

I See You

ROSES OF TUNA TATAKI

black pepper coated seared maguro with nori cream sauce

Terms of Endearment

FLAMING NUMBER ONE SPECIAL

fired balls of crab salad with avocado wrapped in Hiramasa kingfish and nori, baked with our secret sauce, topped with bittersweet soy glaze and tobico

MISO SCAMPI

Western Australian jumbo scampi cooked gently in miso butter served on a cauliflower pillow with a bump of Iranian caviar, accompanied by a demitasse of Lobster bisque

Getting to Know You

A DUO OF SWEET SCALLOPS

A pair of sweet Hokkaido dry scallops seared, then paired with a flamed motoyaki sauce, and a sauce of Horenso sesame spinach with sour cream reduction.

VEAL MAKI

thinly sliced Australian milk veal topside, rolled with seasoned spinach and seared leek, then basted in a traditional Japanese Tare sauce of soy, mirin, onion garlic and sesame oil and pesto

MSIO CITRUS LOBSTER SALAD

Goujons of baby lobster cooked in white wine and konbu butter and a squeeze of fresh orange, served over shredded lettuce hearts with shoyu dressing

A Match Made in Heaven

A SORBET ROSE

aromatic yuzu lemon sorbet to cleanse the palate

'WAGYU'S' OF LAND AND SEA

Matsusaka Japanese wagyu 5, the BEST WAGYU IN THE WORLD, served THE WAGYU OF THE SEA' Patagonian Tooth Fish steamed in wine and butter, then flame-finished with Saikyo yaki miso baste, served with hearts of pumpkin, capsicum and asparagus spears

RED AND WHITE MISO SOUP

house-made dashi with a perfect blend of red and white miso paste with seaweed to help you digest the rich fats of the Wagyu course

Sweet Dreams

STRAWBERRIES ROMANOFF KOBE JONES STYLE

Seeped strawberries flamed with Grand Manier wrapped in a beer crêpe drizzled in orange sauce, served with a strawberry heart of mascarpone cream topped with a strawberry rose and heart-shaped macarons.

MUSHI YOUR SUSHI

AT THE ROCKS
TEPPANYAKI
VALENTINES DAY
2026

02 92515430

www.kobejones.com.au

\$495 per couple

Includes a Rose and Chocolates on arrival followed by a sumptuous 11 course menu prepared by your personal chef right in front of you

