



## LUNCH SPECIALS

- Spicy Seafood Yaki Udon** 22.00  
Prawn, mussel, calamari and scallop with freshly cooked Japanese udon noodles with carrot onion and cabbage shitake mushroom and bean sprouts seasoned with a dash of soy sauce served with a garden salad
- Katsu Chicken Curry** 19.50  
Crispy fried chicken thigh made with flaky Japanese panko breadcrumbs served with a Japanese vegetable curry over steamed rice with salad
- Panko Pork** 19.50  
Large pork loin cooked with Japanese panko on shredded cabbage with tonkatsu sauce served with garlic rice, a garden Salad and Tonkatsu sauce
- Chicken Karaage Lunch** 19.50  
Garlic ginger marinated chicken thigh, deep fried and served with greens and Noli sauce Served with steamed rice and hot mushroom salad
- Yumis Japanese Wagyu Curry** 19.50  
Traditional Japanese slow cooked potato carrot and wagyu beef with vegetable stock served on rice with Japanese pickles and a garden side salad



## DINNER SPECIALS

### DINNER FOR 1 \$49

- No1 Special**  
Crab salad with avocado wrapped in Hiramasa kingfish and flamed on the teppan with our secret sauce
- Spicy Edamame**  
Steamed and salted baby soya beans in the pod tossed in our house made Sriracha sauce
- Hot Mushroom Salad**  
Exotic selection of Japanese mushrooms, sautéed with mixed leaves in garlic butter sauce
- Chicken Teriyaki**  
Teppan cooked organic chicken thigh marinated in Kobe's teriyaki sauce
- Garlic Rice**  
Japanese rice cooked with soy garlic and seaweed butter

### PERFECT FOR 2 \$88

- No1 Special**  
Crab salad with avocado wrapped in Hiramasa kingfish and flamed on the teppan with our secret sauce
- Hot Mushroom Salad**  
Exotic selection of Japanese mushrooms, sautéed with mixed leaves in garlic butter sauce
- Spicy seafood Yaki Udon**  
Prawn, mussel, calamari and scallop with freshly cooked Japanese udon noodles with carrot onion and cabbage shitake mushroom and bean sprouts seasoned with a dash of soy
- Chicken Katsu**  
Crispy fried chicken thigh made with flaky Japanese panko breadcrumbs on cabbage and our miso sauce
- Wagyu Curry**  
Traditional Japanese slow cooked potato carrot and wagyu beef with vegetable stock served on rice with Japanese pickles
- Spinach and assorted vegetables**  
Baby Spinach and assorted seasonal vegetables cooked on the teppan with soy and butter
- Steamed Rice**  
Freshly steamed Nishiki short grain rice cooked Japanese style



### DINNER FOR 4 - \$168

- No1 Special**  
Crab salad with avocado wrapped in Hiramasa kingfish and flamed on the teppan with our secret sauce
- Spicy Edamame**  
Steamed and salted baby soya beans in the pod tossed in our house made Sriracha sauce
- Hot Mushroom Salad**  
Exotic selection of Japanese mushrooms, sautéed with mixed leaves in garlic butter sauce
- Wagyu Curry**  
Traditional Japanese slow cooked potato carrot and wagyu beef with vegetable stock served on rice with Japanese pickles
- Seafood Okonomiyaki**  
Savoury pancake, served with prawn, mussel, calamari and topped with Japanese mayo, tonkatsu sauce and dried bonito flakes
- Tenderloin (300gm)**  
Grass fed tenderloin (approx. 150gm) with grilled asparagus, baby spinach and bean sprouts
- Chicken Teriyaki**  
Teppan cooked organic chicken thigh marinated in Kobe's teriyaki sauce
- Vegetarian Yaki Udon**  
Japanese with freshly cooked Japanese udon noodles with carrot onion and cabbage shitake mushroom and bean sprouts seasoned with a dash of soy sauce
- Steamed Rice**  
Freshly steamed Nishiki short grain rice cooked Japanese style



## STARTERS

- No1 Special (2 Pieces)** 20.00  
crab salad with avocado wrapped in Hiramasa kingfish and flamed on the teppan with our secret sauce
- Spicy edamame** 12.00  
steamed and salted baby soya beans in the pod
- Prawn & vegetable tempura** 22.00  
ocean caught Queensland king prawn with a selection of vegetables in light tempura batter, with dipping sauce
- Prawn tempura (3 pieces)** 28.00  
ocean caught Queensland king prawns served with traditional dipping sauce
- Vegetable tempura** 15.00  
selection of vegetables in light tempura batter, with dipping sauce
- Motoyaki Hokkaido (2 pieces)** 18.00  
Twice cooked Hokkaido scallop served on the teppan, then flamed with parmesan motoyaki sauce in the shell

## SALADS

- Seasonal salad** 14.00  
mixed greens with fresh tomato, cucumber and drizzled with housemade soy dressing
- Seaweed salad** 16.00  
mixed greens with fresh tomato, cucumber and marinated seaweed, drizzled with housemade soy dressing
- Hot mushroom salad** 18.00  
exotic selection of Japanese mushrooms, sautéed with mixed leaves in garlic butter sauce
- Spicy seafood salad** 24.00  
garden greens with shoyu dressing, with prawn, calamari, mussels and house made chilli sauce

## YUMI'S JAPANESE MEALS

- Yaki Udon**  
Freshly cooked Japanese udon noodles with carrot onion and cabbage shitake mushroom and bean sprouts seasoned with a dash of soy sauce
- Wagyu Beef 24.00
  - Chicken 22.00
  - Vegetarian 18.00
- Seafood Okonomyaki** 24.00  
savory pancake, served with prawn, mussel, calamari and topped with Japanese mayo, tonkatsu sauce and dried bonito flakes
- Grilled tofu and vegetable dengaku (V)** 22.00  
teppanyaki style silken tofu with pumpkin, sweet potato and spinach with dengaku sauce
- Chicken Karaage** (S) 22.00 | (L) 28.00  
garlic ginger marinated chicken thigh, deep fried and served with greens and Noli sauce

- Chicken Katsu** (S) 22.00 | (L) 28.00  
crispy fried chicken thigh made with flaky Japanese panko breadcrumbs on cabbage and our miso sauce
- Panko Pork** (S) 26.00 | (L) 36.00  
pork loin with Japanese panko on shredded cabbage with tonkatsu sauce
- Chicken Teriyaki** (S) 22.00 | (L) 28.00  
Teppan cooked organic chicken thigh marinated in Kobe's teriyaki sauce
- Yumi's Japanese Wagyu Curry**  
(S) 22.00 | (L) 28.00 | (Family) 38.00  
Traditional Japanese slow cooked potato carrot and wagyu beef with vegetable stock served on rice with Japanese pickles
- Chicken and Cheese Tsukune** (S) 20.00 | (L) 24.00  
Minced chicken with egg, ginger, garlic, soy and silken tofu grilled with cheese and teriyaki sauce

## SEAFOOD FROM THE TEPPAN

- Large king prawns (3 pieces)** 28.00  
Wild caught Australian king prawns seared and steamed on the Teppan with wine and lemon finished in butter and a hint of garlic
- Seafood selection (approx 300gm)** 38.00  
large king prawn, slice of salmon and Hokkaido scallop, and calamari cooked to perfection, Served with lemon
- Hokkaido scallops (4 pieces)** 28.00  
Sweet farmed Japanese dry scallops Teppan seared with butter and lemon
- Pacific squid (2 pieces)** 22.00  
Line caught Squid seared on the teppan and served with lemon
- Farmed barramundi fillet (200gm)** 28.00  
Australian farmed barramundi Teppan cooked with wine and soy served with spinach and lemon
- Atlantic salmon (200gm)** 32.00  
Farmed Tasmanian Atlantic salmon cooked MR on the teppan finished with wine and lemon, and served with bean sprouts
- Glacier 51 Patagonian Tooth Fish (180gm)** 59.00  
Called the wagyu of fish this unique and succulent fish caught off Glacier51 in the icy waters of Heard Island at @ 3000 meters is a sensation to the taste buds. Steamed with wine and served spinach and lemon
- Giant Alaskan crab leg (approx. 160gm)** 45.00  
A giant leg grilled on the teppan to highlight the sweetness, served in the shell with bean sprouts, baby spinach, fresh lemon
- Baby Lobster Tail sesame mornay (approx 110gm)** 48.00  
Sweet lobster tail broiled on the teppan, then flamed and finished in Japanese style sesame mornay sauce, with baby spinach bean sprouts and lemon



## MEAT FROM THE TEPPAN

- Grass Fed Tenderloin**  
grass fed tenderloin with grilled asparagus, baby spinach and bean sprouts
- (approx 150gm) 35.00
  - (approx 300gm) 60.00
- Darling Down pure blood Wagyu AA5+**  
Darling Downs wagyu AA5+ with grilled asparagus, baby spinach and bean sprouts
- (approx 150gm) 55.00
  - (approx 300gm) 85.00
- Master Kobe Tajima Wagyu (sirloin) AA9+**  
one of Australia's best full blood wagyu sirloin cuts cooked medium, served with bean sprouts, pumpkin and capsicum
- (approx 150gm) 85.00
  - (approx 300gm) 125.00
- Master Kobe Wagyu (tenderloin) AA9+**  
one of Australia's best full blood wagyu fillets, cooked to melt in your mouth medium, served with bean sprouts, pumpkin and capsicum.
- (approx 150gm) 65.00

## VEGETABLES AND SIDES

- |                   |       |                           |       |
|-------------------|-------|---------------------------|-------|
| Spinach           | 12.00 | Steamed vegetables        | 12.00 |
| Asparagus         | 12.00 | Steamed rice (per person) | 4.00  |
| Shitake mushrooms | 16.00 | Garlic rice (per person)  | 8.00  |

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