

# ALL YOU CAN EAT SUSHI

LUNCH  
TIME  
ONLY

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.

\$29.50  
PER PERSON



*Quick Bites*

## LUNCH

Looking for something quick and hearty, maybe you are pressed for time you maybe on a budget. Check out our quick bites for the perfect lunch option.

## TRADITIONAL Japanese MEALS



Our Japanese inspired meals are designed to satisfy when you are limited for time. Each meal is served with pickles, rice and salad.



Panko Pork



Unagi (Eel)

### 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)

Japanese unagi cooked on the robata 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

## LUXURY Bentos

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.

### 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, sliced and drizzled with amiyaki sauce, served with selected mushrooms, stir fried bamboo shoots and spinach

#### DELUXE TEMPURA

goujon of lobster, prawn, whiting, salmon and selected vegetables, tempura style



Deluxe Tempura



\$29.50