

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 - 35.5 10oz large - 52.5

Sliced Teriyaki Steak*

5oz regular - 25.5 10oz large - 34.5

Sirloin Steak*

5oz regular - 28 10oz large - 37

Teriyaki Chicken

5oz regular - 25.5 10oz large - 33.5

Shrimp

10pc regular - 27 15pc large - 36

Salmon - 31 **Lobster** - 51.95

Cold Water Sea Scallops 10oz - 47.5

Tuna Tataki* Pepper crusted, seared rare, ponzu sauce - 31

Vegetable Delight - 22 **Tofu Teriyaki** - 22

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

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 - 60.5

Center-cut Filet Mignon*,
Shrimp & Lobster

🍷 Ultimate Miyazaki Wagyu

We Proudly Serve Premium A5 Grade Japanese Wagyu
from the Miyazaki Prefecture in Japan - 153

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 - 23.5

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 - 23.5

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 - 12

Shrimp - 13

Sirloin* - 13

Tofu Teriyaki - 12

Vegetable Delight - 12

Side Items

Fried Rice - 4.5

Noodles - 4.5

Mixed

Vegetables - 4.5

Potatoes - 4.5

Zucchini - 4.5

Broccoli - 4.5

Mushrooms - 4.5

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 11/22

Kobé Cocktails

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

Kobé Breeze Cruzan Coconut Rum, strawberry, cranberry and pineapple - 12.75

Mt. Fuji Cruzan Coconut Rum, Angostura Bitters, crème of coconut, pineapple and cinnamon - 12.75

Passion Fruit Margarita 20oz
Sauza Hacienda Tequila, triple sec, citrus juices and passion fruit - 13.5

Frozen Strawberry Daiquiri - 12.75
Frozen Piña Colada - 12.75

Scorpion Bowl for 2 Cruzan Rum, DeKuyper Amaretto, gin, apricot brandy, orange, pineapple, cranberry, grenadine and 151 proof rum (32oz) - 25

Beer

Local Brew 16oz
Kobé Ichiban Japanese
Rice Lager. Gluten-free - 9

Domestic 12oz
Bud Light - 7
Yuengling - 7
Michelob Ultra - 7

Japanese Craft 11oz
Echigo Koshihikari - 12
Echigo Red Ale - 12

Bud Light Draft 12oz - 6.75

Imported 12oz
Kirin Ichiban - 8
Kirin Light - 8
Corona - 8 Heineken - 8

Sapporo 20oz
Sapporo - 12

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

Saké Bomb - 7.75

Kikusui (300 ml) Junmai Ginjo Saké - 29

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

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 - 15

Maihana Red Sangria
Cruzan Mango Rum, Merlot, mixed with a blend of fresh citrus, cherry, orange and pomegranate juices - 12.75

Momo White Sangria
Tyku White Saké, Cruzan Mango Rum, blend of banana, peach, pear, passion fruit and citrus juices - 12.75

Nagasaki Old Fashioned
Toki Japanese Whisky, Angostura Bitters, lapsang souchong smoked herbal tea, garnished with a torched star anise - 14.5

Sparkling

Zonin Prosecco (187 ml) - 13

Korbel Brut (187 ml) - 14

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 - 11/41

August Kessler Riesling
Flavors of ripe fruits, aromatic 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 notes - 12/45

Hess Rosé
Vibrant and juicy with a burst of fresh berry aromatics - 11/41

Ca' Bolani Pinot Grigio
Peach, pear with acacia flowers, melon and subtle spice - 12/45

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

Sonoma-Cutrer Russian River Valley Chardonnay
Notes of citrus, tropical fruits and hazelnuts - 16/61

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

Red Wine

Castello Del Poggio Smooth Red
Full-bodied and fruity, with notes of apricot and peach - 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 Pinot Noir
Aromas and flavors of cherry, blackberry, baking spices, cocoa and hint of earthiness - 64

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

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

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

Spellbound Cabernet Sauvignon
Bold dark fruit flavors with a slight hint of oak and spice - 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 with aromatics of black cherry, blackberries and plum - 106

SUSHI MENU



SUSHI APPETIZERS

***Tuna Tataki 16**

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

***Kobé Kobachi 16**

Towering cubed tuna topped with tempura crunch, avocado, masago, sesame seeds, scallions and ponzu sauce. Finished with lemon and garnished with cucumber and cilantro.

***Seaweed Salad 7**

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

POKE BOWLS

***Spicy Tuna Poke Bowl 18**

Spicy tuna with sliced cucumber, seaweed salad, masago, avocado, cilantro, pickled ginger and a pinch of roasted sesame seeds served over sushi rice.

***Salmon Poke Bowl 18**

Salmon with sliced cucumber, seaweed salad, masago, avocado, cilantro, pickled ginger and a pinch of roasted sesame seeds served over sushi rice.

SUSHI DINNERS

***Kobé Deluxe 36**

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

***Imperial Combo For Two 74**

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

***Sashimi Deluxe 36**

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

NIGIRI / SASHIMI

1 piece / per order

***Salmon 3.5**

***Krab Stick 3.5**

***Tuna 3.5**

Octopus 3.5

Eel 3.5

***Smelt Roe 3.5**

***Yellow Tail 3.5**

***White Fish 3.5**

***Smoked Salmon 3.5**

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

*Krabby Shrimp Roll 16.5

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

*Red Dragon Roll 16.5

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

*Rainbow Roll 16

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

*Uptown Roll 16.5

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

*Grilled Lobster Roll 25.5

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

*Golden Dragon Roll 16

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

*Ultimate Tuna Roll 16.5

Inside: Chopped spicy tuna, scallions, tempura flakes
Outside: Tuna, avocado, fresh jalapeños, black tobiko and spicy mayo. Served with ponzu sauce

Silly Eel Roll 16.5

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

*Spider Roll 16

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

*Smoked Salmon Roll 16

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

SUSHI ROLLS

*California Roll 9

Krab, cucumber, mayo and avocado with masago and sesame seeds

*Volcano Roll 13

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 10

Fried chicken tender, cucumber, mayo and avocado with eel sauce and sesame seeds

Mexican Roll 10.5

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

Tempura Roll 10

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

*Philly Roll 10

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

*Hamachi Roll 10

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

*Alaskan Roll 10

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

*Spicy Tuna Roll 10

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

Veggie Roll (V) 8.5

Carrot, cucumber and avocado with sesame seeds and scallions

Avocado Roll (V,GF) 8 *V = vegan*

Cucumber Roll (V,GF) 7.5 *GF = gluten-friendly*

*Tuna Roll (GF) 9

*Salmon Roll (GF) 9 *gluten-free soy sauce available*

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