**KOBE’s 9**

per person 79.00

**minimum 3 people**

- **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**
  shiitake 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 85.00

**minimum 3 people**

- **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**
  shiitake 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 SLIDER**
  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 98.00

minimum of 3 people

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 TATAMI
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 brûlée

NIKKO (Sunshine)

per person 110.00

minimum of 3 people

NUMBER ONE SPECIAL
crab salad stuffed with avocado, then
wrapped in kingfish and baked with Kobe
Jones’s secret sauce

WAGYU TENDERLOIN TATAMI
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 SCALOPS
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

Moet & 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

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

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

AMA OZEN
Kobe Jones’s famous dessert selection with our trademark chocolate chopsticks

Surcharges CCs 1%, Sun & P/Hol 15% incl 1%
KOBE SIGNATURE DISHES

NUMBER ONE SPECIAL  
$22.00  
crab salad stuffed with avocado, wrapped in kingfish and baked with Kobe Jones’s secret sauce  
(additional pieces $12.00 each)

WASAKI SHOOTERS (each)  
$9.50  
fresh oyster shooter, served in cold wasaki

GREEN TEA SALMON  
$28.00  
seared, three hour cold smoked smoked salmon, marinated in green tea, with watercress salad

ISLAND STYLE AHI SPECIAL [H2]  
$29.50  
pan seared tuna with nori sesame, jalapeno salsa and wasabi pepper sauce

DRAGON EGG (4 pieces)  
$18.00  
tuna tartare sushi mixed with chipotle mayonnaise on a shiso leaf, topped with avocado and finished with ponzu sauce

PANKO SOFT SHELL CRAB  
$27.50  
soft shell crab prepared panko style, with Kobe chilli sauce, aioli and teriyaki potatoes

SIZZLED SASHIMI CARPACCIO  
$25.50  
choose salmon, scallop or kingfish sashimi, sizzled with olive oil and drizzled with wasabi pepper sauce

WAGYU TATAKI  
$28.00  
wagyu 9+ roast beef, seared and chilled, served rare with garlic, ginger and ponzu sauce

TUNA TATAKI KOBE JONES STYLE  
$29.50  
black pepper coated seared tuna in our special cream sauce

KOBE SMALL PLATES

WAIFU OYSTERS (per piece)  
$4.90  
reshly shucked oyster in the shell served with ponzu dressing

SEAFOOD POKE (4 Pieces)  
$19.50  
Hawaiian style tuna salmon and kingfish sashimi cubes marinated in poke sauce served in bamboo charcoal cones

CRAB SLYDER (2 Pieces)  
$18.00  
soft shell crab served on a brioche style bun with shaved cabbage and yuzu aioli

SALMON MOYASHI  
$18.00  
Atlantic salmon seared with teriyaki sauce on a bed of moyashi with togadashi and yuzu aioli

ANAGO SCALLOPS (3 Pieces)  
$24.00  
tempura Hokkaido scallops stuffed with crab salad and asparagus, on eggplant jam

PORK GYOZA (4 pieces)  
$18.00  
house made pork dumplings, grilled and served with ponzu sauce

KANI KURIMU KOROKKE (3 Pieces)  
$18.00  
creamy crab and corn croquettes, shallow fried in soybean oil, with jalapeno salsa and tonkatsu sauce

ALASKAN CRAB GYOZA (4 pieces)  
$22.50  
crab filled gyoza pastry with smelt roe and ponzu sauce

SEARED HIBACHI TOFU [V]  
$16.00  
with roasted capsicum and macadamia nut pesto and sweet miso sauce

CALAMARI FRITTO  
$16.00  
pineapple cut calamari lightly fried in our special panko

CHICKEN KARAAGE  
$16.00  
marinated chicken in seasoned potato flour, shallow fried, with teriyaki sauce and chilli mayonnaise

Surcharges CCs 1%, Sun & P/Hol 15% incl 1%
KOBE GOZEN (tasting plates)

OSUSUME (recommended) 55.00
LOLLIPPOP 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

DF: SEAFOOD POKE
- Hawaiian style tuna salmon and kingfish sashimi cubes marinated in poke sauce served in charcoal 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 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

Surcharges CCs 1%, Sun & P/Hol 15% incl 1%
**KOBE ROLLS**

**VOLCANO ROLL**
own 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

**SASHIMI PLATTER**
chef’s selection of sashimi (20pcs)  $68.00

**ABURI PLATTER**
chef’s selection of seared nigiri with different flavours (12pcs)  $54.00

**SUSHI (PER PIECE)**
tuna  $6.00
kingfish, tobiko, unagi, oyster, scallop, salmon, prawn  $4.50

**SASHIMI (6 PIECES)**
tuna  $28.00
kingfish, salmon  $24.00

---

Surcharges CCs 1%, Sun & P/Hol 15% incl 1%
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  

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

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

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

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

ON THE ROBATA

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

YAKITORI
chicken skewered with baby leeks, basted with teriyaki sauce

WAFU ROBATA PRAWNS (3 pieces)
king prawns cooked robata style on the shell, basted in house made ginger sauce

TENDERLOIN AMIYAKI
grilled and sliced, served with seasonal vegetables and amiyaki sauce

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)

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

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

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

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

SEAFOOD OKONOMIYAKI
Japanese savoury style pancake with calamari, scallops, prawn, Japanese mayonnaise and okonomiyaki sauce
SALADS

SASHIMI SALAD
Fresh sashimi, crab salad and garden greens drizzled with ponzu dressing 35.00

SOMEN AND TOFU SALAD [V]
Somen noodles and crispy tofu, with mixed leaves and soy dressing 20.00

SPICY SEAFOOD SALAD [H2]
Sautéed SA king prawn, Hokkaido scallop, NZ green mussels and Pacific pineapple cut calamari with mixed leaves and a spicy tomato relish 29.50

DAIKON SALAD
Shredded daikon with red radish, cucumber and creamy sesame dressing 14.00

HOT MUSHROOM SALAD [V]
Oyster and enoki mushrooms, sautéed with seaweed butter and pine nuts, served on fresh garden greens 18.00

TEMPURA

LOBSTER
Goujons of slipper lobster with seaweed butter and dipping sauce 55.50

SEAFOOD AND VEGETABLE
Tiger prawns, tuna, salmon and Hokkaido scallops with seasonal vegetables and dipping sauce 29.00

PRAWN
Tiger prawns with dipping sauce 32.50

PRAWN AND VEGETABLE
2 prawns with seasonal vegetables and dipping sauce 28.50

AGEDASHI TOFU
Tempura silken tofu with tuna shavings [V] option also available 18.00

VEGETABLE TEMPURA [V]
Seasonal vegetables served with dipping sauce 16.00

SIDES

EDAMAME
Steamed and salted baby soya beans in the pod 9.00

LOTUS ROOT
Crispy lotus root spiced with togorashi and saffron aioli 8.00

SPICY EDAMAME [H4]
Steamed baby soya beans in the pod tossed in Kobe’s own chilli sauce 9.00

MISO SOUP
Kobe Jones's red and white miso soup 8.00

STEAMED RICE
Kobe Jones serves Akitakomachi premium shortgrain rice 7.00

Surcharges CCs 1%, Sun & P/Hol 15% incl 1%
<table>
<thead>
<tr>
<th>DESSERTS</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>AMA OZEN</td>
<td>38.50</td>
</tr>
<tr>
<td>Kobe Jones’s famous selection of dessert</td>
<td></td>
</tr>
<tr>
<td>samplers with our trademark chocolate chopstick</td>
<td></td>
</tr>
<tr>
<td>MACHA ROULADE</td>
<td>14.00</td>
</tr>
<tr>
<td>roulade of matcha green tea sponge filled</td>
<td></td>
</tr>
<tr>
<td>with anko cream</td>
<td></td>
</tr>
<tr>
<td>SUSHI ME</td>
<td>14.00</td>
</tr>
<tr>
<td>vanilla cheesecake, fresh fruit toppings,</td>
<td></td>
</tr>
<tr>
<td>with almond sauce and our trademark chocolate</td>
<td></td>
</tr>
<tr>
<td>chopstick</td>
<td></td>
</tr>
<tr>
<td>ANKO</td>
<td>18.00</td>
</tr>
<tr>
<td>flaming green tea crème brulee</td>
<td></td>
</tr>
<tr>
<td>CHOCOLATE DUO</td>
<td>14.00</td>
</tr>
<tr>
<td>chocolate melting cakes with your choice of</td>
<td></td>
</tr>
<tr>
<td>ice creams (ask about today’s choices)</td>
<td></td>
</tr>
<tr>
<td>TRIO OF ICE CREAM</td>
<td>12.00</td>
</tr>
<tr>
<td>your choice of black sesame, green tea</td>
<td></td>
</tr>
<tr>
<td>and red bean ice creams</td>
<td></td>
</tr>
</tbody>
</table>