

First Sight

On arrival, a glass of MOET AND CHANDON NV to prepare your taste buds

NUMBER ONE SPECIAL

Crab salad stuffed with avocado, wrapped in kingfish and baked with Kobe Jones's secret sauce

First Touch

2017 Knappstein Reisling, Clare Valley, SA

WASAKI SHOOTERS

Fresh oyster shooter, served in cold wasaki

TUNA TARTARE

Topped with ikura puffed rice and shiso

LOLLIPOP SUSHI

Tuna, kingfish, salmon, crab salad, asparagus and smelt roe, wrapped in thinly peeled cucumber with soy sauce vinaigrette

WAGYU TATAKI

Wagyu AA9+, seared and chilled, served rare with garlic, ginger and ponzu sauce

First Smile

2016 Houghton Crofters Chardonnay, Margaret River, WA

ALASKAN CRAB GYOZA

Crab filled gyoza pastry with smelt roe and ponzu sauce

ANAGO SCALLOPS

Tempura Hokkaido scallops stuffed with crab salad and asparagus, on eggplant jam

TSUKUNI DON

Chicken tsukuni on a lotus and edamame rice finished with tonkatsu glaze

First Hello

2017 FISHBONE, Margaret River, WA

ROBATA KING PRAWNS

Split and cooked on the robata, finished with motoyaki sauce

MISO CITRUS LOBSTER

New season lobster tail lightly cooked in wafu thermidor sauce, drizzled with miso citrus and served on a bed of steamed vegetables

First Kiss

Umenoyado Yuzushu on ice

AMA OZEN

Kobe Jones's famous dessert selection with our trademark chocolate chopstick

THE TASTE OF RAW SEDUCTION

FROM KOBE JONES WITH LOVE

KOBE JONES MELBOURNE
VALENTINE'S DAY 2019 \$120 OR
\$160 WITH MATCHING WINES.
A ROSE AND CHOCOLATE FOR
YOUR VALENTINE PLUS A GLASS
OF MOET ON ARRIVAL.
MINIMUM 2 PEOPLE

