

SIGNATURE

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. ⁰⁰)	22. ⁵⁰
WASABI SALMON NACHOS finely diced New Zealand Saikou salmon mixed with wasabi soy dressing, served with prawn nachos	21. ⁹⁰
WAGYU TATAKI wagyu sirloin AA5+, seared rare and chilled served with garlic chips, momichi oroshi and ponzu sauce	32. ⁵⁰
ISLAND STYLE AHI SPECIAL seared sashimi tuna with nori sesame crust, served with California salsa, drizzled with wasabi pepper sauce	38. ⁵⁰
TUNA TATAKI KOBE JONES STYLE black pepper coated seared tuna with cream sauce, steamed mushroom and poached asparagus	38. ⁵⁰
HOKKAIDO HORENSO (3 pieces) Hokkaido scallops seared and flamed in a Japanese spinach, sesame and sour cream reduction	26. ⁵⁰
ALASKAN CRAB GYOZA (4 pieces) house made Alaskan crab and cheese filled gyoza pastry and ponzu sesame sauce	22. ⁸⁰
SEAFOOD POKE Hawaiian style sashimi cubes marinated in poke sauce	34. ⁵⁰
JALAPENO SALMON TATAKI [H2] flamed sashimi salmon with jalapeno dressing, garnished with salmon roe and slivers of jalapeno	24. ⁹⁰
YUZU SOY SCALLOP sashimi Hokkaido scallops, ceviche style in yuzu lemon and soy, garnished with finger grapefruit pearls	26. ⁸⁰
SEARED KINGFISH CARPACCIO Hiramasa sashimi, flamed with extra virgin olive oil and drizzled with wasabi pepper sauce	28. ⁰⁰

KOBE SMALL PLATES

TOKYO RAW JAPANESE PIZZA salmon shavings, tomato, avocado and pickles, on crispy base with amadare sauce and honey wasabi drizzle	18.0
WAFU OYSTERS (3 pieces) freshly shucked oysters in the shell served with ponzu dressing	14. ⁵⁰
PARMESAN MOTOYAKI OYSTERS (3 pieces) freshly shucked oysters baked with parmesan motoyaki served in the half shell	14. ⁵⁰
PANKO PACIFIC OYSTERS (3 pieces) Japanese panko coated Pacific oyster served with honey wasabi mayonnaise	14. ⁵⁰
EBI (PRAWN) AND SWEET SHICHIMI [H2] prawns coated in potato and rice flour, flash fried and tossed in with Kobe's sweet #2 sauce	24. ⁰⁰
YUZU CALAMARI bottle squid tubes, grilled on the robata with yuzu butter, and chilli tempura tentacles	18. ⁵⁰
KANI (CRAB) CROQUETTES (3 pieces) housemade crab and corn croquettes, shallow fried, served with jalapeno salsa and tonkatsu sauce	18. ⁰⁰
KUSHIAGE CHICKEN chicken tenderloin skewers Kushiage style, served with Japanese curry dipping sauce	14. ⁰⁰

SIDES

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

SUSHI & SASHIMI

chu toro - tuna (3 pieces)	15. ⁰⁰
SA snapper, Hiramasa kingfish, NZ Saikou salmon (3 pieces)	12. ⁰⁰
Japanese Hokkaido scallop (2 scallops)	14. ⁰⁰
KOBE NIGIRI PLATTER (12pcs) nigiri and aburi creations with individual distinct flavours	48. ⁵⁰
SUSHI PLATTER (20pcs) chef's selection of nigiri and rolls	59. ⁰⁰
SASHIMI PLATTER (26pcs) selection of markets fresh sashimi cuts	76. ⁰⁰

KOBE ROLLS

VOLCANO ROLL	36. ⁹⁰
oven baked Hokkaido scallops layered on a crab salad and avocado roll with special cream sauce, sesame shallot sprinkle and anago sauce	
LOLLIPOP ROLL	34. ⁹⁰
tuna, kingfish, salmon, crab salad, asparagus and smelt roe, wrapped in thinly peeled cucumber with soy sauce vinaigrette	
HAWAIIAN ROLL [H4]	26. ⁹⁰
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	
SAIKOU ROLL	28. ⁵⁰
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	
SPIDER ROLL	28. ⁵⁰
crunchy soft shell crab, cucumber, burdock root, snow peas sprout, smelt roe rolled in aonori with wasabi mayo	

KOBE SALADS (all our salads are designed to share)

CRAB SOBA	36. ⁹⁰
poached Alaskan crab with soba noodles, cucumber, radish, carrot and sprouts with soy mustard dressing	
SASHIMI	29. ⁹⁰
fresh sashimi on garden greens drizzled with ponzu dressing	
SPICY SEAFOOD [H4]	29. ⁹⁰
sautéed seafood selection, with mixed leaves and a spicy tomato salsa	
MUSHROOM MEDLEY [V]	26. ⁹⁰
exotic selection of Japanese mushrooms, sautéed with mixed leaves in garlic butter sauce and pine nuts	

TEMPURA

KOBE's VEGETABLE TEMPURA [M]	22. ⁵⁰
okra, zucchini flowers and broccolini served with traditional dipping sauce	
LOBSTER WITH SEAWEED BUTTER	55. ⁵⁰
goujons of lobster meat served with seaweed butter and dipping sauce	
PRAWNS WITH ORANGE CHILLI JAM	32. ⁹⁰
SA king prawns served with dipping sauce	
GOATS CHEESE WITH YUZU JAM	22. ⁵⁰
fingers of Wattle Valley goats cheese, served with yuzu jam	
AGEDASHI TOFU [V option available]	18. ⁰⁰
silken tofu tempura with dried tuna shavings, tempura dipping sauce and seaweed	
DRAGON ROLL	29. ⁹⁹
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	
LAVA ROLL [H4]	36. ⁹⁰
KJ California roll with mouthwatering lobster baked with our own spicy cream sauce and a sprinkle of smelt roe, shallot, roasted sesame seed, slices of fresh jalapeno and bitter soy glaze	
CRUNCHY ROLL	29. ⁵⁰
tempura ebi with crab salad and cucumber, layered with smelt roe then drizzled with saffron aioli, shallots and bittersweet soy glaze	
BBQ DUCK ROLL	26. ⁵⁰
roasted duck, poached asparagus, cucumber and burdock root, layered with duck skin and drizzled with yuzu miso and amadare sauce	
NIMBIN ROLL [M]	22. ⁵⁰
burdock root, asparagus, kampyo and cucumber roll finished with a layer of avocado and a sprinkle of sesame seeds	

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+ 59.⁰⁰
100g of Darling Downs wagyu, served with miso and amiyaki dipping sauces

WAGYU AA9+ 89.⁵⁰
100g of Master Kobe Pure Blood wagyu AA9+

SEAFOOD 58.⁰⁰
salmon, kingfish, scallops and tuna loin with seaweed garlic butter, motoyaki and ponzu sauces

LOBSTER 65.⁰⁰
baby lobster tail with seaweed garlic butter, motoyaki and ponzu dipping sauces

LARGE PLATES

ALASKAN CRAB 94.⁰⁰
3 giant legs of succulent crab grilled robata style in the shell to highlight its sweetness with fresh lime

LOBSTER 2 WAYS 85.⁰⁰
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

WAIMAI PEPPER SALMON 44.⁵⁰
furikake encrusted NZ Saikou salmon seared medium rare, served with waimai tomato relish on a bed of Italian style roasted ratatouille

MISO COBIA 47.⁵⁰
Qld Cobia (black kingfish), with buttered Macadamia crust delicately basted with yuzu miso

KARAAGE CHICKEN 36.⁰⁰
garlic and ginger marinated chicken thigh fillet coated in seasoned potato flour, shallow fried and served with tonkatsu sauce and chilli mayonnaise

TERIYAKI BARRAMUNDI 38.⁰⁰
centre cut fillet of farmed barramundi marinated in Kobe's teriyaki sauce on a bed of exotic mushrooms

BBQ BABY BACK PORK SPARE RIBS [H1] 46.⁵⁰
poached in sake and red wine mirepoix, cooked robata style and basted with smokey black miso BBQ sauce and served with wasabi mash and pineapple chilli jam

BEEF KATSU 45.⁵⁰
grainfed tenderloin panko with miso citrus and ginger sauces, served on dengaku eggplant

SOFT SHELL CRAB WITH YUZU MAYO 38.⁵⁰
crispy soft shell crab seasoned with Tokyo style chilli salt and yuzu mayo

GREEN TEA SALMON 35.⁵⁰
warm ed 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 apple wood smoke

TENDERLOIN AMIYAKI 45.⁵⁰
Darling Downs grainfed tenderloin, grilled, sliced, with wasabi mash, stir fried capsicum and amiyaki sauce

SAND WHITING TEMPURA AND CRISPY NOODLES 37.⁹⁰
sand whiting tempura served with crispy noodles, sesame and sweet soy sauce

VEGETABLE DENGAU [V] 24.⁵⁰
grilled Japanese eggplant, zucchini and mushroom stuffed with miso marinated tofu, baked with dengaku sauce and macadamia nut pesto

KOBE SEAFOOD PLATTERS

per platter
platters are designed for 2 people

180⁰⁰

COLD SEAFOOD PLATTER

(allow 20 minutes to prepare)

GIANT ALASKAN CRAB LEGS

steamed then chilled in the shell, served with fresh lime

FRESH SASHIMI

chef's selection of the day's best sashimi cuts

COLD POACHED KING PRAWNS

wild caught South Australian U10 king prawns, poached and chilled, served with lemon and dipping sauce

SEAFOOD POKE

Hawaiian style sashimi cubes marinated in poke sauce

YUZU SOY SCALLOP

sashimi Hokkaido scallops, ceviche style in yuzu lemon and soy

WAFU OYSTERS

freshly shucked oysters in the shell served with ponzu dressing

MUSSELS WITH JALAPENO SALSA

Queensland farmed U8 king prawns cooked in the shell on the robata and basted in ginger sauce

SEAWEED SALAD

marinated green seaweed drizzled with shoyu dressing

HOT SEAFOOD PLATTER

(allow 20 minutes to prepare)

GARLIC SEAWEED LOBSTER TAIL

robata grilled lobster tails basted in garlic seaweed butter and served in the shell

SWEET CHILLI MOTOYAKI CRAB **[H1]**

Alaskan crab, steamed then baked with sweet chilli motoyaki sauce and served with fresh lime

EBI (PRAWN) AND SWEET SHICHIMI **(H2)**

prawns coated in potato and rice flour, flash fried and tossed in with Kobe's sweet #2 sauce

HOKKAIDO HORENSO SCALLOPS

Hokkaido scallops seared and flamed in a Japanese spinach, sesame and sour cream reduction

PANKO PACIFIC OYSTERS

Japanese panko coated Pacific oyster served with honey wasabi mayonnaise

YUZU CALAMARI

bottle squid tubes, grilled on the robata with yuzu butter, and chilli tempura tentacles

SAND WHITING TEMPURA

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

TERIYAKI CHAT POTATOES

King Edward potato wedges firstly steamed, then flash fried and tossed in teriyaki sauce



KOBE DESSERTS

AMA OZEN 38.⁰⁰
a delightful selection of Kobe Jones desserts served with our trademark chocolate chopsticks

FLAMING ANKO 16.⁰⁰
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 mixed berry chocolate and white chocolate cheesecake fingers on a chocolate crumble with bittersweet berry compote

STRAWBERRY PANNACOTTA SHOTS 14.⁰⁰
three refreshing vanilla pannacotta shots topped with strawberry sauce and mint

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