

SIGNATURE DISHES

FLAMING NUMBER ONE SPECIAL (2 pieces)	23. ⁰⁰
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)	
WASABI SALMON NACHOS	24. ⁰⁰
finely diced New Zealand Saikou salmon mixed with wasabi soy dressing, served with prawn nachos	
WARM WAGYU TATAKI	32. ⁵⁰
warm wagyu sirloin AA5+, seared rare and served with garlic chips, momiji oroshi and ponzu sauce	
ISLAND STYLE AHI SPECIAL	38. ⁵⁰
seared sashimi tuna with nori sesame crust, served with California salsa, drizzled with wasabi pepper sauce	
GREEN TEA SALMON	35. ⁵⁰
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	
HOKKAIDO HORENSO (3 pieces)	26. ⁰⁰
Hokkaido scallops seared and flamed in a Japanese spinach, sesame and sour cream reduction (additional pieces 9. ⁰⁰)	
ALASKAN CRAB GYOZA (6 pieces)	28. ⁵⁰
house made Alaskan crab and cheese filled gyoza pastry and ponzu sesame sauce	
YUZU SOY SCALLOP	24. ⁵⁰
sashimi Hokkaido scallops, ceviche style in yuzu lemon and soy	
SASHIMI POKE WITH FISH SKIN CRACKERS	34. ⁵⁰
Hawaiian style sashimi cubes in poke sauce with anago and wasabi mayo and salmon skin crackers	
SIZZLING KINGFISH CARPACCIO	28. ⁰⁰
Hiramasa kingfish flamed with extra virgin olive oil and drizzled with wasabi pepper sauce	

KOBE SMALL PLATES

TOKYO RAW JAPANESE PIZZA	18. ⁰⁰
salmon shavings, tomato, avocado and pickles on crispy base with amadare and honey wasabi drizzle	
EBI CHILLI [H2]	24. ⁵⁰
king prawns tossed in spiced flour, flash fried and pan finished in sweet chilli bean sauce with egg liaison	
YUZU CALAMARI	21. ⁵⁰
baby squid tubes, grilled on the robata with yuzu butter, and chilli tempura tentacles	
KANI (ALASKAN CRAB) CROQUETTES (4 pieces)	22. ⁰⁰
housemade croquettes filled with Alaskan crab and corn, shallow fried, served with jalapeno salsa and tonkatsu sauce (additional pieces 6. ⁰⁰)	
TEQUILA OYSTERS (3 pieces) [H2]	17. ⁰⁰
Fresh Pacific oysters in the shell with ceviche salsa and tequila lime dressing (additional pieces 6. ⁰⁰)	
PARMESAN MOTOYAKI OYSTERS (3 pieces)	17. ⁰⁰
freshly shucked oysters baked with parmesan motoyaki served in the half shell (additional pieces 6. ⁰⁰)	
PANKO PACIFIC OYSTERS (3 pieces)	17. ⁰⁰
Japanese panko coated Pacific oyster served with mustard tonkatsu sauce (additional pieces 6. ⁰⁰)	
GOATS CHEESE FINGERS [V]	17. ⁰⁰
panko and nori coated fingers of Wattle Valley goats cheese, with yuzu jam	
AGEDASHI TOFU [V][VG]	21. ⁰⁰
silken tofu tempura with dried tuna shavings, tempura dipping sauce and seaweed	

KOBE SUSHI AND SASHIMI PLATTERS

HAND ROLL (3) AND INARI POCKETS (2) chefs selection [VG]		23. ⁵⁰
SASHIMI PLATTER 4- 6 varieties	12pc - 36. ⁰⁰	20pc - 66. ⁰⁰
SUSHI PLATTER 4- 6 varieties	12pc - 38. ⁰⁰	20pc - 68. ⁰⁰
SUSHI AND SASHIMI PLATTER 4- 6 varieties		20pc - 68. ⁰⁰
FUNAMORI GYOSEN (medium sashimi boat) 6- 8 varieties		40pc - 160. ⁰⁰
FUNAMORI BOSEN (large sashimi boat) 8-10 varieties		80pc - 290. ⁰⁰

KOBE SUSHI AND SASHIMI SELECTIONS

MAGURO yellow fin tuna (NSW)	10. ⁰⁰	10. ⁰⁰
TORO fatty blue fin tuna *ask if available	33. ⁰⁰	33. ⁰⁰
O-TORO extra fatty blue fin tuna *ask if available	45. ⁰⁰	45. ⁰⁰
TAI wild caught snapper	8. ⁰⁰	8. ⁰⁰
HIRAMASA farmed kingfish	8. ⁰⁰	8. ⁰⁰
HOTATE Hokkaido farmed dry scallop	12. ⁰⁰	12. ⁰⁰
SAKE farmed Atlantic salmon	8. ⁰⁰	8. ⁰⁰
UNAGI teriyaki eel	7. ⁰⁰	7. ⁰⁰
AKAZA EBI wild caught scampi size 3	29. ⁰⁰	29. ⁰⁰
SHIME SABA pickled mackerel	8. ⁰⁰	8. ⁰⁰
GYOKU house made Japanese sweet omelette [V]	6. ⁰⁰	6. ⁰⁰
EBI sweet cooked prawn		8. ⁰⁰
IKA line caught calamari		6. ⁰⁰
TAKO line caught octopus		6. ⁰⁰
HOKKIGAI Arctic clam		8. ⁰⁰
YASAI tempura vegetable [V]		6. ⁰⁰
IKURA salmon roe		14. ⁰⁰
WUNI Australian sea urchin roe		20. ⁰⁰

KOBE ROLLS

- VOLCANO** 36.⁹⁰
Hokkaido scallops with cream sauce, layered on a crab salad avo roll, with sesame shallot sprinkle and anago sauce
- SEA PEARL** 34.⁹⁰
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
- KOBE WAGYU** 29.⁹⁹
asparagus tempura wrapped in rice topped with shaved wagyu beef aburi, black pepper, garlic, shichimi and chives, served with yuzu kosho sauce
- CRUNCHY** 29.⁵⁰
tempura ebi with crab salad and cucumber, layered with smelt roe then drizzled with house made saffron aioli, fresh shallots and bittersweet soy glaze
- SPICY TASSIE SALMON [H3]** 29.⁵⁰
sashimi salmon, avocado and ikura wrapped in rice and topped with aburi salmon, served with sriracha and kimchi sauces and mayonnaise on the side
- JAPANESE VEGETABLE [V][VG]** 21.⁵⁰
house made tamago, cucumber, kanpyo (winter melon) wrapped in rice and topped with avocado fillets
- HOSOMAKI (8 pieces) [V][VG]** 14.⁵⁰
rice wrapped in nori with your choice of cucumber, kanpyo (winter melon), avocado, tamago, salmon or tuna

TEMPURA

all tempura is served with matcha green tea salt

- LOBSTER WITH SEAWEED BUTTER** 48.⁰⁰
goujons of lobster meat served with seaweed butter and dipping sauce
- SOFT SHELL CRAB WITH YUZU MAYO** 32.⁵⁰
crispy soft shell crab seasoned with Tokyo style chilli salt and yuzu mayo
- KING PRAWN TEMPURA (3 pieces)** 28.⁵⁰
ocean caught Queensland king prawns served with traditional dipping sauce
- SAND WHITING TEMPURA** 26.⁰⁰
sand whiting tempura served with crispy noodles, sesame and sweet soy sauce
- KOBE'S VEGETABLE TEMPURA [V][VG]** 21.⁹⁰
okra, zucchini flowers, broccolini and pumpkin served with traditional dipping sauce or [sweet shitake sauce](#)

KOBE SALADS

- SASHIMI** 29.⁹⁰
fresh sashimi on garden greens drizzled with ponzu dressing
- SPICY SEAFOOD [H4]** 32.⁹⁰
sautéed seafood selection, with mixed leaves and a spicy tomato salsa
- MUSHROOM MEDLEY [V]** 24.⁹⁰
sautéed shitake, shimiji, enoki and champignon mushrooms on mixed leaves with garlic seaweed butter sauce and pine nuts
- GREEN SALAD [V][VG]** 18.⁰⁰
fresh garden greens with ponzu dressing
- SEAWEED SALAD [V][VG]** 21.⁰⁰
trio of exotic and marinated seaweed from Japan with fine diced local tofu and soy dressing

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+

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

69.⁰⁰

SEAFOOD

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

58.⁰⁰

LOBSTER

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

55.⁰⁰

LARGE PLATES

ITO WAGYU TENDERLOIN

ITO wagyu is imported from Japan and regarded as the **best wagyu in the world**. 150g of ITO wagyu tenderloin cooked medium rare by our staff, served with miso butter, smokey BBQ and anago balsamic sauces. Your ITO is accompanied by a Certificate of authenticity from ITO, Japan.

189.⁰⁰

HA-CHO MISO MASTER KOBE WAGYU

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

98.⁵⁰

WAIMAI PEPPER SALMON

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

42.⁵⁰

MISO BABY BACK RIBS WITH CHILLI JAM [H1]

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

45.⁵⁰

TENDERLOIN AMIYAKI

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

42.⁵⁰

KAISEN NABEYAKI TEMPURA UDON

Kansai style clear broth with alley of seafood tempuras (king prawn, calamari, whiting and scallops).

38.⁰⁰

MISO DUCK

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

38.⁰⁰

WAGYU BEEF AND SAPPORO BLACK BEER PIE

hearty wagyu beef and black beer stew served with a puff pastry crust served with wasabi mash

38.⁰⁰

CHICKEN TERIYAKI

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

38.⁰⁰

LEMON SOY BARRAMUNDI

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

37.⁰⁰

KARAAGE CHICKEN

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

32.⁰⁰

VEGETABLE DENGAKU [V][VG]

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

26.⁵⁰

KOBE KAKIAGE AGEDASHI [V][VG]

deep fried tofu cubes with the chefs selection of vegetable kakiage, served in a steel Nabeyaki pot drizzled with shitake reduction and grated daikon

26.⁵⁰

SIDES

EDAMAME [V][VG] steamed and salted baby soya beans pods or tossed in Kobe's chilli sauce	9.00
SPICY EDAMAME [H4][V][VG] steamed and salted baby soya beans pods or tossed in Kobe's chilli sauce	9.00
JAPANESE PICKLES [VG] assorted Japanese pickles	9.00
HONEY BUTTER LOTUS ROOT [V] tossed in honey butter with black and white sesame seeds	9.00
MISO SOUP Kobe Jones's own red and white miso soup	4.00
KOMBU DASHI AND MUSHROOM SOUP [VG] house made shitake mushroom reduction with kombu tea	4.00
SMALL STEAMED RICE [V][VG] Akitakomachi shortgrain rice Japanese style	4.00
WAFU STYLE STEAMED VEGETABLES [V] the day's fresh vegetables steamed Tokyo style	12.00
WASABI MASH [V] desiree mash with butter cream blended with wasabi paste and wasabi oil	10.00
SESAME SWEET POTATOE CHIPS [V][VG] trio of sweet potatoe batons firstly steamed then flash fried and tossed in light honey sesame	10.00

KOBE DESSERTS

AMA OZEN [V] a delightful selection of Kobe Jones desserts served with flaming anko and our trademark chocolate chopsticks	35.00
STICKY DATE AND FIG PUDDING [V] figs marinated in umeshu (Japanese plum wine) for 5 days, blended and baked, served with saikyo miso butterscotch and matcha ice cream	18.00
FONDANT CHOCOLATE (allow 20 minutes for baking) oven baked 70% Belcolade with molten center, served with vanilla bean ice cream	18.00
FLAMING ANKO [G] green tea crème brulee with red bean served flaming to the table for a caramelised finish	20.00
SORRY WE DROPPED THE CHEESECAKE [V] New York style cheesecake fingers on a macadamia crumble with berry compote	16.00
STRAWBERRY PANNACOTTA SHOTS [[G] three refreshing vanilla pannacotta shots topped with strawberry sauce and gold leaf	16.00
YUZU COINTREAU CURD AND BROWNIES TWO WAYS [V] creamy yuzu and Cointreau curd with soft, rich Belgian chocolate brownies, crunchy pearl-drop cookies and a hint of mint	18.00
STICK TO YOUR HEART [G][V] green tea gelato wrapped in heart shape mochi crepe with brunoise strawberries and sweet azuki anko served in ice smoke	20.00