

YUGEN (DEEP EMOTION)

at Kobe Jones we know that eating is an emotional experience. The expression YUGEN in Japanese describes 'a deep emotional response'. So when you're looking for a special dining experience, you can always rely on Kobe Jones to deliver YUGEN!

8 course YUGEN with sake on arrival 145.00pp
for something extra special, add Alaskan Crab to your menu 35.00pp

SAKE

to get your taste buds moving, enjoy a glass of semi dry Yaki-mare sake on arrival, which will go perfectly with your first dish

FLAMING NUMBER ONE SPECIAL

fireballs of crab salad with avocado wrapped in Hiramasa kingfish and nori, baked with our secret sauce

WAFU OYSTER

freshly shucked oyster in the shell served with ponzu dressing

ISLAND STYLE AHI SPECIAL

pan seared sashimi tuna with nori sesame crust, served with Kobe Jones's California salsa, drizzled with wasabi pepper sauce

JALAPENO SALMON TATAKI [H2]

flamed sashimi salmon with jalapeno dressing, garnished with salmon roe and slivers of jalapeno

SAND WHITING TEMPURA AND CRISPY NOODLES

sand whiting tempura served with crispy noodles, sesame and sweet soy sauce

ROBATA PRAWN

SA wild catch king prawn cooked in the shell on the robata and basted in ginger sauce, served with salt infused matcha

ALASKAN CRAB (upgrade only)

grilled robata style in the shell to highlight its sweetness with fresh lime

WAGYU HOT ROCK

Darling Downs wagyu, with ginger and amiyaki dipping sacue

FLAMING ANKO

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