

K O B E

LUXURY BENTO

CHOOSE FROM :

ABURI SUSHI & SASHIMI SET
chef's selection of unique aburi sushi and the day's best sashimi cuts

FISH
Russian Black Cod, with buttered macadamia crust delicately basted with yuzu miso sauce on a bed of vegetables

SEAFOOD
SA U10 king prawn, mussel, scallop, calamari and avocado on a bed of rice in a thermidor sauce

WAGYU
Master Kobe AA5+ wagyu sirloin, grilled and sliced, with wasabi mash, stir fried capsicum and amiyaki sauce

DELUXE TEMPURA
goujon of lobster, prawn, whiting, goats cheese and vegetables, tempura style



Wagyu

\$29.50

Using premium ingredients Kobe has taken traditional Japanese bento to a new level of luxury. Each bento will include an amuse, signature entree, steamed rice or salad, red and white miso soup and dessert.

Deluxe Tempura

45 MINUTE LUNCH

Our Japanese inspired business lunches are designed to satisfy when you are limited for time. Lunch is served with pickles, rice and salad.

CHOOSE FROM :

KUSHIAGE CHICKEN
crispy deep fried chicken on skewers with Japanese curry dipping sauce

PANKO PORK
kurobuta loin cooked panko style with traditional tonkatsu suribachi

UNAGI (EEL)
unagi cooked on the robata in traditional Japanese style, on rice with sweet unagi sauce

TERIYAKI BARRAMUNDI
farmed barramundi fillet marinated in our house made teriyaki sauce on a bed of exotic mushrooms

Kushiage Chicken



\$19.90

Unagi (Eel)

Panko Pork

Teriyaki Barramundi

BANQUET LUNCH

MINIMUM 3 PEOPLE

\$39.50

EDAMAME
steamed and salted baby soya beans in the pod

SASHIMI SALAD
our freshest sashimi on garden greens, drizzled with ponzu dressing

VOLCANO ROLL
oven baked scallops layered on a crab salad and avocado roll, with our special cream sauce, sesame seed, smelt roe and shallots, drizzled with bittersweet soy

VEGETABLE TEMPURA (V)
pumpkin and asparagus tempura with dipping sauce

MUSHROOM MEDLEY TOBANYAKI
oven baked assortment of exotic mushrooms baked on a bed of rice in our special cream sauce

CHICKEN TERIYAKI
thigh fillet marinated in teriyaki sauce, grilled on the robata, served with garden vegetables

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

STEAMED RICE
Akitakomachi premium Japanese rice

ALL YOU CAN EAT

\$35 per person

Including Kobe's famous No1 Special and our chefs daily hand rolls on arrival followed by all you can eat sushi platters including our famous volcano roll.



Sushi

