

KOBE's 9

per person
minimum 3 people

79.⁰⁰

EDAMAME
steamed and salted baby soya beans in the pod

RAINBOW ROLL
tuna, salmon, kingfish, snapper, prawn and avocado, layered on a crab salad and avocado roll, with sesame seed sprinkle

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

SIZZLED SALMON CARPACCIO
salmon sashimi, sizzled with heated extra virgin olive oil, drizzled with yuzu ponzu sauce and finished with micro shiso

VEGETABLE TEMPURA [V]
seasonal vegetables with dipping sauce

PORK GYOZA
house made pork dumplings, grilled and served with ponzu sauce, shaved cabbage and garlic chips

CHICKEN KARA AGE
marinated chicken coated in seasoned potato flour, shallow fried and served with teriyaki sauce and chilli mayonnaise

MISO SOUP
Kobe Jones's red and white miso soup

GREEN TEA ICE CREAM
Kobe's own green tea ice cream

KOBE's 10

per person
minimum 3 people

85.⁰⁰

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 charcoal 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

KASHI (Riverside)

per person
minimum of 3people

98.⁰⁰

NUMBER ONE SPECIAL

crab salad stuffed with avocado, wrapped in kingfish and baked with Kobe Jones's secret sauce

SASHIMI PLATTER

chefs selection of our finest sashimi including salmon, tuna and kingfish

WAGYU TATAKI

seared and chilled, with garlic, ginger and ponzu sauce

SALMON MOYASHI

Atlantic salmon seared with teriyaki sauce on a bed of moyashi with togadashi and yuzu aioli

YAKITORI

chicken skewered with baby leeks and basted with teriyaki sauce

PANKO SOFT SHELL CRAB

soft shell crab prepared panko style, with Kobe chilli sauce, aioli and teriyaki potatoes

DRAGON ROLL

tempura prawn with crab salad and cucumber, wrapped in nori, layered with unagi and avocado, topped with tuna flakes and a smelt roe sprinkle

WAGYU ROLLS

skewered and basted with amiyaki sauce

WAFU ROBATA PRAWNS

tiger prawns cooked robata style, basted in our ginger sauce

MISO SOUP

Kobe Jones's red and white miso soup

STEAMED RICE

ANKO

flaming green tea crème brulee

NIKKO (Sunshine)

per person
minimum of 3people

110.⁰⁰

NUMBER ONE SPECIAL

crab salad stuffed with avocado, then wrapped in kingfish and baked with Kobe Jones's secret sauce

WAGYU TENDERLOIN TATAKI

seared and chilled, served with garlic, ginger and ponzu sauce

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

SIZZLED SALMON SASHIMI CARPACCIO

sizzled with heated virgin olive oil, then drained and drizzled with wasabi pepper sauce

SPICY SEAFOOD SALAD **[H2]**

sautéed seafood selection, with mixed leaves and spicy tomato relish

RAINBOW ROLL

tuna, salmon, kingfish, snapper, prawn and avocado, layered on a crab salad and avocado roll, with sesame seed sprinkle

ANAGO SCALLOPS

tempura Hokkaido scallops stuffed with crab salad and asparagus, on eggplant jam

ALASKAN CRAB

grilled to highlight the sweetness and served in the shell with fresh lime

WAGYU HOT ROCK

self cook your wagyu just the way you like it, served with seasoning and two dipping sauces

AMA OZEN

Kobe Jones's famous selection of dessert samplers with our trademark chocolate chopsticks

YUUGA (Elegance)

per person

125.00

minimum of 3 people

NUMBER ONE SPECIAL

crab salad stuffed with avocado, then wrapped in kingfish and baked with Kobe Jones's secret sauce

WASAKI SHOOTERS

fresh oyster shooter, served in cold wasaki

SUSHI AND SASHIMI PLATTER

chef's selection of the day's finest sashimi and sushi

WAGYU TENDERLOIN TATAKI

seared and chilled, served rare with garlic, ginger and ponzu sauce

SIZZLED SASHIMI CARPACCIO

your choice of salmon, scallop or snapper sashimi, sizzled with extra virgin olive oil and drizzled with wasabi pepper sauce

LAVA ROLL

crab salad and avocado roll topped with steamed Western Rock lobster and our special cream sauce

ALASKAN CRAB SALAD

poached Alaskan crab meat mixed through a crispy daikon and radish salad, dressed with a sesame dressing

WAGYU ROLLS

skewered and basted with amiyaki sauce

GREEN TEA SALMON

seared, three hour cold smoked smoked salmon, marinated in green tea, with watercress salad

MISO CITRUS LOBSTER

whole baby lobster, lightly cooked in a wafu thermidor sauce, drizzled with miso citrus and served with steamed vegetables

AMA OZEN

Kobe Jones's famous selection of dessert samplers with our trademark chocolate chopsticks

PERFECT FOR 2

per person (in multiples of 2)

125.00

with matching beverages

155.00

[Moët & Chandon Brut Imperial NV, Epernay France](#)

NUMBER ONE SPECIAL

crab salad stuffed with avocado, then wrapped in kingfish and baked with Kobe Jones's secret sauce

SASHIMI SALAD

chefs selection of sashimi including tuna, kingfish and salmon on a bed of greens with shredded daikon, dressed with ponzu and wasabi dressing

YUZU OYSTER

Freshly shucked oyster topped with micro shiso and spring onion, finished at the table with a yuzu and tobasco spray

[2017 Knappstein Reisling Clare Valley, SA](#)

DRAGON EGG

tuna tartare sushi mixed with chipotle mayonnaise on a shiso leaf, topped with avocado and finished with ponzu sauce

WAGYU TATAKI

Wagyu rump 9+ seared and chilled, served rare with garlic, ginger and ponzu sauce **First Hello**

ALASKAN CRAB GYOZA

house made Alaskan crab and cheese filled gyoza pastry and ponzu sesame sauce

SNAPPER IN LOBSTER BROTH

Snapper goujons wrapped in soba noodle gently fried and served with lobster miso broth

[2016 Houghton Crofter Chardonnay, Margaret River, WA](#)

TSUKUNI DON

Chicken tsukuni on a lotus and edamame rice finished with tonkatsu glaze **First Embrace**

MISO CITRUS LOBSTER TAIL

Baby lobster tail lightly cooked in a wafu thermidor sauce, drizzled with miso citrus sauce and served on a bed of steamed vegetables **First Kiss**

[Umenoyado Yuzushu, served on ice](#)

AMA OZEN

Kobe Jones's famous dessert selection with our trademark chocolate chopsticks

KOBE SIGNATURE DISHES

NUMBER ONE SPECIAL crab salad stuffed with avocado, wrapped in kingfish and baked with Kobe Jones's secret sauce (additional pieces 12. ⁰⁰ each)	22. ⁰⁰
WASAKI SHOOTERS (each) fresh oyster shooter, served in cold wasaki	9. ⁵⁰
GREEN TEA SALMON seared, three hour cold smoked smoked salmon, marinated in green tea, with watercress salad	28. ⁰⁰
ISLAND STYLE AHI SPECIAL [H2] pan seared tuna with nori sesame crust, jalapeno salsa and wasabi pepper sauce	29. ⁵⁰
DRAGON EGG (4 pieces) tuna tartare sushi mixed with chipotle mayonnaise on a shiso leaf, topped with avocado and finished with ponzu sauce	18. ⁰⁰
PANKO SOFT SHELL CRAB soft shell crab prepared panko style, with Kobe chilli sauce, aioli and teriyaki potatoes	27. ⁵⁰
SIZZLED SASHIMI CARPACCIO choose salmon, scallop or kingfish sashimi, sizzled with olive oil and drizzled with wasabi pepper sauce	25. ⁵⁰
WAGYU TATAKI wagyu 9+ roast beef, seared and chilled, served rare with garlic, ginger and ponzu sauce	28. ⁰⁰
TUNA TATAKI KOBE JONES STYLE black pepper coated seared tuna in our special cream sauce	29. ⁵⁰

KOBE SMALL PLATES

WAFU OYSTERS (per piece) reshly shucked oyster in the shell served with ponzu dressing	4. ⁹⁰
SEAFOOD POKE (4 Pieces) Hawaiian style tuna salmon and kingfish sashimi cubes marinated in poke sauce served in bamboo charcol cones	19. ⁵⁰
CRAB SLYDER (2 Pieces) soft shell crab served on a brioche style bun with shaved cabbage and yuzu aioli	18. ⁰⁰
SALMON MOYASHI Atlantic salmon seared with teriyaki sauce on a bed of moyashi with togadashi and yuzu aioli	18. ⁰⁰
ANAGO SCALLOPS (3 Pieces) tempura Hokkaido scallops stuffed with crab salad and asparagus, on eggplant jam	24. ⁰⁰
PORK GYOZA (4 pieces) house made pork dumplings, grilled and served with ponzu sauce	18. ⁰⁰
KANI KURIMU KOROKKE (3 Pieces) creamy crab and corn croquettes, shallow fried in soybean oil, with jalapeno salsa and tonkatsu sauce	18. ⁰⁰
ALASKAN CRAB GYOZA (4 pieces) crab filled gyoza pastry with smelt roe and ponzu sauce	22. ⁵⁰
SEARED HIBACHI TOFU [V] with roasted capsicum and macadamia nut pesto and sweet miso sauce	16. ⁰⁰
CALAMARI FRITTO pineapple cut calamari lightly fried in our special panko	16. ⁰⁰
CHICKEN KARAAGE marinated chicken in seasoned potato flour, shallow fried, with teriyaki sauce and chilli mayonnaise	16. ⁰⁰

KOBE GOZEN (tasting plates)

OSUSUME (recommended)

55.⁰⁰

LOLLIPOP SUSHI

tuna, kingfish, salmon, crab salad, asparagus and smelt roe, wrapped in thinly peeled cucumber with soy sauce vinaigrette

CHILLI WAGYU TATAKI

seared and chilled wagyu, served rare with garlic, ginger, ponzu and our own chilli sauce

ISLAND STYLE AHI SPECIAL [H2]

pan seared tuna with nori sesame crust, jalapeno salsa and wasabi pepper sauce

SEAFOOD POKE

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

SALMON MOYASHI

Atlantic salmon seared with teriyaki sauce on a bed of moyashi with togadashi and yuzu aioli

KAISEN (seafood)

55.⁰⁰

CRAB GYOZA

house made Alaskan crab and cream cheese pocket-filled gyoza pastry, with smelt roe and ponzu

ANAGO SCALLOP

tempura Hokkaido scallops stuffed with crab salad and asparagus, with a bittersweet soy sauce glaze

KOBE SHOOTERS

2 fresh oysters served in cold wasaki (sake, mirin and wasabi)

DRAGON EGG

tuna tartare sushi mixed with chipotle mayonnaise on a shiso leaf, topped with avocado and finished with ponzu sauce

VOLCANO ROLL

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

SANKAI (land and sea)

55.⁰⁰

WAGYU ROLL

robata grilled skewers of wagyu, with baby asparagus and amiyaki sauce

PANKO SOFT SHELL CRAB

Japanese soft shell crab cooked panko style on teriyaki potatoes

YAKITORI

2 robata grilled skewers of marinated chicken, with baby leeks and teriyaki sauce

VOLCANO ROLL

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

ARBURI SALMON

flame seared salmon nigiri with pineapple chilli jam and shallots

KOBE ROLLS

VOLCANO ROLL oven baked scallops layered on a crab salad avocado roll, with special cream sauce and sesame seed and shallot sprinkle	39. ⁰⁰
CRUNCHY ROLL tempura prawn with crab salad and cucumber, layered with tuna flakes and smelt roe	32. ⁰⁰
SPIDER ROLL crunchy soft shell crab with avocado, crab salad and cucumber, with smelt roe sprinkle	33. ⁰⁰
TUNA TEMPURA ROLL sashimi tuna and avocado wrapped in nori, blanched tempura style, with creamed ponzu sauce and lemon garnish	34. ⁰⁰
LAVA ROLL [H2] crab salad and avocado roll with steamed slipper lobster, baked with our special spicy cream sauce	39. ⁵⁰
LOLLIPOP SUSHI (allow 20 minutes to prepare) tuna, kingfish, salmon, crab salad, asparagus and smelt roe, wrapped in thinly peeled cucumber with soy sauce vinaigrette	38. ⁵⁰
DRAGON ROLL tempura prawn with crab salad and cucumber, wrapped in nori, layered with unagi and avocado and topped with tuna flakes and smelt roe sprinkle	32. ⁰⁰
DYNAMITE ROLL [H1-5] tell us how hot you like it your choice of spicy tuna, kingfish, salmon or scallops, with cucumber and sesame seeds	23. ⁵⁰
CALIFORNIA ROLL crab salad, avocado and cucumber roll with a sesame seed sprinkle	20. ⁰⁰
PHILADELPHIA ROLL (8) smoked Tasmanian salmon, cream cheese and avocado with sesame seed sprinkle	22. ⁵⁰
RAINBOW ROLL tuna, salmon, kingfish, snapper, prawn and avocado, layered on a crab salad and avocado roll, with sesame seed sprinkle	27. ⁰⁰
ENOKI ROLL [V] tempura enoki mushroom, asparagus, cucumber and burdock root with avocado	22. ⁰⁰

SASHIMI AND SUSHI

fine art takes time. Please allow enough time for our sushi chefs to wow you with their skills

SUPER OMAKASE chef's selection of sashimi and sushi (26pcs)	85. ⁰⁰	SUSHI (PER PIECE) tuna	6. ⁰⁰
SASHIMI PLATTER chef's selection of sashimi (20pcs)	68. ⁰⁰	kingfish, tobiko, unagi, oyster, scallop, salmon, prawn	4. ⁵⁰
ABURI PLATTER chef's selection of seared nigiri with different flavours (12pcs)	54. ⁰⁰	SASHIMI (6 PIECES) tuna	28. ⁰⁰
		kingfish, salmon	24. 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. Excellent way to keep the conversation flowing at your table

KINOKO ITAME

selection of wild and exotic mushrooms in seaweed butter cooked in a foil sack on the hotrock 20.⁰⁰

WAGYU SIRLOIN

Darling Downs wagyu AA5+, with our special dipping sauces
-upgrade to Master Kobe Pure Blood wagyu AA9+ for 20.⁰⁰ more 59.⁵⁰

SEAFOOD

salmon, scallops and tuna, with our special dipping sauces 52.⁸⁰

TSU TSU MI

crab, salmon, scallops, pippies and mussels on a bed of bok choy 62.⁵⁰

LOBSTER

baby lobster tail with seaweed garlic butter, motoyaki and jalapeno ponzu dipping sauces 55.⁵⁰

ON THE ROBATA

WAGYU ROLLS

razor thin slices of wagyu skewered with baby asparagus, basted with amiyaki sauce 20.⁵⁰

YAKITORI

chicken skewered with baby leeks, basted with teriyaki sauce 18.⁵⁰

WAFU ROBATA PRAWNS (3 pieces)

king prawns cooked robata style on the shell, basted in house made ginger sauce 28.⁸⁰

TENDERLOIN AMIYAKI

grilled and sliced, served with seasonal vegetables and amiyaki sauce 45.⁰⁰

FROM THE TEPPAN

ANTARCTIC CRAB (3 giant legs)

grilled robata style in the shell to highlight its sweetness, served with fresh lime (additional legs 32.⁰⁰) 88.⁰⁰

MISO CITRUS LOBSTER

whole baby lobster, lightly cooked in a wafu thermidor sauce, drizzled with miso citrus and served with steamed vegetables 75.⁰⁰

WAIMAI PEPPER SALMON

furikake encrusted Atlantic salmon seared medium rare, served with waimai tomato relish on a bed of Italian style roasted ratatouille 44.⁰⁰

RUSSIAN BLACK COD

Caught in the depths of the Berring Sea this delicate 'wagyu of fish' is renowned worldwide. Gently seared on a teppan, then delicately basted with buttered macadamia crust and garnished with white radish, served with steamed spinach 46.⁰⁰

JAPANESE EGGPLANT DENGAKU [M]

grilled Japanese eggplant stuffed with miso marinated tofu, baked with dengaku sauce and drizzled with macadamia nut pesto 22.⁰⁰

SEAFOOD OKONOMIYAKI

Japanese savoury style pancake with calamari, scallops, prawn, Japanese mayonnaise and okonomiyaki sauce 24.⁰⁰

SALADS

- SASHIMI SALAD** 35.⁰⁰
fresh sashimi, crab salad and garden greens drizzled with ponzu dressing
- SOMEN AND TOFU SALAD [V]** 20.⁰⁰
somen noodles and crispy tofu, with mixed leaves and soy dressing
- SPICY SEAFOOD SALAD [H2]** 29.⁵⁰
sautéed SA king prawn, Hokkaido scallop, NZ green mussels and Pacific pineapple cut calamari with mixed leaves and a spicy tomato relish
- DAIKON SALAD** 14.⁰⁰
shredded daikon with red radish, cucumber and creamy sesame dressing
- HOT MUSHROOM SALAD [V]** 18.⁰⁰
oyster and enoki mushrooms, sautéed with seaweed butter and pine nuts, served on fresh garden greens

TEMPURA

- LOBSTER** 55.⁵⁰
goujons of slipper lobster with seaweed butter and dipping sauce
- SEAFOOD AND VEGETABLE** 29.⁰⁰
tiger prawns, tuna, salmon and Hokkaido scallops with seasonal vegetables and dipping sauce
- PRAWN** 32.⁵⁰
tiger prawns with dipping sauce
- PRAWN AND VEGETABLE** 28.⁵⁰
2 prawns with seasonal vegetables and dipping sauce
- AGEDASHI TOFU** 18.⁰⁰
tempura silken tofu with tuna shavings [V] option also available
- VEGETABLE TEMPURA [V]** 16.⁰⁰
seasonal vegetables served with dipping sauce

SIDES

- EDAMAME** 9.⁰⁰
steamed and salted baby soya beans in the pod
- LOTUS ROOT** 8.⁰⁰
crispy lotus root spiced with togorashi and saffron aioli
- SPICY EDAMAME [H4]** 9.⁰⁰
steamed baby soya beans in the pod tossed in Kobe's own chilli sauce
- MISO SOUP** 8.⁰⁰
Kobe Jones's red and white miso soup
- STEAMED RICE** 7.⁰⁰
Kobe Jones serves Akitakomachi premium shortgrain rice

DESSERTS

AMA OZEN	38. ⁵⁰
Kobe Jones's famous selection of dessert samplers with our trademark chocolate chopstick	
MACHA ROULADE	14. ⁰⁰
roulade of matcha green tea sponge filled with anko cream	
SUSHI ME	14. ⁰⁰
vanilla cheesecake, fresh fruit toppings, with almond sauce and our trademark chocolate chopstick	
ANKO	18. ⁰⁰
flaming green tea crème brulee	
CHOCOLATE DUO	14. ⁰⁰
chocolate melting cakes with your choice of ice creams (ask about today's choices)	
TRIO OF ICE CREAM	12. ⁰⁰
your choice of black sesame, green tea and red bean ice creams	