

Kobé Teppanyaki

Single Selections, Duo Combinations and Chef Recommendations include 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

Filet Mignon*

5oz regular - 30 10oz large - 43

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 - 26 **Lobster** - 46

Cold Water Sea Scallops 10oz - 41

Tuna Tataki* Pepper crusted, seared rare,
ponzu sauce - 26

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

Duo Combinations

Shrimp & Teriyaki Chicken - 30

Scallops & Shrimp - 33

Sirloin* & Teriyaki Chicken - 31

Sirloin* & Lobster - 40

Sirloin* & Shrimp - 32

Sirloin* & Scallops - 37

Filet Mignon Upgrade - 6

Chef Recommendations

Sumo Sampler

Yes You Can Have It All - 64

Teriyaki Chicken, Sirloin*, Shrimp,
Shrimp Scallops & Lobster
Filet Mignon* Upgrade - 6

Seafood Trio

Seafood Lover's Dream - 52
Scallops, Shrimp & Lobster

Kobé Trio

Our Most Popular Combination - 39

Teriyaki Chicken, Sirloin* &
Filet Mignon* Upgrade - 6

Land & Sea

A Classic Premium Favorite - 52
Center-cut Filet Mignon*,
Shrimp & Lobster

卍 Ultimate Miyazaki Wagyu

We Proudly Serve Premium A5 Grade Japanese
Wagyu from the Miyazaki Prefecture in Japan - 140
6oz. 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 - 21
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 - 21

Kids

12 and under

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

Chicken - 11

Shrimp - 12

Tofu - 11

Sirloin* - 12

Vegetable Delight - 11

Side Items

Fried Rice - 4

Noodles - 4

Mixed

Vegetables - 4

Potatoes - 4

Zucchini - 4

Broccoli - 4

Mushrooms - 4

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.

idr 11/21

Kobé Cocktails

Kobé Breeze Cruzan Coconut Rum, strawberry, cranberry and pineapple - 10.5

Mt. Fuji Cruzan Coconut Rum, Angostura Bitters, crème of coconut, pineapple and cinnamon - 10.5

Passion Fruit Margarita 20oz Sauza Hacienda Tequila, triple sec, citrus juices and passion fruit - 10.5

Frozen Strawberry Daiquiri - 10
Frozen Piña Colada - 10

Scorpion Bowl for 2 Cruzan Rum, DeKuyper Amaretto, gin, apricot brandy, orange, pineapple, cranberry, grenadine and 151 proof rum (32oz) - 23

Beer

Japanese Craft 11oz
Echigo Koshihikari - 9.5
Echigo Red Ale - 9.5

Domestic 12oz
Bud Light - 6
Yuengling - 6
Michelob Ultra - 6

Imported 12oz
Kirin Ichiban - 6.5
Kirin Light - 6.5
Corona - 6.5
Heineken - 6.5

Bud Light Draft 12oz - 5.25
Sapporo 20oz
Sapporo - 11

Saké & Plum Wine

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 - 7
Add flavor +1
lychee, mango, passion fruit or raspberry

Saké Bomb - 7

Kikusui (300 ml) Junmai
Ginjo Saké - 29

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

Takara Plum Wine - 7.5

Kobé Cooler - 8 saké and plum wine

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

Mai-Tai 20oz
Cruzan Mango Rum, Bacardi Spiced American Oak, amaretto, orange, pineapple and grenadine - 13

Maihana Red Sangria Cruzan Mango Rum, Merlot, mixed with a blend of fresh citrus, cherry, orange and pomegranate juices - 10.5

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 Kessler Riesling
Flavors of ripe fruits, aromatic apples and peaches - 11/41

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

Matua Sauvignon Blanc
Peach and nectarine flavors accented by lime, mango and ruby grapefruit notes - 10/37

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

House Wine - 7.5 White Zinfandel, Chardonnay, Merlot, Cabernet Sauvignon

Momo White Sangria
Tyku White Saké, Cruzan Mango Rum, blend of banana, peach, pear, passion fruit and citrus juices - 10.5

Nagasaki Old Fashioned
Toki Japanese Whisky, Angostura Bitters, lapsang souchong smoked herbal tea, garnished with a torched star anise - 12.5

Red Wine

Castello Del Poggio Smooth Red
Full-bodied and fruity, with notes of apricot and peach - 9/33

Bogle Pinot Noir
Subtle cocoa and toasty oak notes with lasting fruit flavors creating an earthy finish - 9/33

Lyric By Etude Pinot Noir
Red fruit aromas alongside fresh cherry, raspberry and hints of kola nut - 13/49

Willamette Valley Pinot Noir
Aromas and flavors of cherry, blackberry, baking spices, cocoa and hint of earthiness - 67

Broadside Merlot
Red cherry and candied pomegranate aromas, leather notes with light elderberry fruit - 10/37

Tenshen Red Blend
Blend of Syrah, Grenache, Mourvedre, Petite Sirah & Merlot - 13/49

Padrillos Malbec
Flavors of plum, cherries, dried berries, and an aftertaste of white peppercorns - 9/33

Spellbound Cabernet Sauvignon
Bold dark fruit flavors with a slight hint of oak and spice - 11/41

Juggernaut Cabernet Sauvignon
Vanilla and ripe black currants with licorice, black fruit and cassis aromas - 14/53

Stags' Leap Cabernet Sauvignon
Flavors of plum compote, spice, green tea, and cocoa with aromatics of black cherry, blackberries and plum - 106

SIGNATURE ROLLS

*KRABBY SHRIMP ROLL \$14.5

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

*RED DRAGON ROLL \$14.5

Inside: Tempura shrimp, cucumber and avocado
Outside: Chopped spicy tuna, tempura flakes, spicy mayo, scallions, fresh jalapenos and sesame seeds

*RAINBOW ROLL \$14

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

*UPTOWN ROLL \$14.5

Inside: Krab, cucumber and avocado
Outside: Chopped and seasoned salmon, tuna, yellow tail, masago, red tobiko, sesame dressing and sesame seeds

*GRILLED LOBSTER ROLL \$24.5

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

*GOLDEN DRAGON ROLL \$14

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

*ULTIMATE TUNA ROLL \$14.5

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 \$14.5

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

*SPIDER ROLL \$14

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

*SMOKED SALMON ROLL \$13.5

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

SUSHI ROLLS

*CALIFORNIA ROLL \$8.5 Krab, cucumber, mayo and avocado with masago and sesame seeds

*VOLCANO ROLL \$12 Inside: Krab, cucumber and avocado
Outside: Volcano topping, masago and sesame seeds

CATERPILLAR ROLL \$13

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

CHIX ROLL \$9 Fried chicken tender, cucumber, mayo and avocado with eel sauce and sesame seeds

MEXICAN ROLL \$9.5 Tempura shrimp, cucumber and avocado with fresh jalapenos, spicy mayo and sesame seeds

TEMPURA ROLL \$9.5 Deep fried roll of white fish with eel sauce, sesame seeds and scallions

*PHILLY ROLL \$9 Smoked salmon, cream cheese and avocado with masago and sesame seeds

*HAMACHI ROLL \$9.5 Yellow tail, avocado, mayo, masago and scallions with fresh jalapenos, hot sauce and sesame seeds. Served with spicy mayo

*ALASKAN ROLL \$9 Salmon, cucumber, avocado, scallions with lemon drops, sesame dressing and sesame seeds

*SPICY TUNA ROLL \$9 Chopped spicy tuna, tempura flakes, scallions, fresh jalapeno, spicy mayo and sesame seeds

VEGGIE ROLL (V) \$8 Carrot, cucumber and avocado with sesame seeds and scallions

AVOCADO ROLL (V,GF) \$7

CUCUMBER ROLL (V,GF) \$7

*TUNA ROLL (GF) \$8

*V = vegan GF = gluten-friendly
gluten-free soy sauce available*

*SALMON ROLL (GF) \$8

NIGIRI OR SASHIMI

-1 piece per order-

*SALMON \$3.5

*YELLOW TAIL \$3.5

KRAB
STICK \$3.5

*TUNA \$3.5

*SMOKED SALMON \$3.5

OCTOPUS \$3.5

EEL \$3.5

*WHITE FISH \$3.5

*SMELT ROE \$3.5

WE REFRAIN FROM SUBSTITUTING ITEMS INCLUDED IN 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.