

SUMMER PRELUDE

10 course Summer prelude menu
with an added Wagyu Hotrock for the meat lovers

149.00
185.00

Summer is almost here and to celebrate our chef has created a menu that includes a selection of Kobes finest dishes to get you in the mood

EDAMAME

steamed and salted baby soya beans in the pod

NUMBER ONE SPECIAL

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

SASHIMI TASTING

Chefs selection of Sashimi including Tuna, Kingfish and Salmon finished at your table with a light yuzu spray

WHITING TEMPURA

Crispy tempered Whiting fillets on and bed of tomato salsa and Macha salt

SALMON MOYASHI HAND ROLL

glazed salmon moyashi hand rolled in nori, topped with crispy salmon skin, furikake and jalapeño yuzu salsa

HOT MUSHROOM SALAD

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

TSUKUNE

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

WAFU PORK PILLOW

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

CRAB AND BARRA

Alaskan crab in the shell steamed then lightly grilled served with spicy miso sauce with farmed Barramundi finished with teriyaki sauce and asian greens

HOT ROCK (UPGRADE ONLY)

experience the whole cooking process at the table. Darling Downs wagyu AA5+ served on a hot rock to self cook just the way you like it. Its fast cooking time ensures high flavour and lots of sizzle. Served with a selection of our special dipping sauces

FLAMING ANKO

green tea crème brulee with red bean served flaming to the table for a caramelised finish