



Teppanyaki

Single Selections, Combinations and Chef Recommendations include Japanese Onion Soup, Crisp Green Salad, Fried Rice (upgrade to Chicken Fried Rice +3), Kobé Noodles & Mixed Vegetables Substitutions to noodles and fried rice are welcome. A \$2 upcharge applies to vegetable modifications.

Single Selections

Filet Mignon* USDA Choice
5oz regular - 41 10oz large - 57

Sirloin Steak* Center Cut. USDA Choice
5oz regular - 32.5 10oz large - 41

Ribeye* USDA Choice
10oz regular - 52 20oz large - 65

Teriyaki Chicken
5oz regular - 28.5 10oz large - 36.5

Shrimp
10pc regular - 32.5 15pc large - 40.5

Sliced Teriyaki Steak* 5oz - 28.5
limited quantity 10oz - 36.5

Salmon - 38 **Lobster** - 56

Cold Water Sea Scallops 10oz - 51.5

Tuna Tataki* Pepper crusted, seared rare, ponzu - 38

Vegetable Delight - 29 **Tofu Teriyaki** - 30

Combinations

Shrimp & Teriyaki Chicken - 40.5

Scallops & Shrimp - 46

Sirloin* & Teriyaki Chicken - 40.5

Sirloin* & Lobster Tail - 52

Sirloin* & Shrimp - 41

Sirloin* & Scallops - 48

Scallops & Lobster Tail - 59.5

Chef Recommendations

Sumo Sampler

Yes You Can Have It All - 78

Teriyaki Chicken, Sirloin*, Shrimp,
Scallops & Lobster

Seafood Trio

Seafood Lover's Dream - 65

Scallops, Shrimp & Lobster

Kobé Trio

Our Most Popular Combination - 48.5

Teriyaki Chicken, Sirloin* & Shrimp

Land & Sea

A Classic Premium Favorite - 66

Center-cut Filet Mignon*,
Shrimp & Lobster

A5 Japanese Wagyu

We Proudly Serve Premium A5 Grade Japanese Wagyu - 101
6oz. Japanese Wagyu Beef*

Add To Any Entrée

Filet Mignon* 5oz - 21.25 **Ribeye*** 10oz - 29

Premium A5 Grade Japanese Wagyu* 6oz - 80

Lobster Tail - 25 **Scallops** 5oz - 21

Salmon 6oz - 19

Kids

12 and under

Served with Japanese onion soup and crisp green salad.
Teppanyaki kid entrées include kid-sized portions of fried rice,
noodles, mixed vegetables and protein choice

Chicken - 14

Shrimp - 15

Sirloin* - 15

Tofu Teriyaki - 14

Vegetable

Delight - 14

Prepared in our kitchen

Yum Yum Chicken - 14
Tempura with Fries

Yum Yum Shrimp - 15
Tempura with Fries

Side Items

Fried Rice - 4.95

Noodles - 4.95

Mixed

Vegetables - 4.95

Potatoes - 4.95

Zucchini - 4.95

Broccoli - 4.95

Mushrooms - 4.95

An automatic 18% service charge will be applied to all checks.

Please inform your server & chef of any food allergies

We cannot guarantee the elimination of allergens at the Teppanyaki table since different foods are cooked on the same surface. Meat, seafood, or vegetables can be cooked in a different sequence to avoid cross-contamination. Our managers will gladly address any of your allergy concerns. Your safety at Kobé is important to us.

*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. hol tour 5/25

Kobé Cocktails

Kobé Breeze Parrot Bay Coconut Rum, strawberry, cranberry and pineapple - 17

Mt. Fuji Parrot Bay Coconut Rum, Angostura Bitters, crème of coconut, pineapple and cinnamon - 17

Passion Fruit Margarita 20oz
Corazón Reposado Tequila, triple sec, citrus juices and passion fruit - 17.75

Frozen Strawberry Daiquiri - 16.5

Frozen Piña Colada - 16.5

🏹 Scorpion Bowl for 2

Parrot Bay Rum, DeKuyper Amaretto, gin, apricot brandy, orange, pineapple, cranberry, grenadine and 151 proof rum (32oz) - 29

Beer

Japanese Craft 11oz

Echigo Koshihikari - 12

Echigo Red Ale - 12

Imported 12oz

Kirin Ichiban - 9

Kirin Light - 9

Corona - 9

Heineken - 9

Domestic 12oz

Bud Light - 8

Yuengling - 8

Michelob Ultra - 8

Sapporo - 9

Bud Light

Draft 12oz - 7.75

Kirin Draft 12oz - 8.25

Saké

Kikusui 'Chrysanthemum Water'

(300 ml) Junmai Ginjo - 29

Suigei 'Drunken Whale'

(300 ml) Tokubetsu Junmai - 34

Dassai 45 'Otter Festival'

(300 ml) Junmai Daiginjo - 39

Tozai 'Well Of Wisdom' (300 ml) Ginjo - 30

Tozai 'Snow Maiden' (300 ml) Junmai Nigori - 25

Rihaku 'Dreamy Clouds'

(300ml) Tokubetsu Junmai Nigori - 38

Wakatake Onikoroshi 'Demon Slayer'

(720 ml) Junmai Daiginjo - 95

House Hot Saké - 9.5

Add flavor +1 lychee, mango, passion fruit or raspberry

Saké Bomb - 7.75 Takara Plum Wine - 10.5

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Mai-Tai 20oz Parrot Bay Mango Rum, Parrot Bay Spiced Rum, amaretto, orange, pineapple and grenadine - 19.25

Maihana Red Sangria Parrot Bay Mango Rum, merlot, mixed with a blend of fresh citrus, cherry, orange and pomegranate juices - 17

Momo White Sangria Parrot Bay Mango Rum, house saké, blend of peach, pear, banana, passion fruit and citrus juices - 17

Nagasaki Old Fashioned Toki Japanese Whisky, Angostura Bitters, lapsang souchong smoked herbal tea, garnished with a torched star anise - 19

Hard Seltzers

White Claw Mango - 9

White Claw Black Cherry - 9

Sparkling

Santa Marina Prosecco
(187 ml) - 14

Korbel Brut
(187 ml) - 15 (750 ml) - 53

Veuve Clicquot Yellow Label
(750 ml) - 145

White Wine

Bulletin Place Moscato
South Eastern Australia - 12 gl/ 45 btl

August Kessler Riesling
Rheingau, Germany - 14 gl/53 btl

Sterling Sauvignon Blanc
California - 12 gl/45 btl

Matua Sauvignon Blanc
New Zealand - 13 gl/49 btl

La Vieille Ferme Rosé
Rhône Valley, France - 12 gl/45 btl

Borgi Ad Est Pinot Grigio
Friuli, Italy - 13 gl/ 49 btl

Line 39 Chardonnay
California - 13 gl/ 49 btl

Sonoma-Cutrer Chardonnay
California - 17 gl/ 65 btl

Red Wine

Allegro Sweet Red - 12 gl/ 45 btl

Bouchard Pinot Noir - 13 gl/49 btl

Lyric By Etude Pinot Noir
Monterey County, California - 16 gl/ 61 btl

Willamette Valley Pinot Noir
Willamette Valley, Oregon - 69 btl

Decoy Merlot California - 13 gl/ 49 btl

Duckhorn Merlot Napa Valley - 104 btl

19 Crimes Red Blend
Australia - 13 gl/ 49 btl

Padrillos Malbec
Mendoza, Argentina - 13 gl/ 49 btl

Kings of Prohibition Cabernet Sauvignon Australia - 14 gl/ 53 btl

St. Hubert's The Stag Cabernet Sauvignon California - 17 gl/ 65 btl

Stags' Leap Cabernet Sauvignon
Napa Valley, California - 106 btl

House Wine - 10.5 gl White Zinfandel, Chardonnay, Merlot, Cabernet Sauvignon

Non-Alcoholic Smoothies - 7.5 strawberry, pina colada, strawberry cream or vanilla

Ramune Japanese Soda - 5.75 strawberry, lemon-lime or lychee

Fiji - 4.99 still **Perrier** - 4.99 sparkling **Apple Juice** - 4.5 **Red Bull Energy Drink** - 4.99

Frozen Lemonade - 5

Coconut Breeze - 7.5 coconut and pineapple

Kobé Flavored Iced Tea - 4.99 raspberry, mango, passion fruit or lychee. complimentary refills

Soft Drinks - 3.99 Coke, Diet Coke, Sprite, Soda Water, Ginger Ale, Minute Maid Lemonade. complimentary refills

Fresh Brewed Iced Tea - 3.99
sweet or unsweetened. complimentary refills

Bubble Tea with Crystal Boba - 7
Passion fruit paradise, green tea, taro tea, strawberry cream or brown sugar coffee

Bubble Tea with Fruit Jellies - 7
Mango tea, peach tea, passion fruit tea, lychee tea, strawberry bliss or watermelon cooler

SUSHI APPETIZERS

*Tuna Tataki 17

Seared and seasoned sliced tuna served with seaweed salad, carrot, masago, scallions, sesame seeds, and ponzu sauce. Finished with lemon and garnished with cucumber

*Kobé Kobachi 17

Towering chopped tuna with spicy mayo topped with tempura, avocado, masago, sesame seeds, scallions and ponzu sauce. Finished with lemon and garnished with cucumber

*Seaweed Salad 7

Served with shredded carrots, masago and sesame seeds. Garnished with cucumber

Tuna Tataki



Kobé Kobachi



SUSHI DINNERS

Includes Japanese Clear Onion Soup & Crisp Green Salad

*Kobé Deluxe 37

4pcs. Nigiri, 7pcs. Sashimi & 1 California Roll

*Sashimi Deluxe 39

18pcs. Mix of Tuna, Salmon, White Fish, Yellow Tail & Octopus

*Imperial Combo For Two 78

8pcs. Nigiri, 15 pcs. Sashimi, 2 California Hand Rolls & 1 Tuna Roll.

Includes two Japanese Clear Onion Soups & two Crisp Green Salads.

NIGIRI / SASHIMI

1 piece / per order

*Salmon 3.75

Eel 3.75

*Krab Stick 3.75

*Smelt Roe 3.75

*Smoked Salmon 3.75

*Yellow Tail 3.75

*Tuna 3.75

*Octopus 3.75

*White Fish 3.75

Shrimp 3.75

POKE BOWLS

Served over sushi rice with cucumber, seaweed salad, avocado, pickled ginger, microgreens and a pinch of roasted sesame seeds

*Spicy Salmon Poke Bowl 19

Chopped Salmon with spicy mayo. Topped with masago.

*Spicy Tuna Poke Bowl 19

Chopped Tuna with spicy mayo. Topped with masago.

Crispy Tofu Poke Bowl 15

Crispy Tofu. Served with a side of soy sauce.

We refrain from substituting items included in sushi dinners, poke bowls, signature rolls and sushi rolls.

*We are required by the health department to inform you that the items indicated contain raw fish and consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

SIGNATURE ROLLS

Crispy Shrimp Roll 18

Inside: Tempura shrimp, avocado and cucumber
Outside: Steamed shrimp, avocado, sesame seeds, eel sauce and Kobé White Sauce

*Red Dragon Roll 18.5

Inside: Tempura shrimp, cucumber and avocado
Outside: Finely chopped spicy tuna, tempura flakes, spicy mayo, scallions, masago, fresh jalapeños and sesame seeds

*Rainbow Roll 18

Inside: Krab, cucumber and avocado
Outside: Salmon, tuna, white fish, avocado, masago, sesame seeds and sesame dressing

*Krabby Shrimp Roll 18

Inside: Tempura shrimp, avocado and cucumber.
Outside: Volcano topping, tempura flakes, masago, sesame seeds and spicy mayo

*Grilled Lobster Roll 28

Inside: Krab, cucumber, mayo and avocado
Outside: Volcano topping, scallions, sesame seeds, masago and lobster tail with melted butter sauce

*Golden Dragon Roll 18

Inside: Tempura shrimp, cucumber and avocado
Outside: Chopped spicy yellow tail and white fish, tempura flakes, sesame seeds and sesame dressing

*Ultimate Tuna Roll 18.5

Inside: Finely chopped spicy tuna, scallions, and tempura flakes
Outside: Tuna, avocado, fresh jalapeños, masago, sesame seeds and spicy mayo. Served with ponzu sauce

Silly Eel Roll 18

Inside: Tempura shrimp, cucumber and avocado
Outside: Grilled fresh water eel, avocado, with tempura flakes, eel sauce and sesame seeds

*Spider Roll 18

Deep fried soft shell crab, cucumber, avocado, masago and mayo with eel sauce and sesame seeds

*Smoked Salmon Avocado Roll 17.5

Inside: Krab, cucumber and avocado
Outside: Smoked salmon, sliced avocado, scallions, sesame seeds, sesame dressing and tempura flakes

Most sushi items are garnished with microgreens unless requested otherwise. We refrain from substituting items included in sushi dinners, poke bowls, signature rolls and sushi rolls.

SUSHI ROLLS

*California Roll 10

Krab, cucumber and avocado with masago and sesame seeds

*Volcano Roll 14

Inside: Krab, cucumber and avocado
Outside: Volcano topping, masago and sesame seeds

Caterpillar Roll 13.5

Inside: Krab, cucumber and cream cheese
Outside: Avocado, eel sauce and sesame seeds

Mexican Roll 11.5

Tempura shrimp, cucumber and avocado with fresh jalapeños, spicy mayo and sesame seeds

Tempura Roll 11

Deep fried roll of white fish with eel sauce, sesame seeds and scallions

*Philly Roll 11

Smoked salmon, cream cheese and avocado with masago and sesame seeds

*Hamachi Roll 11

Yellow tail, avocado, mayo, masago and scallions with fresh jalapeños, hot sauce and sesame seeds. Served with spicy mayo

*Alaskan Roll 11

Salmon, cucumber, avocado, scallions with sesame dressing and sesame seeds

*Spicy Tuna Roll 11

Finely chopped spicy tuna, tempura flakes, scallions, fresh jalapeños, spicy mayo and sesame seeds

Crispy Tofu Roll 10

Crispy tofu, cucumber and tempura flakes. Topped with avocado, shredded carrots, sesame seeds and sesame dressing

Veggie Roll 9.25



Carrot, cucumber and avocado with sesame seeds and scallions

Avocado Roll 8.75

*Tuna Roll 10

Cucumber Roll 8.25 *Salmon Roll 10

gluten-free soy sauce available

 *vegan*  *gluten-friendly*



KID'S MENU

(12 & under)

Served with Japanese onion soup and crisp green salad.
Teppanyaki kid entrées include kid-sized portions of fried rice, noodles, mixed vegetables and protein choice

TERIYAKI CHICKEN (3oz) 14

SHRIMP (5pcs) 15

SIRLOIN* (3oz) 15

TOFU TERIYAKI (5oz) 14

VEGETABLE DELIGHT 14

Prepared in our kitchen

KIDS YUM YUM CHICKEN 14

Tempura chicken served with fries, Kobé white sauce and ketchup

KIDS YUM YUM SHRIMP 15

Tempura shrimp served with fries, Kobé white sauce and ketchup

