



15% Surcharge on Sundays and Public Holidays

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

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|--|------------------|
| 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

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|---|-------------------|
| 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 | |

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

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| 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 |

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 - set menus, signature dishes, small plates, gozen, rolls, sashimi and sushi, hot rocks, robata, teppanyaki, tempura, salads, sides and desserts

at Kobe Jones we believe in 'graze dining', which means our dishes are served share style with dishes designed to be shared

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 tastebuds

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 2 menu which lets you savour our complete range of flavours

if you are more adventurous, ask your waiter for our premium set menu selections

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 JONES FOOD

HEAT WARNINGS

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

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

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

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

KOBE's 9

per person 55.⁰⁰
minimum 2

- EDAMAME
steamed and salted baby soya beans in the pod
- RAINBOW ROLL
tuna, salmon, kingfish, snapper, prawn and avocado, layered on a crab salad and avocado roll, with sesame seed sprinkle
- HOT MUSHROOM SALAD
shimiji and enoki mushrooms, sautéed with seaweed butter and pine nuts, served on fresh garden greens
- SIZZLED SALMON CARPACCIO
salmon sashimi, sizzled with heated extra virgin olive oil, drizzled with yuzu ponzu sauce and finished with micro shiso
- VEGETABLE TEMPURA **[V]**
seasonal vegetables with dipping sauce
- PORK GYOZA
house made pork dumplings, grilled and served with ponzu sauce, shaved cabbage and garlic chips
- CHICKEN KARA AGE
marinated chicken coated in seasoned potato flour, shallow fried and served with teriyaki sauce and chilli mayonnaise
- MISO SOUP
Kobe Jones's red and white miso soup
- GREEN TEA ICE CREAM
Kobe's own green tea ice cream

KOBE's 10

per person 65.⁰⁰
minimum 2

- EDAMAME
steamed and salted baby soya beans in the pod
- SEAFOOD POKE
Hawaiian style sashimi cubes marinated in poke sauce
- HOT MUSHROOM SALAD
shimiji and enoki mushrooms, sautéed with seaweed butter and pine nuts, served on fresh garden greens
- VOLCANO ROLL
oven baked scallops layered on a crab salad avocado roll, with special cream sauce and sesame seed and shallot sprinkle
- PRAWN AND VEGETABLE TEMPURA
two prawns with seasonal vegetables and dipping sauce
- YAKITORI
chicken skewered with baby leeks and basted with teriyaki sauce
- CRAB SLYDER
soft shell crab served on a brioche style bun with shaved cabbage and yuzu aioli
- TENDERLOIN AMIYAKI
grilled and sliced, served with mushrooms in seaweed butter and sautéed spinach, stir fried capsicum and amiyaki sauce
- MISO SOUP
Kobe Jones's red and white miso
- GREEN TEA ICE CREAM
Kobe's own green tea ice cream

SHOJIN [Vegetarian]

per person 65.⁰⁰
can be ordered individually

- EDAMAME
steamed and salted baby soya beans in the pod
- ENOKI HAND ROLL
tempura enoki mushrooms and avocado hand roll topped with sesame seeds
- SEARED TOFU BURGER
topped with ponzu and shimiji sauce
- HOT MUSHROOM SALAD
shimiji and enoki mushrooms, sautéed with seaweed butter and pine nuts, served on fresh garden greens
- MIXED VEGETABLE TEMPURA
seasonal vegetables served with dipping sauce
- VEGETABLE DENGAKU
grilled Japanese eggplant, baked with dengaku sauce and finished with micro salad
- STEAMED RICE
- GREEN TEA ICE CREAM
Kobe's own green tea ice cream

KOBE ROLLS

- VOLCANO ROLL 39.⁰⁰
oven baked scallops layered on a crab salad avocado roll, with special cream sauce and sesame seed and shallot sprinkle
- CRUNCHY ROLL 31.⁰⁰
tempura prawn with crab salad and cucumber, layered with tuna flakes and smelt roe
- SPIDER ROLL 33.⁰⁰
crunchy soft shell crab with avocado, crab salad and cucumber, with smelt roe sprinkle
- TUNA TEMPURA ROLL 34.⁰⁰
sashimi tuna and avocado wrapped in nori, blanched tempura style, with creamed ponzu sauce and lemon garnish
- LAVA ROLL **[H2]** 39.⁵⁰
crab salad and avocado roll with steamed slipper lobster, baked with our special spicy cream sauce
- LOLLIPOP SUSHI (allow 20 minutes to prepare) 38.⁵⁰
tuna, kingfish, salmon, crab salad, asparagus and smelt roe, wrapped in thinly peeled cucumber with soy sauce vinaigrette
- DRAGON ROLL 32.⁰⁰
tempura prawn with crab salad and cucumber, wrapped in nori, layered with unagi and avocado and topped with tuna flakes and smelt roe sprinkle
- DYNAMITE ROLL **[H1-5]** 21.⁵⁰ tell us how hot you like it
your choice of spicy tuna, kingfish, salmon or scallops, with cucumber and sesame seeds
- CALIFORNIA ROLL 19
crab salad, avocado and cucumber roll with a sesame seed sprinkle
- TASMANIA ROLL 21.⁵⁰
salmon and avocado layered on top of our crab salad and avocado roll with sesame seed sprinkle
- RAINBOW ROLL 27.⁰⁰
tuna, salmon, kingfish, snapper, prawn and avocado, layered on a crab salad and avocado roll, with sesame seed sprinkle
- ENOKI ROLL **[V]** 21.⁰⁰
tempura enoki mushroom, asparagus, cucumber and burdock root with avocado

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 (14pcs) 48. ⁰⁰ | KJ'S SEAFOOD PLATTER 88. ⁰⁰ 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 |
| SUSHI PLATTER chef's selection of nigiri and rolls (16pcs) 58. ⁰⁰ | SASHIMI (6 PIECES) tuna 28. ⁰⁰ kingfish, salmon 24. ⁰⁰ |
| ABURI PLATTER chef's selection of seared nigiri with different flavours (12pcs) 62. ⁰⁰ | SUSHI (PER PIECE) tuna 6. ⁰⁰ kingfish, tobiko, unagi, oyster, scallop, salmon, prawn 4. ⁵⁰ |
| SUPER OMAKASE chef's selection of sashimi and sushi (26pcs) 85. ⁰⁰ | |

KOBE GOZEN (tasting plates)

OSUSUME (recommended)

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

49.⁵⁰

KAISEN (seafood)

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

49.⁵⁰

SANKAI (land and sea)

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

55.⁵⁰

AMA OZEN (dessert sampler)

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

38.⁵⁰

KASHI (Riverside)

per person
minimum 2

75.⁰⁰

NUMBER ONE SPECIAL

crab salad stuffed with avocado, wrapped in kingfish and baked with Kobe Jones's secret sauce

SASHIMI PLATTER

chefs selection of our finest sashimi including salmon, tuna and kingfish

WAGYU TATAKI

seared and chilled, with garlic, ginger and ponzu sauce

SPICY SEAFOOD SALAD [H2]

sautéed seafood selection, with mixed leaves and spicy tomato relish

YAKITORI

chicken skewered with baby leeks and basted with teriyaki sauce

PANKO SOFT SHELL CRAB

soft shell crab prepared panko style, with Kobe chilli sauce, aioli and teriyaki potatoes

DRAGON ROLL

tempura prawn with crab salad and cucumber, wrapped in nori, layered with unagi and avocado,

topped with tuna flakes and a smelt roe sprinkle

WAGYU ROLLS

skewered and basted with amiyaki sauce

WAFU ROBATA PRAWNS

tiger prawns cooked robata style, basted in our ginger sauce

MISO SOUP

Kobe Jones's red and white miso soup

STEAMED RICE

ANKO

flaming green tea crème brulee

PERFECT FOR 2

per person (in multiples of 2)
with matching beverages

99.⁰⁰

139.⁰⁰

EDAMAME

steamed and salted baby soya beans in the pod

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

NUMBER ONE SPECIAL

crab salad stuffed with avocado, wrapped in kingfish and baked with Kobe Jones's secret sauce

[2014 Kirrihill Riesling, Clare Valley, SA](#)

SEAFOOD POKE

Hawaiian style sashimi cubes marinated with poke sauce

LOLLIPOP SUSHI

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

WAFU OYSTER

freshly shucked oyster in the shell with ponzu dressing

WAGYU TATAKI

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

[2013 Ta_Ku Pinot Noir, Marlborough NZ](#)

ANAGO SCALLOP

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

YAKITORI

chicken skewered with baby leeks, basted with teriyaki sauce

LAVA ROLL

steamed slipper lobster with crab salad and avocado roll, baked with our special cream sauce

WAGYU HOT ROCK

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

[2010 Dowie Doole Cane Cut Viognier, McLaren Vale, SA](#)

AMA OZEN

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

NATSU (Summer)

per person 98.⁰⁰
for 2 or more people

- NUMBER ONE SPECIAL**
crab salad stuffed with avocado, then wrapped in kingfish and baked with Kobe Jones's secret sauce
- WAGYU TENDERLOIN TATAKI**
seared and chilled, served with garlic, ginger and ponzu sauce
- VOLCANO ROLL**
oven baked scallops layered on a crab salad avocado roll, with special cream sauce and sesame seed and shallot sprinkle
- PRAWN AND VEGETABLE TEMPURA**
two prawns with seasonal vegetables and dipping sauce
- SIZZLED SALMON SASHIMI CARPACCIO**
sizzled with heated virgin olive oil, then drained and drizzled with wasabi pepper sauce
- CALAMARI FRITTO**
pineapple cut calamari lightly fried in our special panko
- RAINBOW ROLL**
tuna, salmon, kingfish, snapper, prawn and avocado, layered on a crab salad and avocado roll, with sesame seed sprinkle
- GREEN TEA SALMON**
warmed and seared, three hour cold smoked smoked salmon, marinated in green tea, served with watercress salad
- 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 seasoning and two dipping sauces
- AMA OZEN**
Kobe Jones's famous selection of dessert samplers with our trademark chocolate chopsticks

YUUGA (Elegance)

per person 120.⁰⁰
for 2 or more people

- NUMBER ONE SPECIAL**
crab salad stuffed with avocado, then wrapped in kingfish and baked with Kobe Jones's secret sauce
- KOBE SHOOTERS**
fresh oyster shooters, served in cold sake with three different salsas
- SUSHI AND SASHIMI PLATTER**
chef's selection of the day's finest sashimi and sushi
- WAGYU TENDERLOIN TATAKI**
seared and chilled, served rare with garlic, ginger and ponzu sauce
- SIZZLED SASHIMI CARPACCIO**
your choice of salmon, scallop or snapper sashimi, sizzled with extra virgin olive oil and drizzled with wasabi pepper sauce
- LAVA ROLL**
crab salad and avocado roll topped with steamed Western Rock lobster and our special cream sauce
- ANAGO SCALLOPS**
tempura Hokkaido scallops stuffed with crab salad and asparagus, drizzled with a bittersweet soy sauce glaze
- ALASKAN CRAB**
grilled to highlight the sweetness and served in the shell with fresh lime
- WAGYU BEEF YAKITORI**
skewered and basted with amiyaki sauce
- SPICY SEAFOOD SALAD [H2]**
sautéed seafood selection, with mixed leaves and a spicy tomato relish
- MISO CITRUS LOBSTER**
half Western rock lobster lightly cooked in a wafu thermidor sauce, drizzled with miso citrus and served on a bed of steamed vegetables
- AMA OZEN**
Kobe Jones's famous selection of dessert samplers with our trademark chocolate chopsticks

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