

## YUGEN (Deep Emotion)

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  
upgrade your Hot Rock to Master Kobe AA9+

145.00pp  
35.00pp

### FLAMING NUMBER ONE SPECIAL

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

### SUNTORY GIN & TONIC OYSTER WITH LIME JELLY

large Pacific oyster served with a Suntory Japanese gin & tonic, with grated cucumber and lime jelly chaser

### ISLAND STYLE AHI SPECIAL

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

### SPICY TASSIE SALMON **[H3]**

sashimi salmon, avocado and ikura wrapped in rice and topped with aburi salmon, served with sriracha and kimchi sauces and mayonnaise on the side

### ALASKAN CRAB GYOZA

house made Alaskan crab and cheese filled gyoza pastry, with ponzu sesame sauce

### SAND WHITING TEMPURA

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

### EBI (KING PRAWNS) CHILLI **[H2]**

king prawns tossed in spiced flour, flash fried and pan finished in sweet chilli bean sauce with egg liaison

### WAGYU ON HOT ROCK

Darling Downs wagyu, served with miso and amiyaki dipping sauces

or

### MASTER KOBE WAGYU AA9+ [\(Upgrade only\)](#)

regarded as Australia's finest wagyu and a treat for those who love only the best, with miso and amiyaki dipping sauces

### FLAMING ANKO

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