

# QUICK BITES - LUNCH AND DINNER

*Looking for something quick and hearty?  
Pressed for time? On a budget?  
Check out our NEW Quick Bites, the perfect lunch or dinner option.*

## TRADITIONAL JAPANESE STYLE MEALS

19.<sup>90</sup>

Served with pickles, rice and salad

### YAKINIKU BEEF

chargrilled wagyu shortrib in Kobe's Japanese BBQ sauce on a bed of rice

### PANKO PORK

kurobuta tenderloin cooked panko style with traditional tonkatsu suribachi and Nagoya miso

### UNAGI (EEL)

Japanese unagi cooked on the robata, with sweet unagi sauce, served on a bed of rice

### TERIYAKI BARRAMUNDI

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

### KOBE JONES RAMEN NOODLES

8 hours slow cooked pork and chicken broth, with soy based ramen noodles, BBQ pork, sauteed vegetables and nori roll on the side

## LUXURY BENTO

29.<sup>50</sup>

includes agedashi tofu, sashimi poke, green salad, pickles, steamed rice, Kobe's own red and white miso soup and dessert

### ABURI SUSHI AND SASHIMI SET

chef's selection of unique aburi sushi and the day's best sashimi cuts

### FISH

Tasmanian salmon panfried in butter and basted with Kobe's own teriyaki sauce, served on a bed of vegetables

### SEAFOOD

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

### WAGYU

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

### TEMPURA

goujon of prawn, whiting, calamari and vegetables, tempura style

### VEGETARIAN [V]

agedashi tofu, mushroom and vegetable kakiage with rice and seaweed salad