



15% Surcharge on Sundays and Public Holidays

K/TC/UJCK/OC/UG WELCOME

THE KOBE JONES PHILOSOPHY

food is a staple of life and at Kobe Jones we live by the philosophy that food should be easy to eat and always shared with friends and family

Kobe Jones's food is designed to bring the simplicity and beauty of Japanese cooking and meld it with nuances and surprising flavours of the west. Our chefs have created an array of flavours to suit every palate—for the first timer to the most adventurous diner

we are often asked where our name comes from....well, Kobe is an ancient fishing village in Japan and Kobe beef is world famous, so Kobe was chosen as part of our name to represent the best of the Japanese food ethic epitomised by freshness and quality. Jones is a typical western name which represents the western influence and flavours in our dishes. This combination led us to the name Kobe Jones

our teams in service and the kitchen hope you enjoy your experience at Kobe Jones and we invite your reviews and feedback, because you are the reason we exist!

HOW TO ORDER

our menu is in sections, small plates, tempura, signature dishes, salads, sushi and sashimi, Kobe rolls, hot rock, grazing plates, sides and desserts

at Kobe Jones we believe in 'graze dining', which means all our dishes are served share style with portions designed to be shared by 2 or more people

the best way to dine is to choose a dish from each section of the menu at two dishes per person. Of course, seasoned Kobe Jones patrons will have their favourites but don't forget to explore with your tastebuds

our menu is extensive, so be sure to try our suggested menus (for 3 or more people) to make it easier for you and give you a balance of flavours and textures or if there are just two of you, we have a special Perfect for 2 menu which lets you savour our complete range of flavours

when in doubt ask! our staff are trained to help you get the right balance of flavours, so if you dine a la carte, do not hesitate to ask for assistance

KOBE JONES FOOD

SUSTAINABILITY

at every opportunity we choose sustainable food sources, buying where possible sea farmed or aquacultural products that meet our exact specifications. We only buy wild catch fish where it does not pose a threat to the sustainability of the source

SPECIFICATIONS

Kobe Jones prides itself on providing consistent product. To achieve this we have established exacting specifications and requirements for the types and grades of foods we buy, covering seafood, fish and meat. We also use specific Japanese sourced products to ensure those illusive umami quality in our dishes

KOBE JONES IN HOUSE ITEMS

Kobe Jones makes all of its signature sauces and condiments on the premises. Our secret recipes are well tested to ensure their uniqueness and high standards of flavour and quality

HEAT WARNINGS

where chilli is added, we specify the heat with an **[H]** and a number from **1** to **5**.

At Level 5 we use Death Sauce which comes with a health warning!

VEGETARIAN DISHES

vegetarian dishes have been identified with a **[V]**

GLUTEN FREE DISHES

we can provide gluten free soya sauce and menu items without gluten based ingredients—ask your waiter for the options available

HALAL

all our beef and chicken is Halal certified

GET OFF ON OUR ROCKS

experience the whole cooking process at the table. Served on a hot rock to self cook just the way you like it. Its fast cooking time ensures high flavour and a lot of sizzle. An excellent way to keep the conversation flowing at your table

WAGYU SIRLOIN AA5+ 100g of Darling Downs wagyu, served with miso and amiyaki dipping sauces	59. ⁰⁰
WAGYU AA9+ 100g of Master Kobe Pure Blood wagyu AA9+	79. ⁵⁰
SEAFOOD 300g of salmon, kingfish, scallops and tuna loin with seaweed garlic butter, motoyaki and ponzu dipping sauces	58. ⁰⁰
LOBSTER baby lobster tail with seaweed garlic butter, motoyaki and ponzu dipping sauces	55. ⁰⁰

SIDES

MISO SOUP Kobe Jones's red and white miso soup	8. ⁰⁰
LARGE STEAMED RICE [V] Akitakomachi premium shortgrain rice steamed Japanese style to share	8. ⁰⁰
HONEY BUTTER LOTUS ROOT [V] thinly sliced, deep fried then tossed in honey butter and dusted with black and white sesame seeds	8. ⁰⁰
WAFU POTATO CHIPS eminceed taro, sweet and King Edward potato, flash fried and served with goats cheese sprinkle	8. ⁰⁰
EDAMAME [V] steamed and salted baby soya beans in the pod	8. ⁰⁰
SPICY EDAMAME [H4][V] steamed baby soya beans in the pod tossed in Kobe's own chilli sauce	8. ⁰⁰
WASABI MASH [V] desiree mash blended with wasabi paste and wasabi oil	9. ⁰⁰
WAFU STYLE STEAMED VEGETABLES [V] selection of the day's fresh vegetables steamed Tokyo style	9. ⁰⁰

DESSERT

AMA OZEN a delightful selection of Kobe Jones desserts served with our trademark chocolate chopsticks	38. ⁰⁰
FLAMING ANKO green tea crème brulee with red bean served flaming to the table for a caramelised finish	16. ⁰⁰
SORRY WE DROPPED THE CHEESECAKE New York style mixed berry chocolate and white chocolate cheesecake fingers on a chocolate crumble with bittersweet berry compote	14. ⁰⁰
STRAWBERRY PANNACOTTA SHOTS three refreshing vanilla pannacotta shots topped with strawberry sauce and mint	14. ⁰⁰
CHOCONUT BOMBS three chocolate sponge balls filled with raspberry brulee rolled in hazelnut and served with passionfruit chocolate sauce and caramel flowers	14. ⁰⁰

KOBE GRAZING PLATES

From the Sea

MISO CITRUS LOBSTER (approx 600g whole lobster) whole rock lobster cooked in a wafu thermidor sauce, with miso citrus and wafu steamed vegetables	88. ⁹⁰
ALASKAN CRAB (3 giant legs) grilled robata style in the shell to highlight its sweetness with fresh lime	59. ⁹⁰
SWEET CHILLI MOTOYAKI CRAB (3 giant legs) [H1] Alaskan crab, steamed then baked with sweet chilli motoyaki sauce and served with fresh lime	59. ⁹⁰
WAIMAI PEPPER SALMON furikake encrusted New Zealand Saikou salmon seared medium rare, served with waimai tomato relish on a bed of Italian style roasted ratatouille	42. ⁵⁰
MISO MACADAMIA PATAGONEAN TOOTHFISH Glacier 51 Patagonian toothfish, 'the wagyu of the sea', with buttered Macadamia crust delicately basted with yuzu miso sauce	48. ⁵⁰
WAFU SEAFOOD THERMIDOR king prawns, mussels, scallops, calamari and avocado served on a bed of rice in a thermidor sauce	42. ⁵⁰
GARLIC SEAWEED BUGS (2pieces) wild caught Morton Bay Bug (approx 180-200 gm each) steamed then grilled robata style in the 1/2 shell , basted in garlic seaweed butter and served with fresh lime (additional pieces 20. ⁰⁰)	44. ⁰⁰
GIANT ROBATA PRAWNS (3 pieces) wild caught South Australian U6 king prawns, flayed then cooked in the shell on the robata, basted iwith motoyaki sauce and served with lemon infused salt and prawn chips	38. ⁹⁰

From the Land

WAGYU SHI SHU (allow 20 minutes to prepare) wagyu brisket AA9+ slow cooked in soy, sake, mirin and red wine with Japanese pumpkin, white radish and carrot, served in a kamameshi pot with a puff pastry crown, accompanied by Japanese pickles, sour cream and steamed Akitakomachi rice	39. ⁹⁰
BBQ BABY BACK PORK SPARE RIBS [H1] poached in sake and red wine mirepoix, cooked robata style and basted with smokey black miso BBQ sauce and served with wasabi mash and pineapple chilli jam	46. ⁵⁰
BEEF KATSU Darling Downs grainfed tenderloin panko with miso citrus and ginger sauces, served on dengaku eggplant	43. ⁵⁰
TENDERLOIN AMIYAKI Darling Downs grainfed tenderloin, grilled, sliced, with wasabi mash, stir fried capsicum and amiyaki sauce	43. ⁵⁰

From the Garden

VEGETABLE DENGAKU [V] grilled Japanese eggplant, zucchini and mushroom stuffed with miso marinated tofu, baked with dengaku sauce and macadamia nut pesto	22. ⁵⁰
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KOBE SEAFOOD PLATTERS

per platter
platters are deisigned for 2 people

169.⁰⁰

HOT SEAFOOD PLATTER

(allow 20 minutes to prepare)

PANKO SCALLOP Hokkaido scallop in Japanese panko, served with KJ tomato salsa and wasabi cream sauce
PARMESAN MOTOYAKI OYSTER freshly shucked oysters baked with parmesan motoyaki served in the half shell
LOBSTER WITH GARLIC SEAWEED robatta grill lobster basted in garlic seweed butter and served in the shell
GRILLED ALASKAN CRAB grilled robata style in the shell to highlight its sweetness with fresh lime
CHILLI SALTED CALAMARI fingers of line caught calamari flash fried with Tokyo chilli salt, black pepper, lime and angel hair chilli
GRILLED KING PRAWNS wild caught South Australian U8 king prawns cooked in the shell on the robata and basted in ginger sauce, with wasabi mayo and fresh lemon
WAFU POTATO CHIPS eminceed taro, sweet and King Edward potato, flash fried and served with goats cheese sprinkle

COLD SEAFOOD PLATTER

(allow 20 minutes to prepare)

YUZU SOY SCALLOP sashimi Hokkaido scallops, ceviche style in yuzu lemon and soy, garnished with finger grapefruit pearls
WAFU OYSTERS freshly shucked oysters in the shell served with ponzu dressing
COLD POACHED LOBSTER raw lobster poached and chilled, served with mango mojo
ALASKAN CRAB steamed then chilled in the shell, served with fresh lime
FRESH SASHIMI chef's selection of the days best sashimi cuts
COLD POACHED KING PRAWNS wild caught South Australian U8 king prawns poached and chilled served with lemon and dipping sauce
COLD POACHED MUSSELS WITH JALAPENO SALSA Queensland farmed U8 king prawns cooked in the shell on the robata and basted in ginger sauce
SEAWEED SALAD marinated green seaweed then drizzled with shoyu dressing

SHOJIN (Vegetarian)

per person 59.⁹⁹
can be ordered individually

- AVOCADO ROLL**
burdock root, asparagus, kampyo and cucumber roll finished with a layer of avocado and a sprinkle of sesame seeds
- NIMBIN ROLL**
burdock root, asparagus, kampyo and cucumber roll finished with a layer of avocado and a sprinkle of sesame seeds
- SEARED HIBACHI TOFU**
with roasted capsicum, macadamia nut pesto and miso sauce
- SOMEN AND TOFU SALAD**
somen noodles and crispy tofu served with mixed leaves and soy dressing
- GOATS CHEESE TEMPURA**
fingers of Wattle Valley goats cheese, served with yuzu jam
- MUSHROOM TOBANYAKI**
layered bake of assorted exotic mushrooms, cooked in seaweed butter, on a bed of Akitakomachi rice, served au gratin style with our special Number One sauce
- NASU DENGAKU**
grilled miso glazed eggplant
- GREEN TEA ICE CREAM**
Kobe's own green tea ice cream

ROME TO TOKYO

per person 64.⁹⁹
for 3 or more people

- SASHIMI ON WASABI SORBET**
fresh cut sashimi selection on wasabi infused sorbet
- TOKYO PIZZA**
crisp Japanese style pizza dough with amadore pizza sauce, fresh belly tuna shavings, tomato, avocado and Japanese pickles, finished with honey wasabi sauce
- ROMA ROLL**
oven baked salami layered on a poached asparagus, cucumber, burdock root and avocado roll with our special creamy tomato pizza sauce, reggiano parmigiano, red onion and kalamata olives
- SOFT SHELL CRAB TEMPURA**
crispy soft shell crab seasoned with Tokyo style chilli salt and yuzu mayo
- ROBATA PRAWNS**
Queensland farmed U8 king prawns cooked in the shell on the robata and basted in ginger sauce
- BLACK SESAME GELATO**
Wafu Italian palate cleanser
- BEEF KATSU NAPOLITANA**
beef tenderloin panko style with miso citrus and ginger sauces, served on dengaku eggplant and and Napolitana sauce
- MISO SOUP**
Kobe Jones's red and white miso soup
- FLAMING ANKO**
green tea crème brulee with red bean served flaming to the table for a caramelised finish

HARAJUKU

per person 69.⁰⁰
for 3 or more people

- NUMBER ONE SPECIAL**
crab salad with avocado wrapped in Hiramasa kingfish and nori, baked with our secret sauce topped with bittersweet soy glaze and smelt roe
- SAIKOU ROLL**
crab salad, avocado and cucumber roll layered with Saikou salmon then flamed with our cream sauce, drizzled with yuzu vinaigrette, roasted sesame seed and black fish roe
- MUSHROOM MEDLEY SALAD**
exotic selection of mushrooms, sautéed with mixed leaves in garlic butter sauce and pine nuts
- KANI (CRAB) CROQUETTES**
housemade creamy crab and corn croquettes, shallow fried in soybean oil, with jalapeno salsa and tonkatsu sauce
- CHILLI SALTED CALAMARI**
fingers of pineapple cut line caught Pacific calamari coated with rice flour, flash fried then seasoned with Tokyo style chilli salt, black pepper and lime, topped with angel hair chilli
- WAGYU SHI SHU**
wagyu brisket AA9+ slow cooked in soy, sake, mirin and red wine with Japanese pumpkin, white radish and carrot, served in a kamameshi pot with a puff pastry crown, accompanied by Japanese pickles, sour cream and steamed Akitakomachi rice
- MISO SOUP**
Kobe Jones's red and white miso soup
- STRAWBERRY PANNACOTTA**
refreshing vanilla pannacotta shots topped with strawberry sauce and mint

KOBE SMALL PLATES

- KANI (CRAB) CROQUETTES (3 pieces)** 14.⁵⁰
housemade crab and corn croquettes, shallow fried, served with jalapeno salsa and tonkatsu sauce
- WASABI SALMON PRAWN NACHOS** 16.⁰⁰
finely diced New Zealand Saikou salmon mixed with wasabi soy dressing, served with prawn nachos
- ALASKAN CRAB GYOZA (4 pieces)** 19.⁸⁰
house made Alaskan crab and cheese filled gyoza pastry and ponzu sesame sauce
- PANKO SCALLOPS (3 pieces)** 26.⁵⁰
Hokkaido scallop in Japanese panko, served with KJ tomato salsa and wasabi cream sauce
- JALAPENO SCALLOP [H1]** 26.⁵⁰
Hokkaido scallops grilled, served with jalapeno dressing and finger lime pearls
- HOKKAIDO HORENSO (3 pieces)** 26.⁵⁰
Hokkaido scallops seared and flamed in a Japanese spinach, sesame and sour cream reduction
- WAFU OYSTERS (6 pieces)** 24.⁰⁰
freshly shucked oysters in the shell served with ponzu dressing
- PANKO PACIFIC OYSTERS (4pieces)** 24.⁰⁰
Japanese panko coated Pacific oyster served with honey wasabi mayonaise
- AGEDASHI TOFU [V option available]** 14.⁰⁰
silken tofu coated with dried tuna shavings tempura style, with tempura dipping sauce and seaweed
- YUZU CALAMARI** 16.⁵⁰
bottle squid tubes, grilled on the robata with yuzu butter, and chilli tempura tentacles
- WAFU STYLE PRAWN COCKTAIL** 16.⁵⁰
tiger prawn, avocado and tomato salsa tossed in Japanese mayonnaise, chilli sauce and yuzu juice
- CHILLI SALTED CALAMARI** 16.⁵⁰
fingers of line caught calamari flash fried with Tokyo chilli salt, black pepper, lime and angel hair chilli
- POPCORN PRAWNS** 16.⁵⁰
popcorn size tempura prawns tossed in yuzu mojito mayo with tabasco spray and sliced lime
- AMAZU KARAAGE CHICKEN** 16.⁹⁰
garlic and ginger marinated chicken, shallow fried, served with amazu sauce and chilli mayonnaise

KOBE SALADS (all our salads are designed to share)

- CRAB SOBA** 36.⁹⁰
poached Alaskan crab with soba noodles, cucumber, radish, carrot and sprouts with soy mustard dressing
- SASHIMI** 29.⁹⁰
fresh sashimi on garden greens drizzled with ponzu dressing
- SPICY SEAFOOD [H4]** 29.⁹⁰
sautéed seafood selection, with mixed leaves and a spicy tomato salsa
- MUSHROOM MEDLEY [V]** 26.⁹⁰
exotic selection of Japanese mushrooms, sautéed with mixed leaves in garlic butter sauce and pine nuts
- MISO TOFU [V]** 21.⁵⁰
blend of silken tofu with saikyo miso and furikake, served with seaweed salad and fried kobu

The fine art of sushi and sashimi-making, is an exacting skill that takes time, without compromise. Allow our chefs time to show their creativity and skill. At Kobe Jones all rolls, sushi and sashimi are served with fresh ground wasabi and Queensland pickled ginger, and we blend our own soy sauce with sake and mirin to enhance your flavour experience

KOBE SUSHI AND SASHIMI PLATTERS

SASHIMI PLATTER (20pcs) chef's selection of fresh sashimi with lollipop roll	69. ⁹⁰
SUSHI PLATTER (18pcs) chef's selection of nigiri and rolls	59. ⁵⁰
KOBE NIGIRI PLATTER (12pcs) chef's nigiri and aburi creations with individual distinct flavours	48. ⁵⁰
SUPER OMAKASE (33pcs) chef's ultimate sashimi and sushi selection	88. ⁰⁰

KOBE ROLLS

VOLCANO ROLL oven baked Hokkaido scallops layered on a crab salad and avocado roll with special cream sauce, sesame shallot sprinkle and anago sauce	32. ⁹⁰	SPIDER ROLL crunchy soft shell crab, cucumber, burdock root, snow peas sprout, smelt roe rolled in aonori with wasabi mayo	28. ⁵⁰
LOLLIPOP ROLL <i>(allow 20 minutes to prepare)</i> tuna, kingfish, salmon, crab salad, asparagus and smelt roe, wrapped in thinly peeled cucumber with soy sauce vinaigrette	34. ⁹⁰	DRAGON ROLL tempura prawn with crab salad and cucumber, wrapped in nori, layered with unagi and avocado and topped with tempura flakes, smelt roe sprinkle and anago sauce	29. ⁹⁹
HAWAIIAN ROLL [H4] marinated Saikou salmon, kingfish, tuna and snapper rolled with burdock root and cucumber topped with roasted sesame seed, sweet poke sauce, shallots and a bittersweet soy glaze	26. ⁹⁰	LAVA ROLL [H4] KJ California roll with mouthwatering lobster baked with our own spicy cream sauce and a sprinkle of smelt roe, shallot, roasted sesame seed, slices of fresh jalapeno and bitter soy glaze	36. ⁹⁰
SAIKOU ROLL crab salad, avocado and cucumber roll layered with Saikou salmon then flamed with KJ cream sauce, drizzled with yuzu vinaigrette, roasted sesame seed and black fish roe	28. ⁵⁰	CRUNCHY ROLL tempura ebi with crab salad and cucumber, layered with smelt roe then drizzled with house made saffron aioli, fresh shallots and bittersweet soy glaze	29. ⁵⁰
BBQ KING ROLL roasted duck, poached asparagus, cucumber and burdock root, layered with duck skin and drizzled with yuzu miso and amadare sauce	26. ⁵⁰	DYNAMITE ROLL [H1-5] <i>tell us how hot you like it</i> your choice of spicy tuna, kingfish, salmon or scallops, with cucumber and sesame seeds	24. ⁹⁹
		NIMBIN ROLL [V] burdock root, asparagus, kampyo and cucumber roll finished with a layer of avocado and a sprinkle of sesame seeds	22. ⁵⁰

TRADITIONAL SASHIMI

let the quality and freshness speak for itself

chu toro - tuna (4 pieces)	15. ⁰⁰
SA snapper, Hiramasa kingfish, Saikou salmon (4 pieces)	12. ⁰⁰
Janapese Hokkaido scallop (2 scallops - 6 pieces)	14. ⁰⁰

SPRING (Haru)

per person 79.⁰⁰
for 3 or more people

NUMBER ONE SPECIAL crab salad with avocado wrapped in Hiramasa kingfish and nori, baked with our secret sauce then topped with bittersweet soy glaze and smelt roe
CRUNCHY ROLL tempura ebi with crab salad and cucumber, layered with smelt roe then drizzled with house made saffron aioli, fresh shallots and bittersweet soy glaze
SPICY SEAFOOD [H4] sautéed seafood selection, with mixed leaves and a spicy tomato salsa
VOLCANO ROLL oven baked scallops layered on a crab salad and avocado roll with special cream sauce, sesame shallot sprinkle and drizzled anago sauce
POPCORN PRAWNS popcorn size tempura style prawns tossed in yuzu mojito mayo, with tabasco spray and sliced lime
AMAZU KARAAGE CHICKEN garlic and ginger marinated chicken thigh fillet coated in seasoned potato flour, shallow fried and served with amazu sauce and chilli mayonnaise
TENDERLOIN AMIYAKI grilled and sliced, served with wasabi mash, stir fried capsicum and amiyaki sauce
MISO SOUP Kobe Jones's red and white miso soup
STEAMED RICE Akitakomachi premium Japanese rice
SORRY WE DROPPED THE CHEESECAKE New York style mixed berry chocolate and white chocolate cheesecake on a chocolate crumble with bittersweet berry compote

OISHII (Delicious)

per person 88.⁰⁰
for 3 or more people

NUMBER ONE SPECIAL crab salad with avocado wrapped in Hiramasa kingfish and nori, baked with our secret sauce then topped with bittersweet soy glaze and smelt roe
PARMESAN MOTOYAKI OYSTERS freshly shucked oysters baked with parmesan motoyaki served in the half shell
SEARED SASHIMI CARPACCIO salmon sashimi, flamed with extra virgin olive oil and drizzled with wasabi pepper sauce and baby herbs
ISLAND STYLE AHI SPECIAL pan seared sashimi tuna with nori sesame crust, served with Kobe Jones's California salsa, drizzled with wasabi pepper sauce
ALASKAN CRAB grilled robata style to highlight its sweetness and served in the shell with fresh lime
MISO CITRUS LOBSTER whole rock lobster lightly cooked in a wafu thermidor sauce, drizzled with miso citrus and served on a bed of steamed vegetables
MISO SOUP Kobe Jones's red and white miso soup
BBQ BABY BACK SPARE RIBS pork ribs poached in sake and red wine mirepoix, cooked robata style and basted with smokey black miso BBQ sauce and served with wasabi mash and pineapple chilli jam
CHOCONUT BOMBS chocolate sponge balls filled with raspberry compote rolled in hazelnut and served with passionfruit chocolate sauce and caramel flowers

NIKKO (Sunshine)

per person
for 3 or more people

98.⁰⁰

NUMBER ONE SPECIAL

crab salad with avocado wrapped in Hiramasa kingfish and nori, baked with our secret sauce then topped with bittersweet soy glaze and smelt roe

SUSHI AND SASHIMI PLATTER

chef's selection of sashimi, nigiri and rolls of the day

WAGYU TENDERLOIN TATAKI

seared and chilled, served with garlic, ginger and ponzu sauce

CRUNCHY ROLL

tempura ebi with crab salad and cucumber, layered with smelt roe then drizzled with house made saffron aioli, fresh shallots and bittersweet soy glaze

SOFT SHELL CRAB WITH YUZU MAYO

tempura style crispy soft shell crab seasoned with Tokyo style chilli salt and yuzu mayo

SIZZLED SALMON CARPACCIO

Saikou salmon sashimi, flamed with extra virgin olive oil and drizzled with wasabi pepper sauce and baby herbs

HAWAIIAN ROLL [H1]

marinated Saikou salmon, kingfish, tuna and snapper rolled with burdock root and cucumber, topped with roasted sesame seed, sweet poke sauce, shallots and a bittersweet soy glaze

MISO CITRUS LOBSTER

whole rock lobster lightly cooked in a wafu thermidor sauce, drizzled with miso citrus and served on a bed of steamed vegetables

MISO SOUP

Kobe Jones's red and white miso soup

STRAWBERRY PANNACOTTA SHOTS

refreshing vanilla pannacotta shots topped with strawberry sauce and mint

PERFECT FOR 2

per person (must be ordered in multiples of 2)
with matching beverages

98.⁹⁰
138.⁹⁰

[Miyamizu Sakura, Masune sake served cold](#)

NUMBER ONE SPECIAL

crab salad with avocado wrapped in Hiramasa kingfish and nori, baked with our secret sauce then topped with bittersweet soy glaze and smelt roe

[The Duchess Cuvee NV, Hunter Valley](#)

TUNA TATAKI WITH WASABI AVOCADO MOUSSE

sashimi tuna with sesame and cracked black pepper coating, seared and topped with teriyaki sauce and served on a pillow of wasabi avocado mousse

LOLLIPOP SUSHI

tuna, kingfish, salmon, crab salad, asparagus, capers and burdock root, wrapped in thinly peeled daikon (white radish) with yuzu vinaigrette, crispy capers and smelt roe

SAKE JELLY OYSTER

fresh Pacific oyster with burnt sake jelly

SWEET MISO SCALLOP NIGIRI

miso marinated Hokkaido scallop seared, wrapped in nori and finished with yuzu butter and anago sauce

SOFT SHELL CRAB ROLL

crunchy soft shell crab, cucumber, burdock root, snow peas sprout, smelt roe rolled in aonori with wasabi mayo

[2014 Peter Lehmann Pinot Grigio, Barossa Valley](#)

KINGFISH CARPACCIO

seared kingfish with yuzu soy sauce, and topped with pink pepper, finger lime and micro herbs

VOLCANO ROLL

oven baked scallops layered on a crab salad and avocado roll with special cream sauce, sesame seed shallot sprinkle and a drizzle of anago sauce

POPCORN PRAWNS

popcorn size tempura prawns tossed in yuzu mojito mayo, with tabasco spray and sliced lime

COBIA SAIKYO MISO YAKI

Cobia (black kingfish) marinated in saikyo miso, steamed then baked and served with yuzu butter and pickled vegetables

[2014 Peter Lehmann Cabernet Merlot, Barossa Valley](#)

WAGYU HOT ROCK

self cook your wagyu just the way you like it, served with seasoning and two dipping sauces

[2012 Peter Lehmann Botrytis Semillon, Barossa Valley](#)

FLAMING ANKO

green tea crème brulee with red bean served flaming to the table for a caramelised finish

KOBE SIGNATURE DISHES

NUMBER ONE SPECIAL (2 pieces)

crab salad with avocado wrapped in Hiramasa kingfish and nori, baked with our secret sauce, topped with bittersweet soy glaze (additional pieces 10.⁰⁰)

19.⁵⁰

SASHIMI ON WASABI SORBET

our finest selection of fresh sashimi served on wasabi infused sorbet

29.⁵⁰

JALAPENO SALMON TATAKI [H2]

flamed sashimi salmon with jalapeno dressing, garnished with salmon roe and slivers of jalapeno

24.⁹⁰

SCENTED SMOKING NIGIRI

chef's selections of modern and traditional nigiri, smoked in a Japanese bento box

29.⁹⁰

TUNA TATAKI KOBE JONES STYLE

black pepper coated seared tuna with cream sauce, steamed mushroom and poached asparagus

38.⁵⁰

SEAFOOD POKE

Hawaiian style sashimi cubes marinated in poke sauce

32.⁵⁰

PARMESAN MOTOYAKI OYSTERS (6 pieces)

freshly shucked oysters baked with parmesan motoyaki served in the half shell

24.⁰⁰

YUZU SOY SCALLOP

sashimi Hokkaido scallops, ceviche style in yuzu lemon and soy, garnished with finger grapefruit pearls

26.⁸⁰

GREEN TEA SALMON

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

38.⁵⁰

COBIA SAIKYO MISO YAKI

black kingfish marinated in saikyo miso, steamed then baked, served with yuzu butter and pickled vegetables

28.⁵⁰

WAGYU TATAKI

Darling Downs wagyu sirloin AA5+, seared rare and chilled served with garlic chips, momichi oroshi (ground white radish and Japanese chilli paste) and ponzu sauce

32.⁵⁰

SEARED KINGFISH CARPACCIO

cobia (black kingfish) sashimi, flamed with extra virgin olive oil and drizzled with wasabi pepper sauce

28.⁰⁰

ISLAND STYLE AHI SPECIAL

pan seared sashimi tuna with nori sesame crust, served with Kobe Jones's California salsa, drizzled with wasabi pepper sauce

38.⁵⁰

TEMPURA

TRADITIONAL VEGETABLE TEMPURA [M]

seasonal vegetables served with dipping sauce

19.⁵⁰

LOBSTER WITH SEAWEED BUTTER

goujons of slipper lobster served with seaweed butter and dipping sauce

55.⁵⁰

KING PRAWNS WITH ORANGE CHILLI JAM

wild caught South Australian king prawns king prawns served with dipping sauce

28.⁹⁰

SOFT SHELL CRAB WITH YUZU MAYO

crispy soft shell crab seasoned with Tokyo style chilli salt and yuzu mayo

26.⁵⁰

SAND WHITING WITH GREEN APPLE MAYONNAISE

seasoned sand whiting fillets tempura style with red onion slivers and green apple mayonnaise

24.⁹⁰

TIGER PRAWNS KJ [H1] WITH JALAPENO PONZU

tiger prawns tempura style, garnished with chives and served with jalapeno ponzu dipping sauce

23.⁵⁰

GOATS CHEESE WITH YUZU JAM

fingers of Wattle Valley goats cheese, served with yuzu jam

21.⁵⁰