**LUNCH SPECIALS**

- Crispy fried chicken thigh made with flaky Japanese panko breadcrumbs
- LUNCH SPECIALS and calamari cooked to perfection, Served with lemon a garden side salad
- Traditional Japanese slow cooked potato carrot and wagyu beef with Baby Lobster Tail sesame mornay (approx 110gm) is a sensation to the taste buds. Steamed with wine and Glacier51 in the icy waters of Heard Island at @ 3000 meters
- Farmed Tasmanian Atlantic salmon cooked MR on the teppan
- Atlantic salmon (200gm)
- Farmed barramundi fillet (200gm)
- Seafood selection (approx 300gm)
- Large king prawns (3 pieces)

**STUFFED WITH**

- Shitake mushrooms
- Spinach
- Garlic ginger marinated chicken thigh, deep fried and served with tonkatsu sauce served with garlic rice, a garden Salad
- Large pork loin cooked with Japanese panko on shredded cabbage
- Panko Pork

**SEAFOOD FROM THE TEPPAN**

- Spicy Seafood Yaki Udon
- Wild caught Australian king prawns seared and steamed on the teppan
- Steamed and salted baby soya beans in the pod tossed
- Spicy Edamame
- Crab salad with avocado wrapped in Hiramasa kingfish and flamed No1 sauce Served with steamed rice and hot mushroom salad
- Seafood Okonomyaki

**SEASONAL SALADS**

- Exotic selection of Japanese mushrooms, sautéed with mixed leaves
- Hot mushroom salad

**MEAT FROM THE TEPPAN**

- Chicken and Cheese Tsukune with vegetable stock served on rice with Japanese pickles
- Yumi’s Japanese Wagyu Curry
- Kobe’s teriyaki sauce
- Teppan cooked organic chicken thigh marinated in Kobe’s teriyaki sauce in garlic butter sauce
- Exotic selection of Japanese mushrooms, sautéed with mixed leaves

**VEGETABLES AND SIDE DISHES**

- Shitake mushroom and bean sprouts seasoned with Japanese mayo, tonkatsu sauce and dried bonito flakes
- Savoury pancake, served with prawn, mussel, calamari and topped with Seafood Okonomiyaki
- Traditional Japanese slow cooked potato carrot and wagyu beef with freshly cooked Japanese udon noodles with carrot onion and cabbage shitake mushroom and bean sprouts seasoned with garlic butter sauce
- Teppan cooked organic chicken thigh marinated in Kobe’s teriyaki sauce in garlic butter sauce
- Exotic selection of Japanese mushrooms, sautéed with mixed leaves

**DINNER SPECIALS**

- Chicken katsu curry
- Spicy Edamame
- Chicken Teriyaki
- Baby Spinach and assorted seasonal vegetables cooked on the teppan
- Vegetable tempura
- Prawn and vegetable tempura
- Spicy Shrimp with dipping sauce
- Chicken Karaage
- Panko Pork
- Katsu Chicken Curry

**YUMI’S JAPANESE MEALS**

- Seafood selection (approx 300gm)
- Large king prawns (3 pieces)
- Seafood Okonomyaki
- Steamed Rice
- Wagyu Curry

**PERFECT FOR 2**

- Roasted vegetables
- Seasonal salad
- Spicy Seafood Yaki Udon
- Seaweed salad
- Seasonal salad

**FOR TWO**

- Hot mushroom salad
- Seafood Okonomyaki
- Spicy Edamame
- Chicken and Cheese Tsukune
- Seafood Okonomyaki

**FOR 4**

- Seafood Okonomyaki
- Spicy Edamame
- Chicken and Cheese Tsukune
- Seafood Okonomyaki

**FOR 6**

- Seafood Okonomyaki
- Spicy Edamame
- Chicken and Cheese Tsukune
- Seafood Okonomyaki

**DINNER FOR 1**

- Seafood Okonomyaki
- Spicy Edamame
- Chicken and Cheese Tsukune
- Seafood Okonomyaki

**DINNER FOR 2**

- Seafood Okonomyaki
- Spicy Edamame
- Chicken and Cheese Tsukune
- Seafood Okonomyaki

**DINNER FOR 4**

- Seafood Okonomyaki
- Spicy Edamame
- Chicken and Cheese Tsukune
- Seafood Okonomyaki

**DINNER FOR 6**

- Seafood Okonomyaki
- Spicy Edamame
- Chicken and Cheese Tsukune
- Seafood Okonomyaki

**SANDWICH SPECIALS**

- Chicken and Cheese Tsukune
- Spicy Edamame
- Chicken and Cheese Tsukune
- Seafood Okonomyaki

**PICK UP FROM 12 - 3PM and 5 - 9PM | WED - SUN (Order from 10AM)**

**Check your area for Uber Eats delivery availability**

**176 CUMBERLAND STREET, THE ROCKS, SYDNEY NSW 2000**

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Kobe Jones Sydney