Kobé Teppanyaki

Single Selections

**Filet Mignon***
5oz regular - 29  10oz large - 41

**Sliced Teriyaki Steak***
5oz regular - 22  10oz large - 31

**Sirloin Steak***
5oz regular - 24  10oz large - 33

**Teriyaki Chicken**
5oz regular - 22  10oz large - 30

**Shrimp**
10pc regular - 24  15pc large - 33

**Salmon** - 25  **Scallops** - 26  **Lobster** - 44

**Tuna Tataki*** Pepper crusted, seared rare, ponzu sauce - 25

**Vegetable Delight** - 19  **Grilled Tofu** - 18

Duo Combinations

**Shrimp & Teriyaki Chicken** - 29

**Scallops & Shrimp** - 32

**Sirloin*** & **Teriyaki Chicken** - 30

**Sirloin*** & **Lobster** - 38

**Sirloin*** & **Shrimp** - 31

**Sirloin*** & **Scallops** - 36

Filet Mignon Upgrade - 5

Chef Recommendations

**Sumo Sampler**
Yes You Can Have It All - 61
Teriyaki Chicken, Sirloin***, Shrimp, Scallops & Lobster
Filet Mignon*** Upgrade - 5

**Kobé Trio**
Our Most Popular Combination - 38
Teriyaki Chicken, Sirloin*** & Shrimp
Filet Mignon*** Upgrade - 5

**Land & Sea**
A Classic Premium Favorite - 49
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

**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 - 19
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 - 18

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

12 and under
**Chicken** - 11  **Shrimp** - 12  **Tofu** - 11

12 and under
**Sirloin*** - 12  **Vegetable Delight** - 11

**Side Items**
**Fried Rice** - 4  **Mixed Vegetables** - 4

**Noodles** - 4  **Broccoli** - 4

**Zucchini** - 4  **Mushrooms** - 4

We’ve gone cashless. We accept card payments only for our non-touch payment system. 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.
### Kobé Cocktails

- **Kobé Breeze** Cruzan Coconut Rum, strawberry, cranberry and pineapple - 10
- **Mt. Fuji** Cruzan Coconut Rum, Angostura Bitters, créme de coconut, pineapple and cinnamon - 10
- **Passion Fruit Margarita** 20oz Sauza Silver Tequila, triple sec, citrus juices and passion fruit - 10
- **Scorpion Bowl for 2** Cruzan Rum, DeKuyper Amaretto, gin, apricot brandy, orange, pineapple, cranberry, grenadine and 151 proof rum (32oz) - 22

### Beer

- **Japanese Craft** 11oz
  - Echigo Koshikihari - 9
  - Echigo Red Ale - 9

- **Imported** 12oz
  - Kirin Ichiban - 6
  - Kirin Light - 6
  - Corona - 6
  - Heineken - 6

- **Domestic** 12oz
  - Bud Light - 5.5
  - Yuengling - 5.5
  - Michelob Ultra - 5.5

- **Bud Light Draft** 12oz - 4.75

- **Imported** 20oz
  - Sapporo - 10.5

### Saké

- **TYKU White** (330 ml) - 20
- **TYKU Cucumber** (330 ml) - 20
- **TYKU Black** (330 ml)
  - Super Premium Junmai Ginjo Saké - 25

- **House Hot Saké**
  - Tyku White - 6.5
  - Add flavor +1: lychee, mango, passion fruit or raspberry

- **Saké Bomb** - 6.5

- **Kikusui** (300 ml)
  - Junmai Ginjo Saké - 29

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

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

### Sparkling

- **Zonin Prosecco** (187 ml) - 10
- **Korbel Brut** (187 ml) - 11
- **Veuve Clicquot Yellow Label** (750 ml) - 98
- **Dom Perignon** (750 ml) - 295

### White Wine

- **Castello Del Poggio Moscato**
  - Fruity and very inviting, with intense scents of peaches and exotic fruit - 9/33

- **August Kesseler Riesling**
  - Flavors of ripe fruits, aromatic apples and peaches - 11/41

- **Matua Sauvignon Blanc**
  - Bold flavors of green apple, pear, melon, lime and gooseberries - 8/29

- **Sterling Sauvignon Blanc**
  - Bold flavors of green apple, pear, melon, lime and gooseberries - 8/29

- **Hess Rosé**
  - Vibrant and juicy with a burst of fresh berry aromatics - 9/33

- **Ca’ Bolani Pinot Grigio**
  - Peach, pear with acacia flowers, melon and subtle spice - 10/37

- **Chateau St Jean Chardonnay**
  - Bright aromas of lemon cream, mango and notes of toasted hazelnut - 10/37

- **Sonoma-Cutrer Russian River Valley Chardonnay**
  - Notes of citrus, tropical fruits and hazelnuts - 15/57

### Red Wine

- **Momo White Sangria**
  - Tyku White Saké, Cruzan Mango Rum, blend of banana, peach, pear, passion fruit and citrus juices - 10

- **Nagasaki Old Fashioned**
  - Toki Japanese Whisky, Angostura Bitters, lapsang souchong smoked herbal tea, garnished with a torched star anise - 12

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Enjoy in a collectible mug! Lucky Cat, Panda, Sumo or Laughing Buddha - add 7
HAPPY HOUR
DINE-IN ONLY
OPEN - 6PM & 9PM - CLOSE

SPECIALTY COCKTAILS $6.5
KOBÉ BREEZE  PINA COLADA
MT. FUJI       LONG ISLAND TEA
MAIHANA RED SANGRIA  MARGARITA
STRAWBERRY DAQUIRI

SAKE $5.5  HOUSE SAKE  TYKU WHITE
SAKE BOMB!  CHANT. POUND. CHUG!

WINE $5  TAKARA - PLUM WINE
BERINGER MAIN & VINE
WHITE ZINFANDEL, CHARDONNAY,
MERLOT OR CABERNET SAUVIGNON

WELLS $5
Non-Alcoholic Smoothies $4.5
STRAWBERRY - PINA COLADA
STRAWBERRY CREAM - VANILLA
2 FOR $5.5 BUD LIGHT DRAFT

SUSHI ROLLS $5.5
CHIX ROLL  PHILLY ROLL
CALIFORNIA ROLL  MEXICAN ROLL
CALI HANDROLL  TEMPURA ROLL
SPICY TUNA HANDROLL  SPICY TUNA ROLL
NIGIRI $1.5/PC
TUNA - SHRIMP - WHITE FISH - KRAB

EARLY BIRD
DINE-IN ONLY
OPEN - 6PM SUNDAY-THURSDAY

TEPPANYAKI
INCLUDES: JAPANESE ONION SOUP - HOUSE SALAD
FRIED RICE - KOBÉ NOODLES - MIXED VEGETABLES
VEGETABLE DELIGHT  $14
TERIYAKI CHICKEN  $16.5
SHRIMP  $17.5
TERIYAKI SLICED STEAK*  $17
SIRLOIN STEAK*  $18

CHEF COMBINATIONS
TERIYAKI CHICKEN & SHRIMP  $24.5
SIRLOIN* & TERIYAKI CHICKEN  $24.5
SIRLOIN* & SHRIMP  $24.5

DINNER FOR 2
DINE-IN ONLY
9PM - CLOSE

EACH “DINNER FOR 2” GUEST RECEIVES: JAPANESE ONION SOUP
HOUSE SALAD - FRIED RICE - KOBÉ NOODLES - MIXED VEGETABLES
DUO COMBO  $39
TERIYAKI SLICED STEAK* & SHRIMP
TERIYAKI SLICED STEAK* & TERIYAKI CHICKEN
TERIYAKI CHICKEN & SHRIMP

KOBÉ TRIO  $43
TERIYAKI SLICED STEAK*, TERIYAKI CHICKEN & SHRIMP

*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.

WE’VE GONE CASHLESS, WE ACCEPT CARD PAYMENTS ONLY FOR OUR NON-TOUCH PAYMENT SYSTEM. AN AUTOMATIC 18% SERVICE CHARGE WILL BE APPLIED TO ALL CHECKS.

HAPPY HOUR, EARLY BIRD AND DINNER FOR 2 ARE UNAVAILABLE ON CERTAIN HOLIDAYS INCLUDING NEW YEAR’S EVE/DAY, VALENTINE’S DAY,
MOTHER’S/FATHER’S DAY, KOBÉ ANNIVERSARY, THANKSGIVING, CHRISTMAS EVE/DAY COUPONS, DISCOUNTS, AND REWARDS MAY NOT APPLY. DINE-IN ONLY.

all 8/20
SIGNATURE ROLLS

*RED DRAGON ROLL $13
Inside: Tempura shrimp, cucumber and avocado
Outside: Chopped spicy tuna, tempura flakes, spicy mayo, scallions, fresh jalapenos and sesame seeds

*RAINBOW ROLL $13
Inside: Krab, cucumber and avocado
Outside: Salmon, tuna, white fish, avocado, masago, lemon drops and sesame dressing

*UPTOWN ROLL $13
Inside: Krab, cucumber and avocado
Outside: Chopped and seasoned salmon, tuna, yellow tail, masago, red tobiko, diced mango, sesame dressing and sesame seeds

*MANGO TANGO ROLL $12
Inside: Krab, cucumber and avocado
Outside: Salmon, mango, masago, mango sauce and tempura flakes

*GRILLED LOBSTER ROLL $22
Inside: Krab, cucumber, mayo and avocado
Outside: Volcano topping, scallions, sesame seeds, masago and lobster tail with melted butter sauce

*GOLDEN DRAGON ROLL $13
Inside: Tempura shrimp, cucumber and avocado
Outside: Chopped spicy yellow tail and white fish, tempura flakes and sesame dressing

*ULTIMATE TUNA ROLL $13
Inside: Chopped spicy tuna, scallions and tempura flakes
Outside: Tuna, avocado, fresh jalapeno, black tobiko and spicy mayo. Served with ponzu sauce

SILLY EEL ROLL $13
Inside: Tempura shrimp, cucumber and avocado
Outside: Grilled fresh water eel, avocado, with tempura flakes, eel sauce and sesame seeds

CRAZY CATERPILLAR ROLL $12
Inside: Krab, cucumber and cream cheese
Outside: Steamed shrimp, avocado, eel sauce and sesame seeds

MANGO SHRIMP ROLL $13
Inside: Tempura shrimp, cucumber, avocado
Outside: Volcano topping, sliced mango, mango sauce, spicy mayo and sesame seeds

*SPIDER ROLL $13
Deep fried soft shell crab, lump crab meat, cucumber, avocado, masago and mayo with eel sauce and sesame seeds

*SMOKED SALMON ROLL $13
Inside: Krab, cucumber and avocado
Outside: Smoked salmon, sliced avocado, scallions, sesame dressing and tempura flakes

SUSHI ROLLS

*CALIFORNIA ROLL $7
Krab, cucumber, mayo and avocado with masago and sesame seeds

*SUPREME CALIFORNIA ROLL $12
Inside: Krab, cucumber, mayo and avocado
Outside: Lump crab meat, masago and sesame seeds

*VOLCANO ROLL $10
Inside: Krab, cucumber and avocado
Outside: Volcano topping, masago and sesame seeds

CHIX ROLL $8
Fried chicken tender, cucumber, mayo and avocado with eel sauce, diced mango and sesame seeds

MEXICAN ROLL $8
Tempura shrimp, cucumber and avocado with fresh jalapenos, spicy mayo and sesame seeds

TEMPURA ROLL $8
Deep fried roll of white fish with eel sauce, sesame seeds and scallions

CRISPY SHRIMP ROLL $11
Inside: Tempura shrimp, cucumber and avocado
Outside: Steamed shrimp, avocado, eel sauce and sesame seeds

*PHILLY ROLL $8
Smoked salmon, cream cheese and avocado with masago and sesame seeds

*HAMACHI ROLL $8
Yellow tail, avocado, mayo, masago and scallions with fresh jalapenos, hot sauce and sesame seeds. Served with spicy mayo

*ALASKAN ROLL $8
Salmon, cucumber, avocado, scallions with lemon drops, sesame dressing and sesame seeds

*SPICY TUNA ROLL $8
Chopped spicy tuna, tempura flakes, scallions, fresh jalapeno, spicy mayo and sesame seeds

VEGGIE ROLL (V) $7
Carrot, cucumber and avocado with sesame seeds, sesame dressing and scallions

MANGO VEGGIE ROLL (V) $9
Carrot, cucumber and avocado with sesame seeds, sliced mango and mango sauce

AVOCADO ROLL (V,GF) $5

CUCUMBER ROLL (V,GF) $5

TUNA ROLL (GF) $6

SALMON ROLL (GF) $6

NIGIRI OR SASHIMI

SHRIMP $3
*SALMON $3
*YELLOW TAIL $3
*TUNA $3
EEL $3
*SMOKED SALMON $3
*WHITE FISH $3

KRAB STICK $3

VEGETARIAN $3

OCTOPUS $3

SMELT ROE $3

V = vegan GF = gluten-friendly

gluten-free soy sauce available

WE REFRAIN FROM SUBSTITUTING ITEMS INCLUDED IN SIGNATURE ROLLS AND SUSHI ROLLS.