

I-RA-SSE-HAI-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 secret recipes are well tested to ensure their uniqueness and high standards of flavour and quality

ALASKAN CRAB

wild caught off the Alaskan and Siberian coasts and especially flown to Australia for Kobe Jones, Alaskan crab is sought because of the sweetness and fullness of its meat. We buy cleaned crab by the half shell which yields approximately 600g 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 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. 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 Jones we use a minimum of 500 days grain fed wagyu to ensure the best quality

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

HOW TO ORDER

our menu is in sections—small plates, large plates, signature dishes, rolls, tempura, hot rocks, sushi and sashimi and desserts

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

TAMAGO

a sweet Japanese style omelette

TEPPANYAKI

teppan means hot plate and yaki means grilled (so food grilled on a hot plate)

UNAGI

freshwater eel

WAFU

Japanese style (like saying something is Italian style)

SUGGESTED MENUS

KOBE

per person 55
for 3 or more people

EDAMAME

Steamed and salted baby soya beans in the pod

CALAMARI SALAD

Garden greens topped with crispy calamari fritto, smelt roe, seaweed, shallot and drizzled with Kobe's mayo dressing

AGEDASHI TOFU

tempura silken tofu with tuna shavings

CRAB CROQUETTES [H1]

crab, mozzarella di bufala and parmigiano reggiano filled croquettes, gently deep fried and served with chilli mayonnaise and tonkatsu sauce

SPIDER ROLL

Crunchy soft shell crab with avocado, crab salad, cucumber and smelt roe

SPICY MUSHROOM TOBANYAKI

Oven baked assortment of exotic mushrooms in our spicy cream sauce

WAFU ROBATA PRAWNS

Cooked robata style tiger king prawns, basted in ginger 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

AKI (autumn)

per person 75
for 3 or more people

NUMBER ONE SPECIAL

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

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

FUYU (winter)

per person 98
for 3 or more people

NUMBER ONE SPECIAL

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

SUSHI AND SASHIMI PLATTER

Chef's selection of sashimi, nigiri and roll of the day

WAGYU TENDERLOIN TATAKI

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

LAVA ROLL

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

PRAWN AND VEGETABLE

TEMPURA

two prawns with seasonal vegetables served with dipping sauce

SIZZLED SALMON SASHIMI

CARPACCIO

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

RAINBOW ROLL

tuna, salmon, kingfish, snapper, prawn and avocado, layered on a crab salad and avocado roll, with sesame seed sprinkle e

MISO CITRUS LOBSTER TAIL

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

SUGGESTED MENUS

SENTOU (pinnacle)

per person
145

for 3 or more people

NUMBER ONE SPECIAL

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

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

WAGYU TENDERLOIN TATAKI

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

HAWAIIAN ROLL [H2]

prawn, cucumber, burdock root and pineapple chilli jam, topped with tuna and avocado and drizzled with poke sauce and a bittersweet soy glaze

CHICKEN KARA AGE

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

ALASKAN CRAB

grilled to highlight the sweetness and served in the shell with fresh lime

VEGETABLE TEMPURA [V]

seasonal vegetables served with dipping sauce

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

WAGYU HOT ROCK

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

OYATSU OKASHI

special dessert chosen by our Executive chef

PERFECT FOR TWO

a 2-hour dining experience designed for two people

per person

155

with matching beverages

185

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, tomago and a touch of chilli (120ml Lobster Reef sauvignon blanc 2008 Marlborough NZ)

BONDI ROLL [H3]

oven baked prawns layered on a crab salad and avocado roll with our special cream sauce and spicy rushof chilli

ALASKAN CRAB

grilled to highlight the sweetness and served in the shell with fresh lime

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)

SUSHI ME 2

vanilla cheesecake, fresh fruits topping, served with almond sauce and our famous chocolate chopstick

or

ANKO

A flaming green tea crème brulee to share

(45ml Broke Estate 'Lacrima Angelorum' 2001 Hunter Valley NSW)

KOBE ROLLS

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| LOLLYPOP SUSHI tuna, kingfish, salmon, crab salad, asparagus and smelt roe, wrapped in thinly peeled cucumber with soy sauce vinaigrette | 32 |
| VOLCANO ROLL oven baked scallops layered on a crab salad avocado roll, with special cream sauce and sesame seed and shallot sprinkle | 39 |
| 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 | 33 |
| TEMPURA ROLL unagi, crab salad, burdock root and avocado dusted with rice seasoning, lightly battered, served with anago sauce and saffron lime aioli | 32 |
| 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 | 28 |
| RAINBOW ROLL tuna, salmon, kingfish, snapper, prawn and avocado, layered on a crab salad and avocado roll, with sesame seed sprinkle | 29 |
| ENOKI ROLL [V] tempura enoki mushroom, asparagus, cucumber and burdock root, topped with avocado | 29 |

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| 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 | 34 |
| BONDI ROLL [H3] if you love the volcano, the tsunami will give you a spicy rush with chilli and prawns | 41 |
| SUPER CALIFORNIA ROLL tamago, crab salad, avocado and cucumber roll, layered unagi and sprinkled with smelt roe | 29 |
| SPIDER ROLL crunchy soft shell crab with avocado, crab salad and cucumber, with smelt roe sprinkle | 33 |
| CRUNCHY ROLL tempura prawn with crab salad and cucumber, layered with tuna flakes and smelt roe | 31 |
| 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 | 24 |

SASHIMI AND SUSHI

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

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| 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 |

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| 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

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| 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

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| 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) | |
| WAFU SEAFOOD THERMIDOR | 42 |
| king prawns scallops, squid and mussels on a bed of Japanese style risotto with wafu thermidor sauce | |
| GREEN TEA SALMON | 36 |
| warmed six hour cold smoked seared smoked salmon, marinated in green tea, served with nori cream and wasabi mash | |
| MUSHROOM MEDLEY TOBANYAKI | 28 |
| oven baked assortment of exotic mushrooms in our special cream sauce | |
| SIZZLED SASHIMI CARPACCIO | 27 |
| your choice of salmon, scallop or snapper sashimi, sizzled with heated extra virgin olive oil, and drizzled with wasabi pepper sauce | |

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| WAGYU TENDERLOIN TATAKI | 42 |
| seared and chilled, served rare with garlic, ginger and ponzu sauce | |
| SEAFOOD POKE | 33 |
| Hawaiian style sashimi cubes marinated in poke sauce | |
| BAKED DYNAMITE SCALLOPS [H3] | 37 |
| 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] | 32 |
| pan seared tuna with nori sesame crust, served with Kobe Jones jalapeno salsa and drizzled with wasabi pepper sauce | |
| TUNA TATAKI KOBE JONES STYLE | 32 |
| black pepper coated seared tuna in our special cream sauce | |

KOBE LARGE PLATES

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| WAFU ROBATA PRAWNS | 44 |
| tiger prawns cooked robata style , basted in ginger sauce | |
| PANKO SOFT SHELL CRAB | 38 |
| panko soft shell crab with teriyaki potatoes | |
| WHOLE BARRAMUNDI | 41 |
| 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 | 45 |
| crumbed fillet strips of beef tenderloin, with miso citrus sauce | |
| TENDERLOIN AMIYAKI | 45 |
| grilled and sliced, served with wasabi mash, stir fried capsicum and amiyaki sauce | |

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| MISO CITRUS LOBSTER | 92 |
| whole Western Rock lobster served in a miso citrus sauce on a bed of steamed vegetables and wafu thermidor sauce | |
| ALASKAN CRAB | 92 |
| 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] | 45 |
| marinated in sake, then cooked robata style in our secret sauce and served with pineapple chilli jam | |
| LOBSTER MOTOYAKI MORNAY | 92 |
| whole green lobster baked in a motoyaki nushatel and parmesan cheese sauce served mornay style with sauteed vegetables | |

TEMPURA

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

- PRAWN** 32
four tiger prawns served with dipping sauce
- 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** 36
marinated chicken coated in seasoned potato flour shallow fried, served with teriyaki sauce and chilli mayonnaise

SALADS

- SASHIMI SALAD** 37
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** 18
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
Daily made mash blended with wasabi pste and wasabi oil
- MISO SOUP** 8
Kobe Jones own 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

SUSHI ME 2 14
vanilla cheesecake, fresh fruits topping, served with almond sauce and our famous chocolate chopsticks

KANPAI TRIFLE 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

ANKO 18
flambéed green tea crème brulee

CHOCOLATE TRIO 18
chocolate melting cakes served with three different sauces, vanilla ice-cream, green tea ice-cream and raspberry sorbet