

## APPETIZERS

Krab Rangoon - 10

Egg Rolls - 8

Steamed Edamame - 9

Vegetable Tempura - 9

Teriyaki Chicken Wings - 12

Pan-Fried Chicken Gyoza - 10

**Yum Yum Shrimp Tempura Appetizer - 13**  
Crispy tempura shrimp served with Kobé white sauce.

**Yum Yum Chicken Tempura Appetizer - 13**  
Crispy tempura chicken served with Kobé white sauce.

# KOBÉ TEPPANYAKI

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 - 31.5    10oz large - 47.5

### Sirloin Steak\*

5oz regular - 23.5    10oz large - 31.5

### Teriyaki Chicken

5oz regular - 19.5    10oz large - 27.5

### Shrimp

10pc regular - 22.5    15pc large - 30.5

**Sliced Teriyaki Steak\*** 5oz - 19.5

**Salmon - 28    Lobster - 48**

**Cold Water Sea Scallops** 10oz - 43.5

**Tuna Tataki\*** Pepper crusted, seared rare, ponzu sauce - 28

**Vegetable Delight - 19.5    Tofu Teriyaki - 19.5**

## DUO COMBINATIONS

**Shrimp & Teriyaki Chicken - 29.5**

**Scallops & Shrimp - 35**

**Sirloin\* & Teriyaki Chicken - 29.5**

**Sirloin\* & Lobster - 41**

**Sirloin\* & Shrimp - 30.5**    Filet Mignon  
Upgrade - 8

**Sirloin\* & Scallops - 37**

## SIDE ITEMS

**Fried Rice - 4.75**

**Mushroom - 4.75**

**Noodles - 4.75**

**Zucchini - 4.75**

**Potatoes - 4.75**

**Mixed Vegetables - 4.75**

**Broccoli - 4.75**

## CHEF RECOMMENDATIONS

### Sumo Sampler

Yes You Can Have It All - 67

Teriyaki Chicken, Sirloin\*, Shrimp,  
Scallops & Lobster

Filet Mignon\* Upgrade - 8

### Seafood Trio

Seafood Lover's Dream - 54

Scallops, Shrimp & Lobster

### Kobé Trio

Our Most Popular Combination - 37.5

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

### Land & Sea

A Classic Premium Favorite - 55

Center-cut Filet Mignon\*,  
Shrimp & Lobster

### 🍷 Ultimate Japanese Wagyu

We Proudly Serve Premium

A5 Grade Japanese Wagyu - 135

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 - 21.5

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 - 21.5

**Sign-up for Kobé Rewards!**  
Receive exclusive rewards,  
including a Birthday Reward.

Scan QR Code for details and to sign-up!



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

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

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

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

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

**Passion Fruit Margarita** 20oz Sauza Hacienda Tequila, triple sec, citrus juices and passion fruit - 11.5

**Momo White Sangria** Cruzan Mango Rum, house saké, blend of white grape, banana, peach, pear 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

**iichiko Ginger** iichiko Silhouette Shochu, Q Ginger Beer and lime - 10.5

**Passion Fruit Martini** Tito's handmade vodka, triple sec, passion fruit, orange and cranberry - 10.5

**Peachy Lychee Martini** Tito's handmade vodka, peach schnapps, orange and lychee - 10.5

**Cucumber Eclipse Martini** Aviation Gin, house saké and fresh cucumber, topped with Q Elderflower Tonic - 10.5

### ☪ Scorpion Bowl for 2

Cruzan Rum, DeKuyper Amaretto, gin, apricot brandy, orange, pineapple, cranberry, grenadine and 151 proof rum (32oz) - 22



## 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

**House Hot Saké** - 7.5  
Add flavor +1 lychee, mango, passion fruit or raspberry

**Kobé Cooler** - 8  
A refreshing blend of house saké and plum wine

**Takara Plum Wine** - 7.5     **Saké Bomb** - 7.5

## 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 - 8

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

**Imported** 12oz Kirin Ichiban - 7     Kirin Light - 7  
Corona - 7     Heineken - 7

**Domestic** 12oz Bud Light - 6     Yuengling - 6  
Michelob Ultra - 6     Sapporo - 7

**Bud Light Draft** 12oz - 5.5

## NON-ALCOHOLIC

**Coconut Breeze** 5.5 A refreshing blend of coconut and pineapple

**Smoothies** 6 strawberry, pina colada, strawberry cream or vanilla

**Frozen Lemonade** 4.75

**Fresh Brewed Iced Tea** 3.75 sweet or unsweetened.  
complimentary refills

**Fiji** 4.25 still     **Perrier** 4.25 sparkling     **Apple Juice** 4     **Red Bull** 4.5

**Kobé Flavored Iced Tea** 4.5  
raspberry, mango, passion fruit or lychee. complimentary refills

**Soft Drinks** 3.75 Coke, Diet Coke, Sprite, Ginger Ale,  
Minute Maid Lemonade. complimentary refills 

## SPARKLING

**Santa Marina Prosecco** (187 ml) - 11

**Korbel Brut** (187 ml) - 12

**Veuve Clicquot Yellow Label** (750 ml) - 94

**Dom Perignon** (750 ml) - 295

## WHITE WINE

**Bulletin Place Moscato**  
White peach, mango, and orange blossom.  
Crisp finish with light spritz bubbles - 10/37

**August Kessler Riesling**  
Ripe fruits, apples and peaches - 12/45

**Sterling Sauvignon Blanc**  
Bold flavors of green apple, pear, melon,  
lime and gooseberries - 9/33

**Matua Sauvignon Blanc**  
Peach and nectarine flavors accented by  
lime, mango and ruby grapefruit - 11/41

**La Vieille Ferme Rosé**  
Fruity, dry, crisp and smooth, notes of red  
fruit and citrus - 10/37

**Villa Sandi Pinot Grigio**  
Classic pear and apple layered with hints of  
pineapple and flowers - 11/41

**Line 39 Chardonnay**  
Rich, medium-bodied wine, hints of oak,  
and lush tropical fruit flavors - 11/41

**Sonoma-Cutrer Russian River Valley Chardonnay**  
Flavors of crisp, zesty lemon, green apple,  
lime and barrel spice - 15/57

**House Wines** - 7.5  
White Zinfandel, Chardonnay,  
Merlot, Cabernet Sauvignon

## FROZEN COCKTAILS

**Strawberry Daiquiri** - 10.5

**Pina Colada** - 10.5

**Margarita** frozen or on-the-rocks - 10.5

**Fujiyama** creme de banana, pina colada, rum - 10.5

**Mudslide** - 10.5

**Lava Flow** strawberry & pina colada - 10.5

## RED WINE

**Allegro Sweet Red**  
Bright red fruit and a little spritz - 10/37

**Bogle Pinot Noir**  
Subtle cocoa and toasty oak notes with lasting  
fruit flavors creating an earthy finish - 10/37

**Lyric By Etude Pinot Noir**  
Red fruit aromas alongside fresh cherry,  
raspberry and hints of kola nut - 14/53

**Willamette Valley Vineyards 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 - 11/41

**Tenshen Red Blend** Syrah, Grenache,  
Mourvedre, Petite Sirah & Merlot - 14/53

**Padrillos Malbec** Flavors of plum, cherries,  
dried berries and white peppercorns - 10/37

**Twenty Acres Cabernet Sauvignon**  
Red cherries, plums, hints of chocolate - 12/45

**Juggernaut Cabernet Sauvignon**  
Vanilla and ripe black currants with licorice,  
black fruit and cassis aromas - 15/57

**Stags' Leap Cabernet Sauvignon**  
Flavors of plum compote, spice, green tea,  
and cocoa - 102

# 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.

### **\*Spicy Salmon Poke Bowl 18**

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

## SUSHI DINNERS

Includes Japanese Clear Onion Soup & Crisp Green Salad.

### **\*Kobé Deluxe 36**

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

### **\*Sashimi Deluxe 36**

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

### **\*Imperial Combo For Two 74**

8pcs. Nigiri, 15 pcs. Sashimi,  
2 California Hand Rolls and 1 Tuna Roll.  
Includes two Japanese Clear Onion Soups  
& two Crisp Green Salads.

## NIGIRI / SASHIMI

1 piece / per order

**\*Salmon 3.5**

**\*Tuna 3.5**

**Eel 3.5**

**\*Yellow Tail 3.5**

**\*Smoked Salmon 3.5**

**\*Krab Stick 3.5**

**Octopus 3.5**

**\*Smelt Roe 3.5**

**\*White Fish 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 and sesame dressing

### **\*Uptown Roll 16.5**

Inside: Krab, cucumber and avocado  
Outside: Chopped and seasoned salmon, tuna, yellow tail, masago, 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, masago 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 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 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**

*gluten-free soy sauce available*

### **\*Salmon Roll (GF) 9**

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