

KOBE JONES MELBOURNE

Festive Season Menu 1

JOIN US THIS CHRISTMAS EVE OR FOR LUNCH OR DINNER ON CHRISTMAS DAY AS WE TAKE SOME CHRISTMAS CLASSICS AND ADD A JAPANESE TWIST TO THEM. TO ENSURE YOUR CHRISTMAS IS A MERRY ONE, SAKE ON ARRIVAL IS INCLUDED.

\$75pp for 10 or more people including public holiday surcharge - available Christmas Eve, Christmas Day and Christmas Night

CANAPES AND SAKE ON ARRIVAL

chef's selected hot and cold canapes with a chilled Sawanotsuru Junmai sake per person

SPICY EDAMAME [H4] [V]

steamed baby soya beans in the pod tossed in Kobe's own chilli sauce

FLAMING NUMBER ONE SPECIAL

fire balls of crab salad with avocado wrapped in Hiramasa kingfish and nori, baked with our secret sauce, topped with bittersweet soy glaze

POKE TACO

Hawaiian style sashimi cubes marinated in poke sauce served in a mini taco with seaweed salad

KING PRAWNS AND VEGETABLES

Queensland king prawns with seasonal vegetables and dipping sauce

RAINBOW ROLL

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

HOT MUSHROOM SALAD

shimeji and enoki mushrooms, sautéed with seaweed butter and pine nuts, served on fresh garden greens

WHITING SLYDER

sand whiting tempura served in a brioche bun with shredded cabbage, Japanese pickle, egg and kewpie mayonnaise

TSUKUNE

shiso and shichimi flavoured chicken skewers cooked on the robata, finished with our house made teriyaki sauce

TENDERLOIN AMIYAKI

grilled and sliced, served with seasonal vegetables and amiyaki sauce

FESTIVE OZEN

Kobe Jones's famous selection of dessert samplers with a seasonal wist

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Festive Season Menu 2

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\$95pp for 10 or more people including public holiday surcharge - available Christmas Eve, Christmas Day and Christmas Night

CANAPES AND SAKE ON ARRIVAL

chef's selected hot and cold canapes with a chilled Sawanotsuru Junmai sake per person

EDAMAME AND HONEY BUTTER LOTUS ROOT [V]

steamed and salted baby soya beans in the pod with thinly sliced, deep fried lotus root then tossed in honey butter and dusted with black and white sesame seeds

NUMBER ONE SPECIAL

fireball of crab salad with avocado wrapped in Hiramasa kingfish and nori, baked with our secret sauce then topped with bittersweet soy glaze

SASHIMI PLATTER

chef's 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

SOFT SHELL CRAB SLYDER

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

VOLCANO ROLL

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

DAIKON SALAD

shredded Japanese white daikon mixed with red radish, cucumber and creamy sesame dressing

WAFU ROBATA PRAWNS

tiger prawns cooked robata style, basted in our ginger sauce

WAGYU HOT ROCK

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

MISO SOUP

Kobe Jones's red and white miso soup

FESTIVE OZEN

Kobe Jones's famous selection of dessert samplers with a seasonal twist