

# Kobe Cuisine

## DINNER MENU

### SUSHI SASHIMI

#### 寿司とお刺身

**Sashimi Moriawase 刺身盛り合わせ** \$38

Line caught sashimi selection, 12 pieces

**Akaroa Salmon Sashimi サーモン刺身** \$34

**Tuna Sashimi 鮪刺身** \$38

**Sushi Moriawase 寿司盛り合わせ** \$37

Nigiri 6, rolls 4

**Sushi Sashimi Platter** \$50

**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** \$32

6 pieces

Shiso salt, lemon

### TASTE OF KOBE

#### おまかせ料理

**Taste of Kobe** \$125 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**

Lake ohau 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 marinade 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 \$52

Crispy confit duck leg, spicy bbq glaze, beetroot, tamarillo, elder flower, 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 \$56

NZ grass fed beef, Millbrook Jerusalem artichoke, spinach, radish, chive, winter vegetable treacle, wasabi shiokoji, earthy hollandaise, 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 \$54

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 \$50

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

### Royalburn Lamb 子羊のグリル、オニオンとブロッコリーニ \$52

Premier rump lamb and ribs, smokey BBQ, Millbrook Garden white onions, broccolini, aged cheddar sauce, turnips, katsuobushi, broccolini butter, onion bay leaf gel, crispy furikake

### Teppan Miso Yasai 旬野菜の味噌炒め \$40

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 \$50

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

### Tamarillo & Miso Mousse Daifuku \$19

### タマリロと味噌ムースの大福

Macerated tamarillo, miso white chocolate mousse, sweet mochi, homemade tamarillo sorbet

### Ice cream & Sorbet アイスcream&ソルベ \$17

Chocolate, vanilla, soy caramel & berry sorbet