CHIPS 9.00
trio of sweet potatoe batons firstly steamed then flash fried and tossed in light honey sesame

KOBE DESSERTS

- AMA OZEN 35.00
a delightful selection of Kobe Jones desserts served with flaming anko and our trademark chocolate chopsticks
- STICKY DATE AND UMESHU PUDDING 18.00
daryi dates seeped in umeshu (Japanese plum wine), blended and baked, served with saikyo miso butterscotch and matcha ice cream
- FONDANT CHOCOLATE 19.00
oven baked 70% Belcolade with molten center, served with vanilla bean ice cream
- FLAMING ANKO 18.00
green tea crème brulee with red bean served flaming to the table for a caramelised finish
- SORRY WE DROPPED THE CHEESECAKE 14.00
New York style cheesecake fingers on a macadamia crumble with berry compote
- STRAWBERRY PANNACOTTA SHOTS 14.00
three refreshing vanilla pannacotta shots topped with strawberry sauce and gold leaf
- YUZU COINTREAU CURD AND BROWNIES TWO WAYS 14.00
creamy yuzu and Cointreau curd with soft, rich Belgian chocolate brownies, crunchy pearl-drop cookies and a hint of mint