

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.

APPETIZERS

Tempura French Fries - 7

Krab Rangoon - 10.5

Vegetable Spring Rolls - 8.5

Steamed Edamame - 9.5

Vegetable Tempura - 9.5

Teriyaki Chicken Wings - 12.5

Pan-Fried Chicken Gyoza - 10.5

Yum Yum Shrimp Tempura - 13

Crispy Tempura shrimp served with Kobé white sauce.

Yum Yum Chicken Tempura - 13

Crispy tempura chicken served with Kobé white sauce.

Gluten-Friendly Chicken Fried Rice

Seasonal vegetables, butter, garlic and gluten-free soy sauce. Includes 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. Includes a crisp green salad - 23.5

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 - 61
Center-cut Filet Mignon*,
Shrimp & Lobster

🍷 Ultimate Japanese Wagyu

We Proudly Serve Premium
A5 Grade Japanese Wagyu - 154
6oz. Japanese Wagyu Beef* & Lobster



SINGLE SELECTIONS

Filet Mignon*

5oz regular - 35.5 10oz large - 52.5

Center-cut Sirloin Steak*

5oz regular - 28 10oz large - 37

Teriyaki Chicken

5oz regular - 22.5 10oz large - 31.5

Shrimp

10pc regular - 27 15pc large - 36

Sliced Teriyaki Steak*

5oz regular - 22.5 10oz large - 31.5
Limited Quantity

Salmon - 32

Lobster - 52

Cold Water Sea Scallops 10oz - 47.5

Tuna Tataki*

Pepper crusted, seared rare, ponzu sauce - 32

Vegetable Delight - 22.5

Tofu Teriyaki - 22.5

DUO COMBINATIONS

Shrimp & Teriyaki Chicken - 36

Scallops & Shrimp - 40.5

Sirloin* & Teriyaki Chicken - 36
Filet Mignon Upgrade - 8

Sirloin* & Lobster - 46

Sirloin* & Shrimp - 37

Sirloin* & Scallops - 43

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 Parrot Bay Mango Rum, Parrot Bay Spiced Rum, amaretto, orange, pineapple and grenadine - 17.5

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

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

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

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

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

iichiko Ginger iichiko Silhouette Shochu, Q Ginger Beer and lime - 15.25

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

Passion Fruit Martini Tito's Handmade Vodka, triple sec, passion fruit, orange and cranberry - 14

Peachy Lychee Martini Tito's Handmade Vodka, peach schnapps, orange and lychee - 14

FROZEN COCKTAILS

Strawberry Daiquiri - 15

Piña Colada - 15

Margarita frozen or on-the-rocks - 15

Fujiyama creme de banana, piña colada, rum - 15

Mudslide - 15

Lava Flow strawberry & 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



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 Russian River Valley

Chardonnay Russian River Valley, California - 17/65

HOUSE WINE

White Zinfandel, Chardonnay, Merlot or Cabernet Sauvignon - 10

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

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' (750 ml) Junmai Daiginjo - 95

House Hot Saké - 8
Add flavor +1 lychee, mango, passion fruit or raspberry

Saké Bomb - 7.75

Kobé Cooler - 10
A refreshing blend of house saké and plum wine

Kobé Sake Spritzer - 10

Takara Plum Wine - 10

HARD SELTZER White Claw Mango or Black Cherry - 8.5

NON-ALCOHOLIC

Coconut Breeze A refreshing blend of coconut and pineapple - 7.5

Smoothies Strawberry, piña colada, strawberry cream or vanilla - 7.5

Ramune Japanese Soda Strawberry, lemon-lime, melon or lychee - 5.75

Red Bull Energy Drink - 4.99

Fiji - 4.99 Still | **Perrier** - 4.99 Sparkling

Apple Juice - 4.5 | **Frozen Lemonade** - 4.99

Soft Drinks Coke, Diet Coke, Sprite, Ginger Ale, Minute Maid Lemonade. *Coca-Cola* complimentary refills - 3.99

Fresh Brewed Iced Tea Sweet or unsweetened. complimentary refills - 3.99

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

Kobé Bubble Tea with Fruit Jellies Passion fruit, strawberry bliss, lychee, mango or peach - 7

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

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

Draft 12oz Bud Light Draft - 7.25

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

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

SUSHI APPETIZERS

***Tuna Tataki 17**

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

***Kobé Kobachi 17**

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

***Seaweed Salad 7**

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

SUSHI DINNERS

Includes Japanese Clear Onion Soup & Crisp Green Salad.

***Kobé Deluxe 36**

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

***Sashimi Deluxe 36**

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

***Imperial Combo For Two 74**

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

Includes two Japanese Clear Onion Soups & two Crisp Green Salads.

NIGIRI / SASHIMI

1 piece / per order

***Salmon 3.75**

Eel 3.75

***Krab Stick 3.75**

***Smelt Roe 3.75**

***Smoked Salmon 3.75**

***Yellow Tail 3.75**

***Tuna 3.75**

***Octopus 3.75**

***White Fish 3.75**

***Tamago 3.75**

POKE BOWLS

Served over sushi rice with cucumber, seaweed salad, avocado, pickled ginger, micro cilantro and a pinch of roasted sesame seeds.

***Spicy Tuna Poke Bowl 19** Chopped Tuna with spicy mayo. Topped with masago.

***Spicy Salmon Poke Bowl 19** Chopped Salmon with spicy mayo. Topped with masago.

Fuyu Poke Bowl 15 Chopped Spicy Kimchi

Aki Poke Bowl 15 Crispy Tofu. Served with a side of soy sauce.

Tamago Poke Bowl 15.5 Japanese Egg Omelet. Served with a side of sesame dressing.

KISETSU ROLLS

Natsu Roll 9.5

Crispy tofu, cucumber and tempura flakes. Topped with avocado, shredded carrots, sesame seeds and sesame dressing

Haru Roll 9.5

Crispy tofu, cucumber, avocado and shredded carrots. Topped with Japanese pickles and sesame seeds

Fuyu Roll 9.5

Krab, cucumber, avocado and shredded carrots. Topped with spicy kimchi and sesame seeds

Kari Kari Fuyu Roll 10

Spicy kimchi, cucumber, avocado and shredded carrot. Topped with tempura flakes, sesame seeds and spicy mayo

Fuyu Futomaki 10

Spicy kimchi, cucumber, avocado, yellow daikon, Japanese pickles and shredded carrots. Topped with tempura flakes, spicy mayo and sesame seeds

Aki Futomaki 10

Crispy tofu, cucumber, avocado, yellow daikon, Japanese pickles and shredded carrots. Topped with sesame seeds

Veggie Roll 9  

Carrot, cucumber and avocado with sesame seeds and scallions

Avocado Roll 8.5  

Cucumber Roll 8  



vegan



gluten-friendly

gluten-free soy sauce available

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 17.5**

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

***Red Dragon Roll 17.5**

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

***Rainbow Roll 17**

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

***Uptown Roll 17.5**

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

***Grilled Lobster Roll 27**

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

***Golden Dragon Roll 17**

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

***Ultimate Tuna Roll 17.5**

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

Silly Eel Roll 17.5

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

***Spider Roll 17**

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

***Smoked Salmon Roll 17**

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

SUSHI ROLLS

***California Roll 9.5**

Krab, cucumber and avocado with masago and sesame seeds

***Volcano Roll 13.5**

Inside: Krab, cucumber and avocado
Outside: Volcano topping, masago and sesame seeds

Caterpillar Roll 13.5

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

Mexican Roll 11

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

Tempura Roll 10.5

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

***Philly Roll 10.5**

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

***Hamachi Roll 10.5**

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

***Alaskan Roll 10.5**

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

***Spicy Tuna Roll 10.5**

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

Tamago Roll 9.5

Krab, cucumber, avocado and shredded carrots. Topped with tamago, sesame seeds and sesame dressing

Tamago Futomaki 10.5

Tamago, cucumber, avocado, yellow daikon, Japanese pickles and shredded carrots. Topped with sesame seeds and sesame dressing

Kari Kari Tamago Roll 10

Tamago, cucumber, avocado and shredded carrots. Topped with tempura flakes, sesame seeds and sesame dressing

***Tuna Roll 9.5**

***Salmon Roll 9.5**

Most sushi items are garnished with micro cilantro unless requested otherwise.

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