



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 - 37.5 10oz large - 54.5

Center-cut Sirloin Steak*

5oz regular - 30 10oz large - 39

Teriyaki Chicken

5oz regular - 23.5 10oz large - 32.5

Shrimp

10pc regular - 29 15pc large - 38

Sliced Teriyaki Steak* 5oz - 23.5

limited quantity 10oz - 32.5

Salmon - 33 **Lobster** - 53.95

Cold Water Sea Scallops 10oz - 49.5

Tuna Tataki* Pepper crusted, seared rare, ponzu sauce - 33

Vegetable Delight - 23.5 **Tofu Teriyaki** - 23.5

Duo Combinations

Shrimp & Teriyaki Chicken - 38

Scallops & Shrimp - 42.5

Sirloin* & Teriyaki Chicken - 38

Sirloin* & Lobster - 48

Sirloin* & Shrimp - 39

Sirloin* & Scallops - 45

Filet Mignon Upgrade - 8

Chef Recommendations

Sumo Sampler

Yes You Can Have It All - 75

Teriyaki Chicken, Sirloin*, Shrimp,
Scallops & Lobster

Filet Mignon* Upgrade - 8

Kobé Trio

Our Most Popular Combination - 45

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

Land & Sea

A Classic Premium Favorite - 62.5

Center-cut Filet Mignon*,
Shrimp & Lobster

Seafood Trio

Seafood Lover's Dream - 62

Scallops, Shrimp & Lobster

Ultimate Japanese Wagyu

We Proudly Serve Premium A5 Grade Japanese Wagyu - 155
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 a crisp green salad - 23.5

Kids

12 and under

Served with Japanese onion soup and crisp green salad.
Teppanyaki kid entrées include kid-sized portions of fried rice, noodles, mixed vegetables and protein choice

Chicken - 12 **Tofu Teriyaki** - 12

Shrimp - 13 **Vegetable**

Sirloin* - 13 **Delight** - 12

Side Items

Fried Rice - 4.75

Noodles - 4.75

Mixed

Vegetables - 4.75

Potatoes - 4.75

Zucchini - 4.75

Broccoli - 4.75

Mushrooms - 4.75

Prepared in our kitchen

Yum Yum Chicken - 12

Tempura with Fries

Yum Yum Shrimp - 13

Tempura with Fries

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. hol idr ksm lbv 2/24

Kobé Cocktails

Kobé Breeze Parrot Bay Coconut Rum, strawberry, cranberry and pineapple - 15.25

Mt. Fuji Parrot Bay Coconut Rum, Angostura Bitters, crème of coconut, pineapple & cinnamon - 15.25

Passion Fruit Margarita 20oz Corazón Reposado Tequila, triple sec, citrus juices and passion fruit - 16

Frozen Strawberry Daiquiri - 15

Frozen Piña Colada - 15

☞ Scorpion Bowl for 2

Parrot Bay Rum, DeKuyper Amaretto, gin, apricot brandy, orange, pineapple, cranberry, grenadine and 151 proof rum (32oz) - 27.5

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 - 9

Japanese Craft 11oz

Echigo Koshihikari - 12

Echigo Red Ale - 12

Imported 12oz

Kirin Ichiban - 8.5

Kirin Light - 8.5

Corona - 8.5 Heineken - 8.5

Domestic 12oz

Bud Light - 7.5

Yuengling - 7.5

Michelob Ultra - 7.5

Sapporo - 8.5

Bud Light

Draft 12oz - 7.25

Kirin Draft

12oz - 7.75

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

Wakatake Onikoroshi 'Demon Slayer'

(720 ml) Junmai Daiginjo - 95

House Hot Saké - 8

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

Saké Bomb - 7.75 **Takara Plum Wine** - 10

Kobé Cooler - 10 saké and plum wine

Mai-Tai 20oz Parrot Bay Mango Rum, Bacardi Spiced American Oak, amaretto, orange, pineapple and grenadine - 17.5

Maihana Red Sangria Parrot Bay Mango Rum, merlot, mixed with a blend of fresh citrus, cherry, orange and pomegranate juices - 15.25

Momo White Sangria Parrot Bay Mango Rum, house saké, blend of peach, pear, banana, passion fruit and citrus juices - 15.25

Nagasaki Old Fashioned Toki Japanese Whisky, Angostura Bitters, lapsang souchong smoked herbal tea, garnished with a torched star anise - 17

Hard Seltzers

White Claw Mango - 8.5

White Claw Black Cherry - 8.5

Sparkling

Santa Marina Prosecco (187 ml) - 14

Korbel Brut (187 ml) - 15 (750 ml) - 53

Veuve Clicquot Yellow Label (750 ml) - 102

Dom Perignon (750 ml) - 295

White Wine

Bulletin Place Moscato South Eastern Australia - 12/45

August Kessler Riesling Rheingau, Germany - 14/53

Sterling Sauvignon Blanc California - 11/41

Matua Sauvignon Blanc Marlborough, New Zealand - 13/49

La Vieille Ferme Rosé Rhone Valley, France - 12/45

Borgi Ad Est Pinot Grigio Friuli, Italy - 13/49

Line 39 Chardonnay California - 13/49

Sonoma-Cutrer Chardonnay Russian River Valley, California - 17/65

Red Wine

Allegro Sweet Red California - 12/45

Bogle Pinot Noir California - 12/45

Lyric By Etude Pinot Noir Monterey County, California - 16/61

Willamette Valley Vineyards Pinot Noir Willamette Valley, Oregon - 69

Broadside Merlot Paso Robles, California - 13/49

19 Crimes Red Blend Australia - 13/49

Padrillos Malbec Mendoza, Argentina - 12/45

Twenty Acres Cabernet Sauvignon Clarksburg, California - 14/53

Juggernaut Cabernet Sauvignon Hillside Vineyards, California - 17/65

Stags' Leap Cabernet Sauvignon Napa Valley, California - 106

House Wine - 10 White Zinfandel, Chardonnay, Merlot, Cabernet Sauvignon

Non-Alcoholic

Smoothies 7.5 strawberry, pina colada, strawberry cream or vanilla

Ramune Japanese Soda 5.75 strawberry, lemon-lime or lychee

Fiji 4.99 still **Perrier** 4.99 sparkling **Apple Juice** 4.5 **Red Bull Energy Drink** 4.99

Frozen Lemonade 4.99

Coconut Breeze 7.5 coconut and pineapple

Kobé Flavored Iced Tea 4.99 raspberry, mango, passion fruit or lychee. complimentary refills

Soft Drinks 3.99 Coke, Diet Coke, Sprite, Ginger Ale, Minute Maid Lemonade. complimentary refills

Fresh Brewed Iced Tea 3.99 sweet or unsweetened. complimentary refills

Bubble Tea with Crystal Boba 7 taro, green tea, strawberry cream, hazelnut coffee, pistachio coffee or brown sugar coffee

Bubble Tea with Fruit Jellies 7 lychee, passion fruit, strawberry bliss, mango or peach

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

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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