

**KOBE JONES MELBOURNE**

# Festive Season Menu 1

JOIN US THIS FESTIVE SEASON FOR LUNCH OR DINNER. ENJOY OUR GREAT SERVICE AND LOCALTION WITH A SUMTUOS KOBE DINING EXPERIENCE WITH OUR UNIQUE JAPANESE TWIST.

\$75pp for 10 or more people

## **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 TEMPURA**

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**

shimejiand 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 twist

KOBE JONES MELBOURNE

# Festive Season Menu 2

JOIN US THIS FESTIVE SEASON FOR LUNCH OR DINNER. ENJOY OUR GREAT SERVICE AND LOCALTION WITH A SUMTUOS KOBE DINING EXPERIENCE WITH OUR UNIQUE JAPANESE TWIST.

\$95pp for 10 or more people

## 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