Gluten-Friendly

Gluten-Friendly Chicken Fried Rice
Seasonal vegetables, vegan butter, garlic and gluten-free soy sauce.
Served with miso soup and a crisp green salad with white sauce dressing - 18

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

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 - 18

Kids 12 and under

Includes Japanese onion soup, crisp green salad and kid-sized portions of fried rice, noodles, mixed vegetables and choice of protein

Chicken - 9

Shrimp - 10

Sirloin* - 10

Tofu - 9

Vegetable Delight - 9

⛩ **Ramuné Japanese Soda**
Strawberry / Lemon Lime - 3

Desserts

Inform your server of any celebrations!

Fried Cheesecake - 6

Fried Ice Cream - 6

House Gelato - 4

Coffee or Hot Tea
Green, Oolong, Jasmine,
Decaf Green Tea - 2.75

Take Kobé Home

Pint - 5
White Sauce | Ginger Sauce | House Salad Dressing

Ask about online ordering, party platters or hosting your next private event at Kobé!

You are served by a skilled chef and server that equally share all gratuities. If the service meets your expectations, we respectfully suggest a minimum gratuity of 18%. Kobe administers an automatic 18% service charge on parties of 6 or more. An automatic 18% service charge is also administer on New Year's Eve/Day, Valentine's Day, Mother's/Father's Day, Kobe Anniversary and Christmas Eve/Day on all parties. If you have any questions concerning this charge, please ask to speak with a manager.

⛩ **Japanese Import**

kikkoman® All entrées are cooked with Kikkoman soy sauce

BRD NTP 2020

KOBÉ
ICHIBAN®

JAPANESE STEAKHOUSE

Established in 1984

Kobé Signature Cocktails

Kobé Breeze
Cruzan Coconut Rum, strawberry, cranberry and pineapple - 8.5

Mt. Fuji
Cruzan Coconut Rum, Angostura Bitters, crème of coconut, pineapple and cinnamon - 8.5

Cucumber Eclipse Martini
Tyku White Saké, Aviation Gin and fresh cucumber, topped with Q Elderflower Tonic - 8.5

Passion Fruit Margarita 20oz
Sauza Silver Tequila, triple sec, citrus juices and passion fruit - 8.5

⛩ iichiko Ginger
iichiko Silhouette Shochu, Q Ginger Beer and lime - 8.5

Mai-Tai 20oz
Cruzan Mango Rum, Bacardi Oakheart Spiced Rum, amaretto, orange, pineapple and grenadine - 11

Enjoy in a collectible mug!
Lucky Cat, Panda, Sumo or Laughing Buddha - add 7

Maihana Red Sangria
Cruzan Mango Rum, Beringer Main & Vine Merlot, mixed with a blend of fresh citrus, cherry, orange and pomegranate juices - 8.5

Momo White Sangria
Tyku White Saké, Cruzan Mango Rum, blend of banana, peach, pear, passion fruit and citrus juices - 8.5

Nagasaki Old Fashioned
⛩ Toki Japanese Whisky, Angostura Bitters, lapsang souchong smoked herbal tea, garnished with a torched star anise - 11

Mai Tai

Scorpion Bowl for 2

Cruzan Rum, DeKuyper Amaretto, gin, apricot brandy, orange, pineapple, cranberry, grenadine and 151 proof rum (32oz) - 19

Scorpion Bowl for 2

Experience the Best Kobé has to offer

Premium Chef Recommendations

Includes all Teppanyaki Courses:
Japanese Onion Soup | Crisp Green Salad | Fried Rice | Kobé Noodles | Mixed Vegetables

Sumo Sampler
Yes You Can Have It All - 58

Teriykai Chicken, Sirloin*, Shrimp, Scallops & Lobster
Filet Mignon* Upgrade - 5

Seafood Trio
Seafood Lover's Dream - 48

Scallops, Shrimp & Lobster

Kobé Trio
Our Most Popular Combination - 33

Teriykai Chicken, Sirloin* & Shrimp
Filet Mignon* Upgrade - 5

Land & Sea
A Classic Premium Favorite - 46

Center-cut Filet Mignon*, Shrimp & Lobster

⛩ Ultimate Miyazaki Wagyu
We Proudly Serve Premium A5 Grade Japanese Wagyu from the Miyazaki Prefecture in Japan - 99

4oz. Japanese Wagyu Beef* & Lobster

Side Items

Fried Rice - 3
Noodles - 3
Mixed Vegetables - 4
Broccoli - 3
Mushrooms - 3
Zucchini - 3

*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.

Teppanyaki Courses

Japanese Onion Soup | Crisp Green Salad | Fried Rice | Kobé Noodles | Mixed Vegetables

Substitutions to noodles and fried rice are welcome. A $2 upcharge applies to broccoli

Single Selections

MEATS

Filet Mignon*
USDA Certified
5oz regular - 25 10oz large - 37

Sliced Teriyaki Steak*
with house made teriyaki sauce
5oz regular - 18 10oz large - 26

Sirloin Steak*
USDA Choice
5oz regular - 20 10oz large - 28

Teriyaki Chicken
All natural, hormone free
with house made teriyaki sauce
5oz regular - 18 10oz large - 25

SEAFOOD

Shrimp
All natural, no additives
10pc regular - 21 15pc large - 29

Salmon
Sustainably sourced - 22

Tuna Tataki*
Pepper crusted, seared rare,
side of Kobé ponzu sauce - 22

Lobster
All natural, wild-caught - 43

Scallops
All natural, wild-caught - 24

Duo Combinations

Filet Mignon Upgrade - 5

Shrimp & Teriyaki Chicken - 24
Scallops & Shrimp - 30
Sirloin* & Teriyaki Chicken - 25
Sirloin* & Lobster - 34
Sirloin* & Shrimp - 26
Sirloin* & Scallops - 31

Vegetarian

Grilled Tofu
Simply grilled and finished with
garlic butter and soy sauce - 18

Vegetable Delight
Seasonal vegetables,
prepared Kobé style - 18

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. We highly encourage guests with severe allergies or sensitivities to airborne food allergens to dine in our Traditional Dining room. Our managers will gladly address any of your allergy concerns. Your safety at Kobe is important to us.

Japanese Craft Beer

Echigo Koshihikari 11oz - 9
Pale Lager • 5.0%
Nishikanbara-gun, Niigata-ken
A dry beer with a crisp palate and finish

Echigo Red Ale 11oz - 9
Amber Ale / Red Ale • 5.5%
Nishikanbara-gun, Niigata-ken
Premium ale, characterized by its beautiful
shade of deep red color, both complex and refreshing

Beer

Imported 12oz
Kirin Ichiban - 5.5
Kirin Light - 5.5
Corona - 5.5
Heineken - 5.5

Domestic 12oz
Bud Light - 5
Yuengling - 5
Michelob Ultra - 5

Imported 20oz
Sapporo - 9

Bud Light
Draft 12oz - 4

Japanese Spirits

Suntory Toki Whisky
Single, served on the rocks - 9

Make it a Nagasaki Old Fashioned - 11

Suntory Roku Gin
Single, served on the rocks - 9
Upgrade your gin and tonic!

iichiko Silhouette Shochu
Single, served on the rocks - 8

Frozen Drinks

Strawberry Daiquiri - 9

Margarita - 9

Fujiyama
DeKuyper Crème
de Banana, rum
and piña colada - 9

Piña Colada - 9

Mudslide - 9

Lava Flow
Rum, piña colada
and strawberry - 9

Bacardi Oakheart
Spiced Rum floater - 2

Martinis

Passion Fruit Martini - 8
Tito's Handmade Vodka, triple sec, passion fruit, orange and cranberry

Peachy Lychee - 8
Tito's Handmade Vodka, peach schnapps, orange and lychee

Cucumber Eclipse Martini
Tyku White Saké, Aviation Gin and fresh cucumber, topped with Q Elderflower Tonic - 8.5

Saké Cocktails

Kobé Saké Spritzer - 8
Iced Tyku White Saké, Tito's Handmade Vodka and your choice of flavor
lychee, mango, passion fruit or raspberry

Kobé Cooler - 6
Kobe's blend of Tyku White Saké and Takara Plum Wine

Plum Wine

Takara Plum Wine - 6

Non-Alcoholic

Straw available upon request

Coconut Breeze
Coconut, pineapple and sprite. non-refillable - 4

Smoothies
Strawberry, piña colada, strawberry cream or vanilla. non-refillable - 4.5

Red Bull non-refillable - 4

Fiji Still. non-refillable - 3.75

Perrier Sparkling. non-refillable - 3.75

Kobé Flavored Iced Tea
lychee, mango, passion fruit or raspberry
complimentary refills - 4

Fresh Brewed Iced Tea
Sweetened or unsweetened.
complimentary refills - 2.99

Soft Drinks - 2.99
Coke, Diet Coke, Sprite, Ginger Ale, Coca-Cola
Minute Maid Lemonade. complimentary refills

Saké

TYKU White (330 ml)
Premium Junmai Saké - 20

TYKU Cucumber (330 ml)
Junmai Saké with natural flavor - 20

TYKU Black (330 ml)
Super Premium Junmai Ginjo Saké - 25

House Hot Saké Tyku White - 6
Add flavor +1
lychee, mango, passion fruit or raspberry

Kikusui (300 ml)
Ultra Premium Japanese Saké
Junmai Ginjo Saké - 29

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

Bunny Sparkling Saké (300 ml)
White Peach Sparkling Saké - 21

Saké Bomb - 6

Sparkling

Zonin Prosecco (187 ml) - 9

Korbel Brut (187 ml) - 10

Veuve Clicquot Yellow Label (750 ml) - 94

Dom Perignon (750 ml) - 295

White Wine

Castello Del Poggio Moscato
Fruity and very inviting, with intense scents of peaches and exotic fruit - 8/29

August Kesseler Riesling
Flavors of ripe fruits, aromatic apples and peaches - 10/37

Sterling Sauvignon Blanc
Bold flavors of green apple, pear, melon, lime and gooseberries - 7/25

Matua Sauvignon Blanc
Peach and nectarine flavors accented by lime, mango and ruby grapefruit notes - 9/33

Hess Rosé
Vibrant and juicy with a burst of fresh berry aromatics - 8/29

Ca' Bolani Pinot Grigio
Peach, pear with acacia flowers, melon and subtle spice - 9/33

Chateau St Jean Chardonnay
Bright aromas of lemon cream, mango and notes of toasted hazelnut - 9/33

Sonoma-Cutrer Russian River Valley Chardonnay
Notes of citrus, tropical fruits and hazelnuts - 14/53

House Wine

Beringer Main & Vine - 6
White Zinfandel, Chardonnay, Merlot or Cabernet Sauvignon

Red Wine

Castello Del Poggio Sweet Red
Full-bodied and fruity, with notes of apricot and peach - 8/29

Bogle Pinot Noir
Subtle cocoa and toasty oak notes with lasting fruit flavors creating an earthy finish - 8/29

Lyric By Etude Pinot Noir
Red fruit aromas alongside fresh cherry, raspberry and hints of kola nut - 12/45

Willamette Valley Whole Cluster Pinot Noir
Aromas and flavors of cherry, blackberry, baking spices and cocoa with a hint of earthiness - 63

Broadside Merlot
Red cherry and candied pomegranate aromas, leather notes with light elderberry fruit - 9/33

Tenshen Red Blend
Blend of Syrah, Grenache, Mourvedre, Petite Sirah & Merlot. Dark cherry, white pepper and spring floral aromas with blackberry flavors - 12/45

Padrillos Malbec
Flavors of plum, cherries, dried berries, and an aftertaste of white peppercorns - 8/29

Freakshow Zinfandel
Rich and oaky with an abundance of baking spice, raspberry sauce and blackberry jam - 10/37

Spellbound Cabernet Sauvignon
Bold dark fruit flavors with a slight hint of oak and spice - 10/37

Juggernaut Cabernet Sauvignon
Vanilla and ripe black currants with licorice, black fruit and cassis aromas - 13/49

Stags' Leap Cabernet Sauvignon
Flavors of plum compote, spice, green tea, and cocoa with aromatics of black cherry, blackberries and plum - 102