

Kobe Cuisine

DINNER MENU

SUSHI SASHIMI

寿司とお刺身

Sashimi Moriawase 刺身盛り合わせ \$36

Line caught sashimi selection, 12 pieces

Akaroa Salmon Sashimi サーモン刺身 \$32

Tuna Sashimi 鮪刺身 \$36

Sushi Moriawase 寿司盛り合わせ \$35

Nigiri 6, rolls 4

Sushi Sashimi Platter \$48

寿司刺身盛り合わせ

Sashimi 6, nigiri 4, rolls 4

Ura Maki 裏巻き寿司 \$20

Inside out roll, 8 pieces of 2 flavours

Avocado & cucumber, salmon &

avocado, teriyaki chicken, tuna

Nori Maki 海苔巻き \$24

8 pieces or 4 of 2 types

Tempura prawn & chive

Crispy chicken & spring onion

Aburi Salmon Nigiri 炙りサーモンの握り \$30

6 pieces

Shiso salt, lemon

TASTE OF KOBE

おまかせ料理

Taste of Kobe \$115 per person

A set menu featuring our most popular dishes,
designed to enhance your Kobe experience

Wine pairing \$85 per person

OTSUMAMI

一品料理

Gyoza Dumpling 餃子

Black origin wagyu, green chilli & chives \$36

Shiitake, cabbage & coriander \$26

Dumpling selection \$32

Agedashi Organic Tofu 揚げ出し豆腐 \$27

Shiitake soy broth, fried tofu, spring onion,
nori, crispy lotus root

Tempura 天ぷら

Seasonal vegetables \$26

Prawns \$32

Vegetables and prawns \$30

Blue Cod ブルーコッドの天ぷら \$34

Nori tempura blue cod, brown-butter
hollandaise, charred lemon

Ika Zangi イカザンギ \$32

Shiokoji-marinated crispy fried squid,
chilli miso caramel, curry leaf emulsion,
iceberg, coriander

Tori Kara 鶏唐揚げ \$32

Crispy fried chicken, preserved onion,
Millbrook garden salad

SUSHI TACOS

寿司タコス

Pulled Pork ポークの寿司タコス \$38

Sake apple, celeriac kimchi, ichimi potato,
turnips, cos, yuzukosho mayo

Salmon Ceviche サーモンの寿司タコス \$40

Iceberg, cashew, pineapple, masago,
chilli & edamame salsa

Seared Tuna 鮪の寿司タコス \$42

Avocado wasabi, radish, tobiko, yuzu
miso, coriander, tomato-ginger gel

MAIN FAIR

一品料理

Kamo Paritto Age 鴨のパリパリ揚げ \$50

Crispy confit duck leg, spicy bbq glaze, beetroot, preserved cherries, elderflower, nasturtium, fragrant butter sauce, beet jus

Savannah Beef Fillet 牛ヒレ肉とミルブルックの季節野菜 \$54

NZ grass fed beef, miso dressed broccolini, apple BBQ garden turnips, horseradish butter, asazukekabu, broccoli mayo, nori oil, umami soy jus

Braised Wagyu Short Rib Katsu Curry 和牛リブのカツカレー、温度玉子添え \$52

Soy braised short rib katsu, rump carpaccio, temperature egg, koshihikari rice, brown-butter hollandaise, shallots, Japanese curry gravy

Yuzu Shio-koji Line Caught Fish 真鯛の柚子塩こうじ焼き \$48

Crispy skinned fish, yuzukosho glaze, kumara, garibata daikon, dill, charred onion, shio konbu, crayfish ginjo bearnaise

Royalburn Lamb 子羊のグリル、新ジャガとアスパラガス \$50

Grilled lamb backstrap, pulled rib, perla potato, asparagus, green emulsion, sesame pesto, basil, nori crust, sake yogurt, marigold, tamari jus

Teppan Miso Yasai 旬野菜の味噌炒め \$38

Eggplant, courgette, capsicum, kumara, broccolini, halloumi, spicy miso, berry salsa, lotus crisp

Pork Belly Sando 燻製豚バラサンドイッチ \$48

Slow cooked smoky pork belly, teppan toasted sando, caramelized onion, homemade Japanese milk bread, aged cheddar, coriander, kyuurizuke, wasabi mayo

SIDES

副菜

Market salad 新鮮野菜のサラダ \$16

Edamame with smoked kelp salt 枝豆 \$12

Miso soup 味噌汁 \$7

Short grain rice ご飯 \$8.5

Fried rice 焼き飯 \$17

DESSERT

デザート

Honey Dorayaki 蜂蜜どらやき \$19

Japanese sweet pancakes, berry and azuki bean with green tea ice cream

Strawberry & Miso Mousse Daifuku 苺と味噌ムースの大福 \$19

Roasted strawberry, miso white-chocolate mousse, sweet mochi, homemade sorbet

Ice cream & Sorbet アイスクリーム&ソルベ \$17

Chocolate, vanilla, soy caramel & berry sorbet