

STARTERS

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



SALADS

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

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

hWagyu Beef	24.00
hChicken	22.00
hVegetarian	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 No1 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



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

all meat served with bean sprouts and baby spinach

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
Asparagus	12.00
Shitake mushrooms	16.00
Assorted vegetables	12.00
Tofu and vegetable dengaku	18.00
Tomago Toji (Asian chive with egg)	14.00
Nasu (eggplant) Unadon on garlic rice	18.00
Steamed rice (per person)	8.00
Garlic rice (per person)	9.00
Egg rice (per person)	9.00

Cumberland St.

Gloucester St.

Harrington St.

Essex St.

The Rocks Teppanyaki Shangri-La Hotel



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