

# KOBÉ TEPPANYAKI

ICHIBAN®

Single Selections, 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

<b>Filet Mignon* USDA Choice</b> 5oz regular - 39    10oz large - 55	<b>Shrimp</b> 10pc regular - 30.5    15pc large - 38.5
<b>Center Cut Sirloin* USDA Choice</b> 5oz regular - 30.5    10oz large - 39	<b>Teriyaki Chicken</b> 5oz regular - 26.5    10oz large - 34.5
<b>Ribeye* USDA Choice</b> 10oz regular - 50    20oz large - 63	<b>Salmon</b> - 36 <b>Twin Lobster Tails</b> - 55.5
<b>Sliced Teriyaki Steak* USDA Choice</b> 5oz regular - 26.5    10oz large - 34.5 <i>Limited Quantity</i>	<b>Cold Water Sea Scallops</b> 10oz - 49.5
	<b>Tuna Tataki* - 36</b> Pepper crusted, seared rare, with ponzu sauce
	<b>Vegetable Delight</b> - 27 <b>Tofu Teriyaki</b> - 28

### ADD TO ANY ENTRÉE

<b>Filet Mignon*</b> 5oz - 21.25	<b>Ribeye*</b> 10oz - 29
<b>Premium A5 Grade Japanese Wagyu*</b> 6oz - 80	
<b>Lobster Tail</b> - 25	<b>Scallops</b> 5oz - 21 <b>Salmon</b> 6oz - 19



Kobé Trio

\*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.

## CHEF RECOMMENDATIONS

<b>Sumo Sampler</b> - 76 <i>Yes You Can Have It All</i> <b>Teriyaki Chicken, Sirloin*, Shrimp, Scallops &amp; Lobster Tail</b>	<b>Kobé Trio</b> - 46.5 <i>Our Most Popular Combination</i> <b>Teriyaki Chicken, Sirloin* &amp; Shrimp</b>
<b>Seafood Trio</b> - 63 <i>A Seafood Lover's Dream</i> <b>Scallops, Shrimp &amp; Lobster Tail</b>	<b>Land &amp; Sea</b> - 64 <i>Classic Premium Favorite</i> <b>Center Cut Filet Mignon*, Shrimp &amp; Lobster Tail</b>

### 🔪 A5 JAPANESE WAGYU

We Proudly Serve Premium A5 Grade Japanese Wagyu - 99 6oz. Japanese Wagyu Beef\*



### INDULGE IN THE FINEST QUALITY STEAKS

At Kobé, our A5 Japanese Wagyu Beef comes from the Miyazaki and Kagoshima Prefectures of Japan. A5, which is the highest grade for Japanese Wagyu beef, indicates meat with ideal firmness and texture, coloring, and marbling.

Our other premium steak options are all USDA Choice, known for its tenderness, juiciness, and rich flavor—making it ideal for grilling. Our steaks are never frozen, ensuring the freshest quality with every bite.

Each steak is hand-cut in our Kobé restaurants, allowing our chefs to carefully inspect every piece and guarantee it meets our high standards.

## COMBINATIONS

<b>Shrimp &amp; Teriyaki Chicken</b> - 38.5	<b>Sirloin* &amp; Lobster Tail</b> - 50
<b>Scallops &amp; Shrimp</b> - 44	<b>Sirloin* &amp; Shrimp</b> - 39.5
<b>Sirloin* &amp; Teriyaki Chicken</b> - 38.5	<b>Sirloin* &amp; Scallops</b> - 46
	<b>Scallops &amp; Lobster Tail</b> - 57.5

## DESSERT **Brownie Cheesecake** served warm, with vanilla or chocolate ice cream - 11

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.

## KOBÉ COCKTAILS

**Mai-Tai** 20oz Parrot Bay Mango Rum, Parrot Bay Spiced Rum, amaretto, orange, pineapple and grenadine - 18.25

**Maihana Red Sangria** Parrot Bay Mango Rum, Merlot, with a blend of fresh citrus, cherry, orange and pomegranate juices - 16

**Momo White Sangria** Parrot Bay Mango Rum, house saké, blend of white grape, banana, peach, pear and citrus juices - 16

**Nagasaki Old Fashioned** Toki Japanese Whisky, Angostura Bitters, lapsang souchong smoked herbal tea, garnished with a torched star anise - 18

**Smoked Old Fashioned** Michter's US1 Small Batch Bourbon, sugar and Angostura Bitters - 18

🔪 **Scorpion Bowl for 2** Parrot Bay Rum, amaretto, gin, apricot brandy, orange, pineapple, cranberry, grenadine and 151 proof rum (32oz) - 28

**Kobé Breeze** Parrot Bay Coconut Rum, strawberry, cranberry and pineapple - 16

**Mt. Fuji** Parrot Bay Coconut Rum, Angostura Bitters, crème of coconut, pineapple and cinnamon - 16

**Passion Fruit Margarita** 20oz Corazón Reposado Tequila, triple sec, citrus juices and passion fruit - 16.75

**Lychee-Rita** Corazon Reposado Tequila, triple sec, citrus juices and lychee - 16

**Passion Fruit Martini** Tito's Handmade Vodka, triple sec, passion fruit, orange and cranberry - 15

**Peachy Lychee Martini** Tito's Handmade Vodka, peach schnapps, orange and lychee - 15

## FROZEN COCKTAILS

**Strawberry Daiquiri** - 15.5

**Piña Colada** - 15.5

**Margarita** frozen or on-the-rocks - 15.5

**Fujiyama** crème de banana, piña colada, rum - 15.5

**Mudslide** - 15.5

**Lava Flow** strawberry & piña colada - 15.5



Mai-Tai



Scorpion Bowl for 2



Nagasaki Old Fashioned

## SAKE

**Kikusui 'Chrysanthemum Water'**  
(300 ml) Junmai Ginjo - 29

**House Hot Saké** - 9.5  
Add flavor +1 lychee, mango, passion fruit or raspberry

**Suigei 'Drunken Whale'**  
(300 ml) Tokubetsu Junmai - 34

**Saké Bomb** - 7.75

**Dassai 45 'Otter Festival'**  
(300 ml) Junmai Daiginjo - 39

**Kobé Cooler** - 10.5  
A refreshing blend of house saké and plum wine

**Tozai 'Well Of Wisdom'**  
(300 ml) Ginjo - 30

**Kobé Sake Spritzer** - 10.5

**Tozai 'Snow Maiden'** (300 ml)  
Junmai Nigori - 25

**Takara Plum Wine** - 10.5

**Rihaku 'Dreamy Clouds'** (300ml)  
Tokubetsu Junmai Nigori - 38

**Wakatake Onikoroshi 'Demon Slayer'** (750 ml)  
Junmai Daiginjo - 95

## HARD SELTZER

White Claw Mango or Black Cherry - 9

## 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

**Draft** 12oz Bud Light Draft - 7.75 | Kirin Draft - 8.25

**Imported** 12oz Kirin Ichiban - 9 | Kirin Light - 9 | Corona - 9 | Heineken - 9

**Domestic** 12oz Bud Light - 8 | Yuengling - 8 | Michelob Ultra - 8 | Sapporo - 9

## NON-ALCOHOLIC

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

**Coconut Breeze** Refreshing blend of  
coconut and pineapple - 7.5

**Fresh Brewed Iced Tea** Sweet or unsweetened,  
complimentary refills - 3.99

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

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

**Apple Juice** - 4.5 | **Frozen Lemonade** - 5

**Red Bull Energy Drink** - 4.99

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

**Kobé Bubble Tea with Crystal Boba**  
Passion fruit paradise, green tea, taro tea,  
strawberry cream, hazelnut coffee,  
pistachio coffee or brown sugar coffee - 7

**Soft Drinks** Coke, Diet Coke, Sprite, Soda  
Water, Ginger Ale, Minute Maid Lemonade,  
complimentary refills - 3.99

**Kobé Bubble Tea with Fruit Jellies**  
Mango tea, peach tea, passion fruit tea,  
lychee tea, strawberry bliss or  
watermelon cooler - 7

## SPARKLING

**Santa Marina Prosecco** (187 ml) - 14

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

**Veuve Clicquot Yellow Label** (750 ml) - 145

## WHITE WINE

**Bulletin Place Moscato** South Eastern Australia - 12 gl / 45 btl

**August Kessler Riesling** Rheingau, Germany - 14 gl / 53 btl

**Sterling Sauvignon Blanc** California - 12 gl / 45 btl

**Matua Sauvignon Blanc** Marlborough, New Zealand - 13 gl / 49 btl

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

**Borghetti Ad Est Pinot Grigio** Friuli, Italy - 13 gl / 49 btl

**Line 39 Chardonnay** California - 13 gl / 49 btl

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

## RED WINE

**Allegro Sweet Red** California - 12 gl / 45 btl

**Bouchard Pinot Noir** France - 13 gl / 49 btl

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

**Willamette Valley Vineyards Pinot Noir** Willamette Valley, Oregon - 69 btl

**Decoy Merlot** California - 13 gl / 49 btl

**Duckhorn Merlot** Napa Valley, California - 104 btl

**19 Crimes Red Blend** Australia - 13 gl / 49 btl

**Padrillos Malbec** Mendoza, Argentina - 13 gl / 49 btl

**Kings of Prohibition Cabernet Sauvignon** South Eastern Australia - 14 gl / 53 btl

**St. Hubert's The Stag Cabernet Sauvignon** Paso Robles, California - 17 gl / 65 btl

**Stags' Leap Winery Cabernet Sauvignon** Napa Valley, California - 106 btl

## HOUSE WINE

White Zinfandel, Chardonnay, Merlot or Cabernet Sauvignon - 10.5 gl

PLEASE DRINK RESPONSIBLY. TOUR 2/25

# KOBÉ

ICHIBAN®

## JAPANESE STEAKHOUSE

A teppanyaki legacy since 1984  
from Orlando to Tampa Bay



## 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 Avocado 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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# KID'S MENU

(12 & 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

**TERIYAKI CHICKEN (3oz) 14**

**SHRIMP (5pcs) 15**

**SIRLOIN\* (3oz) 15**

**TOFU TERIYAKI (5oz) 14**

**VEGETABLE DELIGHT 14**

Prepared in our kitchen

**KIDS YUM YUM CHICKEN 14**

Tempura chicken served with fries, Kobé white sauce and ketchup

**KIDS YUM YUM SHRIMP 15**

Tempura shrimp served with fries, Kobé white sauce and ketchup

