

## 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

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[www.kobejones.com.au](http://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

