

K O B E

LUXURY BENTO

\$29.50

Using premium ingredients Kobe has taken traditional Japanese bento to a new level of luxury. Each bento will include an amuse, signature entree, steamed rice or salad, red and white miso soup and dessert.

C H O O S E F R O M :

ABURI SUSHI &
SASHIMI SET

chef's selection of unique aburi sushi and the day's best sashimi cuts

FISH

Glacier 51 Patagonian toothfish, 'the wagyu of the sea', with buttered macadamia crust delicately basted with yuzu miso sauce on a bed of vegetables

SEAFOOD

SA U10 king prawn, mussel, scallop, calamari and avocado on a bed of rice in a thermidor sauce

WAGYU

Master Kobe AA5+ wagyu sirloin, grilled and sliced, with wasabi mash, stir fried capsicum and amiyaki sauce

DELUXE TEMPURA

goujon of lobster, prawn, whiting, goats cheese and vegetables, tempura style