



**KOBE JONES**



# I-RA-S-SHAI-MA-SE 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!

## KOBE JONES FOOD

### KOBE JONES IN-HOUSE ITEMS

Kobe Jones makes all of its signature sauces and condiments on the premises. Our recipes whilst secret are well-tested to ensure unique flavours and the high standard of quality

### DUNGEON CRAB (SEASONAL)

wild caught off the Alaskan and Siberian coasts and especially flown to Australia for Kobe Jones, dungeon crab is sought because of the sweetness and fullness of its meat. We buy cleaned crab by the half shell which yields approximately 600 g of crab meat. If you love crab, it really is a must to try

### FISH

at every opportunity we choose sustainable food sources, buying where possible sea farmed or aquaculture 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. We guarantee our fish is fresh daily and our chef selects sashimi grade and fish cuts for specific dishes on the menu. You can taste the difference!

### HEAT WARNINGS

where chilli is added, we specify the heat with an **[H]** and a number from **1** to **5**, with **5** being the hottest and extremely hot. At this level we use Death Sauce which comes with a health warning

### RICE

Kobe Jones only uses nishiki rice. The value of nishiki rice in Japanese culture should not be underestimated and it is often called the king of rice when it comes to making sake. It's preferred to other variants of the grain because it tends to have a lower fat content. It is regarded as the best rice to make sushi because the grains adhere well to each other

### WAGYU

originating from the Hyogo territory, these black cattle are smaller-framed with slow growth rates which produce excellent meat quality with large eye muscle and superior marbling. At Kobe we use minimum 500 days grain fed wagyu to ensure the best quality

### VEGETARIAN DISHES

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

10% Surcharge applies on Weekends and Public Holidays

## HOW TO ORDER

Our menu is in sections—small plates, large plates, signature dishes, rolls, tempura, hot rocks, sushi and sashimi and dessert.

At Kobe Jones we believe in 'graze dining', which means our dishes are served share style with dishes designed to be shared by three people.

We think the best way to dine is to choose 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 taste buds.

Because our menu is so extensive, we have designed some suggested menus to make it easier for you and give you a balance of flavours and textures.

If there are just two of you, we have a special Perfect for Two menu which lets you savour our complete range of flavours.

Our staff are trained to help you get the right balance of flavours, so if you choose to dine a la carte, do not hesitate to ask for assistance.

## KOBE SPEAK

### AGEDASHI

lightly dusted in potato flour or cornflour then deep fried until golden brown

### AMIYAKI

grilled over an open flame

### ANAGO

barbeque sea eel

### HIBACHI

grill style cooking

### KATSU

Japanese schnitzel

### MISO

fermented rice, barley and/or soya beans with salt and fungus

### NIGIRI

sushi made with toppings laid over the rice

### PANKO

Japanese breadcrumb used to create a crunchy coating for fried foods

### PONZU

citrus-based sauce, which is thin, tart and light yellow in colour ( we colour with soy)

### ROBATA

cooking on small fires—a northern Japanese traditional method

### SASHIMI

Japanese delicacy primarily consisting of very fresh raw seafood, sliced into pieces and served with soy sauce, wasabi paste and thinly sliced ginger root

### SETO FUMI

sesame seed seaweed and bonito shaving seasoning

### SHOJIN

refers to our vegetarian dishes, which are marked with the symbol **[V]**

### TATAKI

meat or fish seared very briefly over a hot flame or pan, briefly marinated in vinegar, sliced thinly and seasoned with ginger, which is ground or pounded into a paste

### TEMPURA

light batter made of cold water and wheat flour resulting in a fluffy, crisp structure when cooked

### TOMAGO

a sweet Japanese style omelette

### UNAGI

freshwater eel

### WAFU

Japanese style (like saying something is Italian style)

# SUGGESTED MENUS

## SHOJIN [M]

per person

72

### AVOCADO ROLL

burdock root and asparagus roll, with layered avocado and a sprinkle of sesame seeds

### VEGETARIAN ENOKI ROLL

tempura enoki mushrooms and avocado, served with warm mushroom sauce

### SEARED HIBACHI TOFU

with roasted capsicum and macadamia nut pesto and miso sauce

### SOMEN AND TOFU SALAD

somen noodles and crispy tofu served with mixed leaves and soy dressing

### MIXED VEGETABLE TEMPURA

seasonal vegetables

### MUSHROOM MEDLEY

#### TOBANYAKI

oven baked assortment of exotic mushrooms in our special cream sauce

### VEGETABLE DENGAKU

grilled Japanese eggplant, baby zucchini and mushroom stuffed with Miso marinated tofu baked with dengaku sauce and drizzled with macadamia nut pesto

### OYATSU OKASHI

special dessert chosen by our executive chef

## HARU

per person

for 3 or more people

75

### EDAMAME

steamed and salted baby soya beans in the pod

### CRUNCHY ROLL

tempura prawns with crab salad and cucumber, layered with tuna flakes and smelt roe

### SASHIMI SALAD

garden greens topped with fresh sashimi and crab salad, drizzled with ponzu dressing

### VOLCANO ROLL

oven baked scallops layered on a crab salad and avocado roll with our special cream sauce and a sesame seed and shallot sprinkle

### CALAMARI FRITTO

pineapple cut calamari lightly fried in our special panko

### CHICKEN KARA AGE [H2]

marinated chicken shallow fried, served with teriyaki sauce and chilli mayonnaise

### TENDERLOIN AMIYAKI

grilled and sliced, served with wasabi mash, stir fried capsicum and amiyaki sauce

### MISO SOUP

Kobe Jones yellow and red miso soup

### STEAMED RICE

nishiki rice, considered the best Japanese rice

### OYATSU OKASHI

special dessert chosen by our executive chef

## NATSU

per person

for 3 or more people

98

### NUMBER ONE SPECIAL

crab salad with avocado wrapped in Hiramasa kingfish and baked with our secret sauce

### SASHIMI PLATTER

chef's selection of sashimi

### WAGYU TENDERLOIN

#### TATAKI

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

### PRAWN AND VEGETABLE

#### TEMPURA

tiger prawns with seasonal vegetables

### LAVA ROLL

crab salad and avocado roll in a lobster shell, topped with steamed lobster tail meat and our special cream sauce

### SIZZLED SALMON SASHIMI

#### CARPACCIO

sizzled with heated virgin olive oil, then drained and drizzled with wasabi pepper sauce

### SPIDER ROLL

crunchy soft shell crab with avocado, crab salad, cucumber with smelt roe sprinkle

### ALASKAN CRAB

grilled to highlight the sweetness, then chilled and served in the shell with fresh lime. If Alaskan crab is out of season we will substitute sea crustaceans

### AMA OZEN

Kobe Jones's famous selection of dessert samplers with our trademark chocolate chopsticks

# SUGGESTED MENUS

## KOBE JONES LUXURY

per person

155

for 3 or more people

### NUMBER ONE SPECIAL

crab salad with avocado wrapped in Hiramasa kingfish and baked with our secret sauce

### SUSHI PLATTER

chef's selection of our finest nigiri and rolls

### SEAFOOD POKE

Hawaiian style sashimi cubes marinated in poke sauce

### ANAGO SCALLOPS

tempura Hokkaido scallops stuffed with crab salad and asparagus, drizzled with a bittersweet soy sauce glaze

### HAWAIIAN ROLL

prawns, cucumber, burdock root and pineapple chilli jam topped with tuna and avocado and drizzled with poke sauce

### WAGYU TENDERLOIN TATAKI

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

### CHICKEN KARA AGE

marinated chicken coated in seasoned potato flour shallow fried, served with teriyaki sauce and chilli mayonnaise

### VOLCANO ROLL

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

### MISO CITRUS LOBSTER TAIL

grilled green lobster tail served in a miso citrus sauce on a bed of steamed vegetables and wafu thermidor sauce

### WAGYU HOT ROCK

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

### AMA OZEN

Kobe Jones's famous selection of dessert samplers with our trademark chocolate chopsticks

## PERFECT FOR TWO

a 2-hour dining experience designed for two people

per person

145

with matching beverages

175

### NUMBER ONE SPECIAL

crab salad with avocado wrapped in Hiramasa kingfish and baked with our secret sauce (90ml Miyamizu Sakuara-Masmune sake)

### SEAFOOD POKE

Hawaiian style sashimi cubes marinated in poke sauce

### ANAGO SCALLOPS

tempura Hokkaido scallops stuffed with crab salad and asparagus, drizzled with a bittersweet soy sauce glaze

### OYSTER SHOOTER

in mango infused sake

### LOLLIPOP SUSHI

tuna, snapper, salmon, crab salad, asparagus and smelt roe, wrapped in thinly peeled cucumber with soy sauce vinaigrette

### DYNAMITE TUNA HANDROLL **[H3]**

seaweed cone filled with rice, raw tuna, tomato and a touch of chilli (120ml Lobster Reef sauvignon blanc 2008 Marlborough NZ)

### WAGYU TENDERLOIN TATAKI

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

### PRAWN AND VEGETABLE TEMPURA

two prawns with seasonal vegetables served with dipping sauce

### ALASKAN CRAB

300 g of meat, grilled to highlight the sweetness and served in the shell with fresh lime

(120ml Happs Fuchsia rose 2007 Margaret River WA)

### VODKA LEMON SORBET

### WAGYU HOT ROCK

self-cook your wagyu just the way you like it, served with dipping sauce

(120ml Cable Station pinot noir 2006 Marlborough NZ)

### AMA OZEN

Kobe Jones's famous selection of dessert samplers with our trademark chocolate chopsticks (45ml Broke Estate 'Lacrima Angelorum' 2001 Hunter Valley NSW)

## KOBE ROLLS

LOLLYPOP SUSHI tuna, kingfish, salmon, crab salad, asparagus and smelt roe, wrapped in thinly peeled cucumber with soy sauce vinaigrette	29
VOLCANO ROLL oven baked scallops layered on a crab salad avocado roll, with special cream sauce and sesame seed and shallot sprinkle	36
DRAGON ROLL tempura prawn with crab salad and cucumber, wrapped in nori, layered with unagi and avocado and topped with tuna flakes and a smelt roe sprinkle	30
TEMPURA ROLL unagi, crab salad, burdock root and avocado dusted with rice seasoning, lightly battered, served with anago sauce and saffron lime aioli	30
HAWAIIAN ROLL [H1] prawn, cucumber, burdock root and pineapple chilli jam, topped with tuna and avocado and drizzled with poke sauce and a bittersweet soy glaze	24
RAINBOW ROLL tuna, salmon, kingfish, snapper, prawn and avocado, layered on a crab salad and avocado roll, with sesame seed sprinkle	27
ENOKI ROLL [V] tempura enoki mushroom, asparagus, cucumber and burdock root, topped with avocado	28

LAVA ROLL crab salad and avocado roll topped with steamed Western Australian lobster, and our special cream sauce	45
REDBACK ROLL crunchy soft shell crab with crab salad and avocado, sprinkled with red and black fish roe	33
SPICY WAGYU TATAKI ROLL [H3] asparagus, burdock root, tamago and chilli sauce, topped with seared wagyu and avocado, served with onion soy dressing	32
TSUNAMI ROLL [H3] if you love the volcano, the tsunami will give you a spicy rush with chilli and prawns	38
SUPER CALIFORNIA ROLL tamago, crab salad, avocado and cucumber roll, layered unagi and sprinkled with smelt roe	27
SPIDER ROLL crunchy soft shell crab with avocado, crab salad and cucumber, with smelt roe sprinkle	31
CRUNCHY ROLL tempura prawn with crab salad and cucumber, layered with tuna flakes and smelt roe	28
DYNAMITE ROLL [H1-5] tell us how hot you like it your choice of spicy tuna, kingfish, salmon or scallops, with cucumber and sesame seeds	21

## SASHIMI AND SUSHI

fine art takes time. Please allow enough time for our sushi chefs to wow you with their skills

SASHIMI PLATTER chef's selection of sashimi	64
SUSHI PLATTER chef's selection of nigiri and rolls	62
SUPER OMAKASE chef's selection of sashimi and sushi	87

SASHIMI (6 PIECES) tuna	29
snapper, kingfish, salmon	26
SUSHI (PER PIECE) tuna	6.0
kingfish, tobiko, unagi, oyster, scallop, salmon, snapper, prawn	4.5

## 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. Excellent way of keeping the conversation flowing at your table

WAGYU TENDERLOIN 50g per serving with a minimum order of 100g, served with our special dipping sauces	50g 38 100g 76
SEAFOOD 250g of thinly sliced salmon, scallops and tuna cubes, served with our special dipping sauces	48
WHOLE LOBSTER approximately 500g whole green Western Rock lobster, served with our special dipping sauces	75

## KOBE SIGNATURE DISHES

NUMBER ONE SPECIAL	21
two pieces of crab salad with avocado wrapped in kingfish and baked with our secret sauce (additional pieces 10.0 each)	
LOBSTER MOTOYAKI MORNAY	88
whole green lobster baked in a motoyaki nushatel and parmesan cheese sauce served mornay style with sauteed vegetables	
WAFU SEAFOOD THERMIDOR	42
king prawns scallops, squid and mussels on a bed of Japanese style risotto with wafu thermidor sauce	
GREEN TEA SALMON	32
warmed six hour cold smoked seared smoked salmon, marinated in green tea, served with nori cream and wasabi mash	
MUSHROOM MEDLEY TOBANYAKI	26
oven baked assortment of exotic mushrooms in our special cream sauce	

SIZZLED SASHIMI CARPACCIO	23
your choice of salmon, scallop or snapper sashimi, sizzled with heated extra virgin olive oil, and drizzled with wasabi pepper sauce	
WAGYU TENDERLOIN TATAKI	39
seared and chilled, served rare with garlic, ginger and ponzu sauce	
SEAFOOD POKE	29
Hawaiian style sashimi cubes marinated in poke sauce	
BAKED DYNAMITE SCALLOPS [H3]	33
spicy hot! scallops baked on a bed of rice in Kobe Jones secret sauce with fresh chilli sauce and sprinkled with tuna flakes	
ISLAND STYLE AHI SPECIAL [H2]	29
pan seared tuna with nori sesame crust, served with Kobe Jones jalapeno salsa and drizzled with wasabi pepper sauce	
TUNA TATAKI KOBE JONES STYLE	28
black pepper coated seared tuna in our special cream sauce	

## KOBE LARGE PLATES

WAFU ROBATA PRAWNS	44
cooked robata style tiger prawns, basted in ginger sauce	
PANKO SOFT SHELL CRAB	36
panko soft shell crab with teriyaki potatoes	
WHOLE BARRAMUNDI	39
fresh baby barramundi served crispy in a sweet and spicy sauce	
WAIMAI PEPPER SALMON	42
fresh seared Atlantic salmon and waimai tomato relish on a bed of ratatouille	
VEGETABLE DENGAKU [V]	31
grilled Japanese eggplant, baby zucchini and mushroom stuffed with Miso marinated tofu baked with dengaku sauce and drizzled with macadamia nut pesto	
SEARED HIBACHI TOFU [V]	26
with roasted capsicum and macadamia nut pesto and sweet miso sauce	
BEEF KATSU	40
crumbed fillet strips of beef tenderloin, with miso citrus sauce	
TENDERLOIN AMIYAKI	41
grilled and sliced, served with wasabi mash, stir fried capsicum and amiyaki sauce	

MISO CITRUS LOBSTER	88
whole Western Rock lobster served in a miso citrus sauce on a bed of steamed vegetables and wafu thermidor sauce	
ALASKAN CRAB	88
300 g of meat, grilled to highlight the sweetness and served in the shell with fresh lime if you are a crab lover this is a must!	
WAGYU GRATINE	65
cooked robata style medium rare, then slightly baked with parmesan motoyaki sauce, served with grilled asparagus and sauteed vegetables	
SEARED TUNA AND WASABI GNOCCHI	48
pink pepper coated seared tuna, served on top of wasabi infused gnocchi	
CHICKEN TERIYAKI ROULADE	36
cooked robata style served with teriyaki sauce, seasonal vegetables and creamy mushroom duxelle	
BBQ BABY BACK PORK RIBS [H1]	40
marinated in sake, then cooked robata style in our secret sauce and served with pineapple chilli jam	

## TEMPURA

- VEGETABLE TEMPURA [V]** 18  
seasonal vegetables served with dipping sauce
- AGEDASHI TOFU** 26  
tempura silken tofu with tuna shavings  
[V] option also available
- PRAWN AND VEGETABLE** 29  
two prawns with seasonal vegetables served with dipping sauce
- PRAWN** 32  
five tiger prawns served with dipping sauce

- ALASKAN CRAB** 75  
250 gm of shelled crab served with seaweed butter
- WHOLE WESTERN ROCK LOBSTER** 85  
goujons of lobster served with seaweed butter and dipping sauce – *lobster lovers this is for you!*
- SEAFOOD AND VEGETABLE** 36  
tiger prawns, tuna, salmon and Hokkaido scallops with seasonal vegetables served with dipping sauce

## KOBE SMALL PLATES

- ANAGO SCALLOPS** 24  
tempura Hokkaido scallops stuffed with crab salad and asparagus, drizzled with a bittersweet soy sauce glaze
- WAFU OYSTERS** 23  
6 freshly shucked oysters in the shell served with ponzu dressing
- KOBE SHOOTERS** 18  
fresh oyster shooters, served in cold sake with three different salsas (additional shooters 8.0 each)

- CRAB CROQUETTES [H1]** 28  
crab, mozzarella di bufala and parmigiano reggiano filled croquettes, gently deep fried and served with chilli mayonnaise and tonkatsu sauce
- CALAMARI FRITTO** 29  
pineapple cut calamari lightly fried in our special panko
- CHICKEN KARA AGE** 33  
marinated chicken coated in seasoned potato flour shallow fried, served with teriyaki sauce and chilli mayonnaise

## SALADS

- SASHIMI SALAD** 31  
garden greens topped with fresh sashimi, crab salad and drizzled with ponzu dressing
- SOMEN AND TOFU SALAD [V]** 22  
somen noodles and crispy tofu, served with mixed leaves and soy dressing
- SPICY SEAFOOD SALAD [H2]** 28  
sautéed seafood selection, with mixed leaves and a spicy tomato relish
- SALMON SKIN SALAD** 16  
crisp salmon skin on mixed leaves, served with ponzu sauce
- MUSHROOM MEDLEY SALAD [V]** 20  
exotic selection of mushrooms, sautéed with mixed leaves in garlic butter sauce and pine nuts

## SIDES

- WASABI MASH** 8
- MISO SOUP** 8  
Kobe Jones yellow and red miso soup
- STEAMED RICE** 7  
Kobe Jones only serves nishiki rice, considered the best Japanese rice
- EDAMAME** 8  
steamed and salted baby soya beans in the pod



## DESSERTS

<b>AMA OZEN</b>	45
Kobe Jones's famous selection of eight dessert samplers with our trademark chocolate chopsticks	
<b>SUSHI ME 2</b>	14
vanilla cheesecake, fresh fruit toppings, served with almond sauce and our famous chocolate chopsticks	
<b>KANPAI TRIFLE</b>	14
strawberry freshly cut, marinated in crème de cassis and lemon with a dash of sugar, served with a crunchy sable and marble of vanilla and raspberry sorbet	
<b>PACIFIC PEARLS</b>	14
tapioca cooked slowly in coconut milk with vanilla and sugar, served with a jelly and compote of fresh mango and papaya	
<b>KJ NY</b>	14
New York cheesecake with homemade strawberry compote, served with green tea ice cream	
<b>ANKO</b>	18
flaming green tea crème brulee	
<b>CHOCOLATE TRIO</b>	18
chocolate melting cakes served with three different sauces, vanilla ice cream, green tea ice cream and raspberry sorbet	