

QUICK BITES - LUNCH

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

TRADITIONAL JAPANESE STYLE MEALS

19.⁹⁰

Served with pickles, rice and salad

YAKINIKU BEEF

chargrilled wagyu shortrib in Kobe's Japanese BBQ sauce with stir fried enoki mushroom and bean sprouts on a bed of rice

PANKO PORK

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

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 sauteed mushroom

KUSHIAGE CHICKEN

skewers of chicken tenderloin, served with Japanese curry dipping sauce

LUXURY BENTO

29.⁵⁰

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, with stir fried enoki mushroom, bean sprouts and amiyaki sauce

TEMPURA

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

VEGETARIAN [V][VG]

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