

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 \$135 per person

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

Wine pairing \$95 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 \$65

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 \$18

Edamame with smoked kelp salt 枝豆 \$12

Miso soup 味噌汁 \$8

Short grain rice ご飯 \$8.5

Fried rice 焼き飯 \$19

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 アイスクリーム&ソルベ \$17

Chocolate, vanilla, soy caramel & berry sorbet