

KOBÉ Teppanyaki

ICHIBAN®

Single Selections, Duo 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*

5oz regular - 35.5 10oz large - 52.5

Sirloin Steak*

5oz regular - 28 10oz large - 37

Teriyaki Chicken

5oz regular - 22.5 10oz large - 31.5

Shrimp

10pc regular - 27 15pc large - 36

Sliced Teriyaki Steak* 5oz - 22.5

limited quantity

Salmon - 32 **Lobster** - 52

Cold Water Sea Scallops 10oz - 47.5

Tuna Tataki* Pepper crusted, seared rare, ponzu sauce - 32

Vegetable Delight - 22.5 **Tofu Teriyaki** - 22.5

Duo Combinations

Shrimp & Teriyaki Chicken - 36

Scallops & Shrimp - 40.5

Sirloin* & Teriyaki Chicken - 36

Sirloin* & Lobster - 46

Sirloin* & Shrimp - 37

Sirloin* & Scallops - 43

Filet Mignon Upgrade - 8

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.

Chef Recommendations

Sumo Sampler

Yes You Can Have It All - 73

Teriyaki Chicken, Sirloin*, Shrimp,
Scallops & Lobster

Filet Mignon* Upgrade - 8

Seafood Trio

Seafood Lover's Dream - 60

Scallops, Shrimp & Lobster

Kobé Trio

Our Most Popular Combination - 43

Teriyaki Chicken, Sirloin* & Shrimp
Filet Mignon* Upgrade - 8

Land & Sea

A Classic Premium Favorite - 61

Center-cut Filet Mignon*,
Shrimp & Lobster

🍷 Ultimate Japanese Wagyu

We Proudly Serve Premium A5 Grade Japanese Wagyu - 154

6oz. Japanese Wagyu Beef* & Lobster

Gluten-Friendly Chicken Fried Rice

Seasonal vegetables, butter, garlic and gluten-free soy sauce.

Served with miso soup and a crisp green salad with white sauce dressing - 22.5

All ingredients in our gluten-friendly option are gluten-free, but we cannot guarantee 100% elimination of gluten since we cook with many ingredients containing gluten on our teppanyaki grills and in our kitchen.

Vegan Tofu Stir-Fry Noodles

Seasonal vegetables and Kobé noodles tossed with vegan butter, garlic and soy sauce. Served with miso soup and a crisp green salad - 22.5

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 - 12 **Tofu Teriyaki** - 12

Shrimp - 13 **Vegetable**

Sirloin* - 13 **Delight** - 12

Prepared in our kitchen

Yum Yum Chicken - 12

Tempura with Fries

Yum Yum Shrimp - 13

Tempura with Fries

Side Items

Fried Rice - 4.75

Noodles - 4.75

Mixed

Vegetables - 4.75

Potatoes - 4.75

Zucchini - 4.75

Broccoli - 4.75

Mushrooms - 4.75

Kobé Cocktails

Kobé Breeze Cruzan Coconut Rum, strawberry, cranberry and pineapple - 13.75

Mt. Fuji Cruzan Coconut Rum, Angostura Bitters, crème of coconut, pineapple and cinnamon - 13.75

Passion Fruit Margarita 20oz
Sauza Hacienda Tequila, triple sec, citrus juices and passion fruit - 14.5

Frozen Strawberry Daiquiri - 13.75
Frozen Piña Colada - 13.75

☞ Scorpion Bowl for 2
Cruzan Rum, DeKuyper Amaretto, gin, apricot brandy, orange, pineapple, cranberry, grenadine and 151 proof rum (32oz) - 26

Beer

☞ Kobé Ichiban Japanese Rice Lager
16oz Golden rice lager with a rounded flavor and great crisp finish. Brewed locally in Orlando, FL. Gluten-free - 9

Japanese Craft 11oz	Domestic 12oz
Echigo Koshihikari - 12	Bud Light - 7
Echigo Red Ale - 12	Yuengling - 7
	Michelob Ultra - 7
	Sapporo - 8
Imported 12oz	
Kirin Ichiban - 8	
Kirin Light - 8	Bud Light
Corona - 8 Heineken - 8	Draft 12oz - 6.75

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 - 36

Tozai 'Well Of Wisdom' (300 ml) Ginjo - 27

Tozai 'Snow Maiden' (300 ml) Junmai Nigori - 22

Wakatake Onikoroshi 'Demon Slayer'
(720 ml) Junmai Daiginjo - 95

House Hot Saké - 7.75
Add flavor +1 lychee, mango, passion fruit or raspberry

Saké Bomb - 7.75 **Takara Plum Wine** - 9

Kobé Cooler - 9 saké and plum wine

Mai-Tai 20oz
Cruzan Mango Rum, Bacardi Spiced American Oak, amaretto, orange, pineapple and grenadine - 16

Maihana Red Sangria
Cruzan Mango Rum, Merlot, mixed with a blend of fresh citrus, cherry, orange and pomegranate juices - 13.75

Momo White Sangria
House saké, Cruzan Mango Rum, blend of banana, peach, pear, passion fruit and citrus juices - 13.75

Nagasaki Old Fashioned
Toki Japanese Whisky, Angostura Bitters, lapsang souchong smoked herbal tea, garnished with a torched star anise - 15.5

Sparkling

Santa Marina Prosecco (187 ml) - 13

Korbel Brut (187 ml) - 14

Veuve Clicquot Yellow Label (750 ml) - 98

Dom Perignon (750 ml) - 295

White Wine

Bulletin Place Moscato
White peach, mango, and orange blossom. Crisp finish with light spritz bubbles - 11/41

August Kessler Riesling
Ripe fruits, apples and peaches - 13/49

Sterling Sauvignon Blanc
Bold flavors of green apple, pear, melon, lime and gooseberries - 10/37

Matua Sauvignon Blanc
Peach and nectarine flavors accented by lime, mango and ruby grapefruit - 12/45

La Vieille Ferme Rosé
Fruity, dry, crisp and smooth, notes of red fruit and citrus - 11/41

Villa Sandi Pinot Grigio
Classic pear and apple layered with hints of pineapple and flowers - 12/45

Line 39 Chardonnay
Rich, medium-bodied wine, hints of oak, and lush tropical fruit flavors - 12/45

Sonoma-Cutrer Russian River Valley Chardonnay
Flavors of crisp, zesty lemon, green apple, lime and barrel spice - 16/61

Red Wine

Allegro Sweet Red
Bright red fruit and a little spritz - 11/41

Bogle Pinot Noir
Subtle cocoa and toasty oak notes with lasting fruit flavors creating an earthy finish - 11/41

Lyric By Etude Pinot Noir
Red fruit aromas alongside fresh cherry, raspberry and hints of kola nut - 15/57

Willamette Valley Vineyards Pinot Noir
Aromas and flavors of cherry, blackberry, baking spices, cocoa and hint of earthiness - 69

Broadside Merlot
Red cherry and candied pomegranate aromas, leather notes with light elderberry fruit - 12/45

Tenshen Red Blend Syrah, Grenache, Mourvedre, Petite Sirah & Merlot - 15/57

Padrillos Malbec Flavors of plum, cherries, dried berries and white peppercorns - 11/41

Twenty Acres Cabernet Sauvignon
Red cherries, plums, hints of chocolate - 13/49

Juggernaut Cabernet Sauvignon
Vanilla and ripe black currants with licorice, black fruit and cassis aromas - 16/61

Stags' Leap Cabernet Sauvignon
Flavors of plum compote, spice, green tea, and cocoa - 106

House Wine - 9 White Zinfandel, Chardonnay, Merlot, Cabernet Sauvignon