

KOBE's 9

per person
minimum 2 people

69.⁰⁰

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 2 people

79.⁰⁰

EDAMAME

steamed and salted baby soya beans in the pod

SEAFOOD POKE

Hawaiian style sashimi cubes marinated in poke sauce

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 sautéed 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 3people

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

119.⁰⁰

minimum of 3people

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

minimum of 3 people

129.⁰⁰

NUMBER ONE SPECIAL

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

KOBE SHOOTERS

fresh oyster shooters, served in cold sake with three different salsas

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 BEEF YAKITORI

skewered and basted with amiyaki sauce

MISO CITRUS LOBSTER

lobster lightly cooked in a wafu thermidor sauce, drizzled with miso citrus and served on a bed of 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)
with matching beverages

125.⁰⁰

155.⁰⁰

[2013 Handpicked Moscato D'Asti, Vallebelbo Italy](#)

NUMBER ONE SPECIAL

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

DRAGON EGG

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

WAGYU TENDERLOIN TATAKI

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

LOVERS SASHIMI

scallop and tuna roses finished at the table with yuzu spray, with freshly shucked oysters with wasabi granita

SALMON MOYASHI HAND ROLL

glazed salmon moyashi hand rolled in nori, topped with crispy salmon skin and tume sauce

[2016 Kirrihill Riesling, Clare Valley, SA](#)

ALASKAN CRAB SALAD

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

WAFU PORK PILLOW

Japanese braised pork belly steamed in a light bun, with cucumber and kewpie salad and togorashi sprinkle

[2015 Fishbone Rose, Margaret River, WA](#)

MISO CITRUS LOBSTER

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

[2015 Scotchmans Hill Late Harvest Riesling, Bellarine Peninsula, VIC](#)

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 11.00 each)	22.00
GREEN TEA SALMON seared, three hour cold smoked smoked salmon, marinated in green tea, with watercress salad	28.00
WASAKI SHOOTERS (each) fresh oyster shooter, served in cold wasaki	9.50
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	29.50
SIZZLED SASHIMI CARPACCIO choose salmon, scallop or kingfish sashimi, sizzled with olive oil and drizzled with wasabi pepper sauce	25.50
WAGYU TATAKI seared and chilled, served rare with garlic, ginger and ponzu sauce	35.00
SEAFOOD POKE Hawaiian style sashimi cubes marinated in poke sauce	34.50
BAKED DYNAMITE SCALLOPS [H3] baked scallops on a bed of rice in Kobe Jones's secret sauce, with fresh chilli sauce and tuna flakes	28.50
ISLAND STYLE AHI SPECIAL [H2] pan seared tuna with nori sesame crust, jalapeno salsa and wasabi pepper sauce	38.50
TUNA TATAKI KOBE JONES STYLE black pepper coated seared tuna in our special cream sauce	38.50

KOBE SMALL PLATES

WAFU OYSTERS (per piece) reshly shucked oyster in the shell served with ponzu dressing	4.50
LOTUS ROOT crispy lotus root spiced with togorashi and saffron aioli	8.00
SALMON MOYASHI Atlantic salmon seared with teriyaki sauce on a bed of moyashi with togadashi and yuzu aioli	18.00
MUSHROOM MEDLEY TOBANYAKI oven baked assortment of exotic mushrooms in our special cream sauce	22.00
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	22.80
SEARED HIBACHI TOFU [V] with roasted capsicum and macadamia nut pesto and sweet miso sauce	19.50
CALAMARI FRITTO pineapple cut calamari lightly fried in our special panko	18.00

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 SHOTS

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

GREEN TEA SALMON

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

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)

55.⁵⁰

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

64.⁵⁰

SEAFOOD

salmon, scallops and tuna, with our special dipping sauces

56.⁸⁰

TSU TSU MI

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

62.⁵⁰

LOBSTER

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

65.⁵⁰

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

32.⁸⁰

TENDERLOIN AMIYAKI

grilled and sliced, served with seasonal vegetables and amiyaki sauce

45.⁰⁰

FROM THE TEPPAN

MISO CITRUS LOBSTER

whole WA rock lobster (approx 600gm) lightly cooked in a wafu thermidor sauce, drizzled with miso citrus and served on a bed of steamed vegetables

88.⁸⁰

ANTARCTIC CRAB (3 giant legs)

grilled robata style in the shell to highlight its sweetness, served with fresh lime (additional legs 28.0)

88.⁹⁰

WAIMAI PEPPER SALMON

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

46.⁰⁰

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

48.⁰⁰

JAPANESE EGGPLANT DENGAKU **[V]**

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	