

KOBE SIGNATURE DISHES

NUMBER ONE SPECIAL	19. ⁹⁰
crab salad stuffed with avocado, wrapped in kingfish and baked with Kobe Jones's secret sauce (additional pieces 11. ⁰⁰ each)	
GREEN TEA SALMON	28. ⁰⁰
seared, three hour cold smoked smoked salmon, marinated in green tea, with watercress salad	
PANKO SOFT SHELL CRAB	29. ⁵⁰
soft shell crab prepared panko style, with Kobe chilli sauce, aioli and teriyaki potatoes	
MUSHROOM MEDLEY TOBANYAKI	19. ⁰⁰
oven baked assortment of exotic mushrooms in our special cream sauce	
SIZZLED SASHIMI CARPACCIO	24. ⁵⁰
choose salmon, scallop or snapper sashimi, sizzled with olive oil and drizzled with wasabi pepper sauce	
WAGYU TATAKI	36. ⁵⁰
seared and chilled, served rare with garlic, ginger and ponzu sauce	
SEAFOOD POKE	35. ⁸⁰
Hawaiian style sashimi cubes marinated in poke sauce	
BAKED DYNAMITE SCALLOPS [H3]	25. ⁵⁰
baked scallops on a bed of rice in Kobe Jones's secret sauce, with fresh chilli sauce and tuna flakes	
ISLAND STYLE AHI SPECIAL [H2]	34. ⁸⁰
pan seared tuna with nori sesame crust, jalapeno salsa and wasabi pepper sauce	
TUNA TATAKI KOBE JONES STYLE	38. ⁰⁰
black pepper coated seared tuna in our special cream sauce	

KOBE SMALL PLATES

WAFU OYSTERS (per piece)	4. ⁰⁰
reshly shucked oyster in the shell served with ponzu dressing	
WASAKI SHOOTERS (per piece)	6. ⁵⁰
fresh oyster shooter, served in cold wasaki	
LOTUS ROOT	8. ⁰⁰
crispy lotus root spiced with togorashi and saffron aioli	
SALMON MOYASHI	14. ⁰⁰
Atlantic salmon seared with teriyaki sauce on a bed of moyashi with togadashi and yuzu aioli	
ANAGO SCALLOPS	16. ⁰⁰
tempura Hokkaido scallops stuffed with crab salad and asparagus, on eggplant jam	
PORK GYOZA (4 pieces)	17. ⁰⁰
house made pork dumplings, grilled and served with ponzu sauce	
KANI KURIMU KOROKKE	12. ⁰⁰
creamy crab and corn croquettes, shallow fried in soybean oil, with jalapeno salsa and tonkatsu sauce	
CRAB GYOZA (4 pieces)	19. ⁸⁰
crab filled gyoza pastry with smelt roe and ponzu sauce	
SEARED HIBACHI TOFU [V]	19. ⁵⁰
with roasted capsicum and macadamia nut pesto and sweet miso sauce	
CALAMARI FRITTO	15. ⁰⁰
pineapple cut calamari lightly fried in our special panko	
CHICKEN KARA AGE	18. ⁰⁰
marinated chicken in seasoned potato flour, shallow fried, with teriyaki sauce and chilli mayonnaise	

15% Surcharge on Sundays and Public Holidays

KOBE ROLLS

VOLCANO ROLL oven baked scallops layered on a crab salad avocado roll, with special cream sauce and sesame seed and shallot sprinkle	39. ⁰⁰
CRUNCHY ROLL tempura prawn with crab salad and cucumber, layered with tuna flakes and smelt roe	31. ⁰⁰
SPIDER ROLL crunchy soft shell crab with avocado, crab salad and cucumber, with smelt roe sprinkle	33. ⁰⁰
TUNA TEMPURA ROLL sashimi tuna and avocado wrapped in nori, blanched tempura style, with creamed ponzu sauce and lemon garnish	34. ⁰⁰
LAVA ROLL [H2] crab salad and avocado roll with steamed slipper lobster, baked with our special spicy cream sauce	39. ⁵⁰
LOLLIPOP SUSHI (allow 20 minutes to prepare) tuna, kingfish, salmon, crab salad, asparagus and smelt roe, wrapped in thinly peeled cucumber with soy sauce vinaigrette	38. ⁵⁰
DRAGON ROLL tempura prawn with crab salad and cucumber, wrapped in nori, layered with unagi and avocado and topped with tuna flakes and smelt roe sprinkle	32. ⁰⁰
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. ⁵⁰
CALIFORNIA ROLL crab salad, avocado and cucumber roll with a sesame seed sprinkle	19
TASMANIA ROLL salmon and avocado layered on top of our crab salad and avocado roll with sesame seed sprinkle	21. ⁵⁰
RAINBOW ROLL tuna, salmon, kingfish, snapper, prawn and avocado, layered on a crab salad and avocado roll, with sesame seed sprinkle	27. ⁰⁰
ENOKI ROLL [V] tempura enoki mushroom, asparagus, cucumber and burdock root with avocado	21. ⁰⁰

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 (14pcs)	48. ⁰⁰	KJ'S SEAFOOD PLATTER grilled antarctic crab, poached tiger prawns, bug marinated in citrus and shiso, wafu style oysters and a selection of sashimi with lemon and dipping sauces	88. ⁸⁰
SUSHI PLATTER chef's selection of nigiri and rolls (16pcs)	58. ⁰⁰	SASHIMI (6 PIECES) tuna	28. ⁰⁰
ABURI PLATTER chef's selection of seared nigiri with different flavours (12pcs)	62. ⁰⁰	kingfish, salmon	24. ⁰⁰
SUPER OMAKASE chef's selection of sashimi and sushi (26pcs)	85. ⁰⁰	SUSHI (PER PIECE) tuna	6. ⁰⁰
		kingfish, tobiko, unagi, oyster, scallop, salmon, prawn	4. ⁵⁰

KOBE GOZEN (tasting plates)

OSUSUME (recommended)

49.⁵⁰

LOLLIPOP SUSHI

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

CHILLI WAGYU TATAKI

seared and chilled wagyu, served rare with garlic, ginger, ponzu and our own chilli sauce

ISLAND STYLE AHI SPECIAL [H2]

pan seared tuna with nori sesame crust, jalapeno salsa and wasabi pepper sauce

SEAFOOD POKE SHOTS

Hawaiian style tuna salmon and kingfish sashimi cubes marinated in poke sauce

GREEN TEA SALMON

warmed and seared, three hour cold smoked salmon, marinated in green tea with watercress salad

KAISEN (seafood)

49.⁵⁰

CRAB GYOZA

house made Alaskan crab and cream cheese pocket-filled gyoza pastry, with smelt roe and ponzu

ANAGO SCALLOP

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

KOBE SHOOTERS

2 fresh oysters served in cold wasaki (sake, mirin and wasabi)

MISO COD

lightly grilled miso marinated black cod on a shiso leaf with miso sauce

EBI

sweet prawn sushi with tobiko on sushi rice

SANKAI (land and sea)

55.⁵⁰

WAGYU ROLL

robata grilled skewers of wagyu, with baby asparagus and amiyaki sauce

PANKO SOFT SHELL CRAB

Japanese soft shell crab cooked panko style on teriyaki potatoes

YAKITORI

2 robata grilled skewers of marinated chicken, with baby leeks and teriyaki sauce

VOLCANO ROLL

oven baked scallops layered on crab salad avocado roll, with gratine volcano sauce and a sesame seed and shallot sprinkle

ARBURI SALMON

flame seared salmon nigiri with pineapple chilli jam and shallots

AMA OZEN (dessert sampler)

38.⁵⁰

CHUSHI

2 pieces of chocolate sushi filled with cassis cream, topped with strawberry and mango pearls

SUSHI ME

2 pieces of house made vanilla cheesecake nigiri, with seasonal fruit and a chocolate chopstick

CHIISAI ANKO

mini flaming green tea cream brulee

CHOCOLATE MELTING CAKE

chocolate melting cakes to share, with black sesame and green tea ice cream

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 to keep the conversation flowing at your table

KINOKO ITAME

selection of wild and exotic mushrooms in seaweed butter cooked in a foil sack on the hotrock

18.⁰⁰

WAGYU SIRLOIN

100g of Darling Downs wagyu AA5+, with our special dipping sauces
-upgrade to Master Kobe Pure Blood wagyu AA9+ for 20.⁰⁰ more

64.⁵⁰

SEAFOOD

250g of thinly sliced salmon, scallops and tuna cubes, with our special dipping sauces

56.⁸⁰

TSU TSU MI

crab, salmon, scallops, pippies and mussels on a bed of bok choy

62.⁵⁰

LOBSTER

200g of slipper lobster, with seaweed garlic butter, motoyaki and jalapeno ponzu dipping sauces

75.⁵⁰

ON THE ROBATA

WAGYU ROLLS

razor thin slices of wagyu skewered with baby asparagus, basted with amiyaki sauce

20.⁵⁰

YAKITORI

chicken skewered with baby leeks, basted with teriyaki sauce

18.⁵⁰

WAFU ROBATA PRAWNS

4king prawns cooked robata style on the shell, basted in house made ginger sauce

28.⁸⁰

FROM THE TEPPAN

MISO CITRUS LOBSTER

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

75.⁸⁰

ANTARCTIC CRAB (3 giant legs)

grilled robata style in the shell to highlight its sweetness served with fresh lime (additional legs 22.0)

59.⁹⁰

WAIMAI PEPPER SALMON

furikake encrusted Atlantic salmon seared medium rare, served with waimai tomato relish on a bed of Italian style roasted ratatouille

46.⁰⁰

TENDERLOIN AMIYAKI

grilled and sliced, served with seasonal vegetables and amiyaki sauce

45.⁰⁰

JAPANESE EGGPLANT DENGAKU [V]

grilled Japanese eggplant stuffed with miso marinated tofu, baked with dengaku sauce and drizzled with macadamia nut pesto

22.⁰⁰

SEAFOOD OKONOMIYAKI

Japanese savoury style pancake with calamari, scallops, prawn, Japanese mayonnaise and okonomiyaki sauce

24.⁰⁰

SALADS

- SASHIMI SALAD** 35.⁰⁰
fresh sashimi, crab salad and garden greens drizzled with ponzu dressing
- SOMEN AND TOFU SALAD [V]** 20.⁰⁰
somen noodles and crispy tofu, with mixed leaves and soy dressing
- SPICY SEAFOOD SALAD [H2]** 29.⁵⁰
sautéed seafood selection, with mixed leaves and a spicy tomato relish
- SALMON SKIN SALAD** 18.⁰⁰
crisp salmon skin on mixed leaves, with ponzu sauce
- HOT MUSHROOM SALAD [V]** 18.⁰⁰
oyster and enoki mushrooms, sautéed with seaweed butter and pine nuts, served on fresh garden greens

SIDES

- EDAMAME** 9.⁰⁰
steamed and salted baby soya beans in the pod
- SPICY EDAMAME [H4]** 9.⁰⁰
steamed baby soya beans in the pod tossed in Kobe's own chilli sauce
- MISO SOUP** 8.⁰⁰
Kobe Jones's red and white miso soup
- STEAMED RICE** 7.⁰⁰
Kobe Jones serves Akitakomachi premium shortgrain rice

TEMPURA

- LOBSTER** 65.⁵⁰
goujons of slipper lobster with seaweed butter and dipping sauce
- SEAFOOD AND VEGETABLE** 30.⁰⁰
tiger prawns, tuna, salmon and Hokkaido scallops with seasonal vegetables and dipping sauce
- PRAWN** 28.⁵⁰
4 tiger prawns with dipping sauce
- PRAWN AND VEGETABLE** 25.⁵⁰
2 prawns with seasonal vegetables with dipping sauce
- AGEDASHI TOFU** 16.⁰⁰
tempura silken tofu with tuna shavings [V] option also available
- VEGETABLE TEMPURA [V]** 15.⁰⁰
seasonal vegetables served with dipping sauce

DESSERTS

- AMA OZEN** 38.⁵⁰
Kobe Jones's famous selection of dessert samplers with our trademark chocolate chopstick
- CHUSHI** 14.⁰⁰
chocolate sushi filled with vanilla bean rice pudding, strawberry and mango pearls
- SUSHI ME** 14.⁰⁰
vanilla cheesecake, fresh fruit toppings, with almond sauce and our trademark chocolate chopstick
- ANKO** 18.⁰⁰
flaming green tea crème brulee
- CHOCOLATE DUO** 14.⁰⁰
chocolate melting cakes with your choice (2) of black sesame, green tea or red bean ice creams
- TRIO OF ICE CREAM** 12.⁰⁰
your choice of black sesame, green tea and red bean ice creams