

menu



VIVID
A VISUAL & CULINARY FEAST
KOBÉ JONES

For Vivid Sydney 2017 Kobe Jones's s Chef de Cuisine Seung Kyu (Ted) Min has created five very special dishes that can be eaten individually or as a set menu for couples. Each dish presents our Californian Japanese style in a vivid display for both your eyes and taste buds.

FLAMING NUMBER ONE SPECIAL (2 pieces)

22.50

Fire balls crab salad with avocado wrapped in Hiramasa kingfish and nori, baked with our secret sauce, topped with bittersweet soy glaze (additional pieces 12.00).

FLASHING SASHIMI

45.00

Served on a flashing bed of ice, enjoy Hokkaido scallops, NZ scampi flamed with yuzu butter, blue fin maguro tuna, Sydney rock oysters in ponzu, South Australian snapper, Queensland (cobia) black kingfish and Saikou salmon.

SUKIYAKI BY CANDLELIGHT

39.50

A Kobe take on traditional Japanese sukiyaki consisting of shaved wagyu 5+ topside with shimiji and shitake mushroom, silken tofu, courgettes and baton carrots, in a sweet sukiyaki broth flavoured with soy, dashi, mirin and sake, served in an iron pot that's kept hot by candle, with Akitakomachi steamed rice, house-made pickle, horenso with sesame sauce, seaweed salad, complete with basting spoon.

SMOKING GREEN TEA SALMON

35.50

Warm six hour cold smoked Atlantic salmon marinated in green tea, seared and served on a bed of wasabi mash with nori cream, balsamic syrup and autumn herbs, served in a Japanese cedar pot with apple wood smoke.

FLAMING ANKO

18.00

Green tea crème brulee with red bean and vanilla infused Polish vodka, served flaming to the table for a caramelised finish in a kamameshi pot.