

# 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*</b> - 36 Pepper crusted, seared rare, with ponzu sauce
	<b>Vegetable Delight</b> - 27 <b>Tofu Teriyaki</b> - 28

<b>ADD TO ANY ENTRÉE</b>	<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

<b>Kikusui ‘Chrysanthemum Water’</b> (300 ml) Junmai Ginjo - 29	<b>House Hot Saké</b> - 9.5 Add flavor +1 lychee, mango, passion fruit or raspberry
<b>Suigei ‘Drunken Whale’</b> (300 ml) Tokubetsu Junmai - 34	<b>Saké Bomb</b> - 7.75
<b>Dassai 45 ‘Otter Festival’</b> (300 ml) Junmai Daiginjo - 39	<b>Kobé Cooler</b> - 10.5 A refreshing blend of house saké and plum wine
<b>Tozai ‘Well Of Wisdom’</b> (300 ml) Ginjo - 30	<b>Kobé Sake Spritzer</b> - 10.5
<b>Tozai ‘Snow Maiden’</b> (300 ml) Junmai Nigori - 25	<b>Takara Plum Wine</b> - 10.5
<b>Rihaku ‘Dreamy Clouds’</b> (300ml) Tokubetsu Junmai Nigori - 38	<b>Wakatake Onikoroshi ‘Demon Slayer’</b> (750 ml) Junmai Daiginjo - 95
<div><div>HARD SELTZER</div><div>White Claw Mango or Black Cherry - 9</div></div>	

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

**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

**Red Bull Energy Drink** - 4.99

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

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

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

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

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

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

**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

**Borghi 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

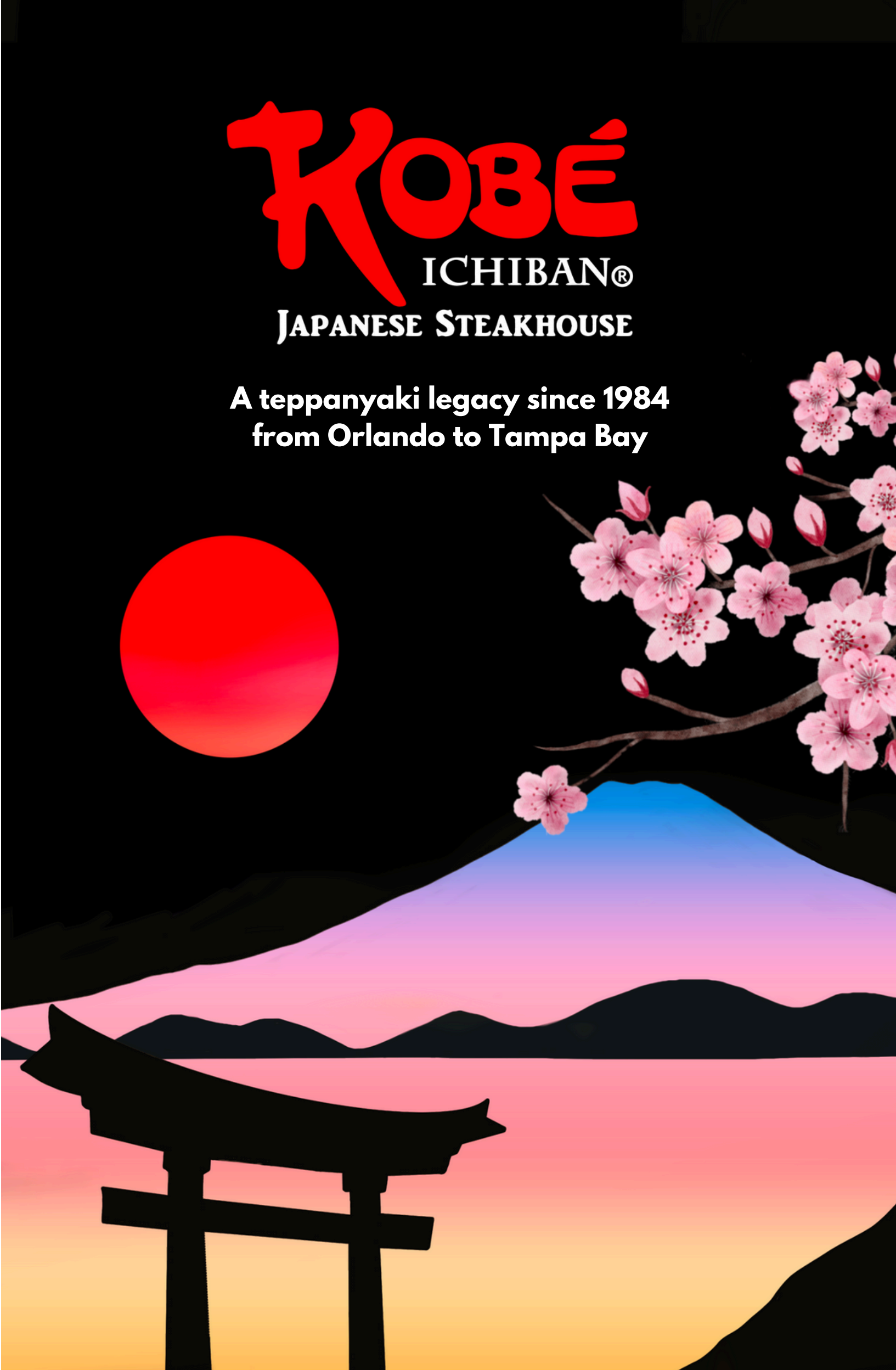
**Kings of Prohibition Cabernet Sauvignon** South Eastern Australia - 14 gl / 53 btl

**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



## SUSHI APPETIZERS

### **\*Tuna Tataki 17**

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

### **\*Kobé Kobachi 17**

Towering chopped tuna with spicy mayo 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

Tuna Tataki



Kobé Kobachi



## SUSHI DINNERS

Includes Japanese Clear  
Onion Soup & Crisp Green Salad

### **\*Kobé Deluxe 37**

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

### **\*Sashimi Deluxe 39**

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

### **\*Imperial Combo For Two 78**

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**

**Shrimp 3.75**

## POKE BOWLS

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

### **\*Spicy Salmon Poke Bowl 19**

Chopped Salmon with spicy mayo.  
Topped with masago.

### **\*Spicy Tuna Poke Bowl 19**

Chopped Tuna with spicy mayo.  
Topped with masago.

### **Crispy Tofu Poke Bowl 15**

Crispy Tofu. Served with a side of soy sauce.

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

### Crispy Shrimp Roll 18

Inside: Tempura shrimp, avocado and cucumber  
Outside: Steamed shrimp, avocado, sesame seeds, eel sauce and Kobé White Sauce

### \*Red Dragon Roll 18.5

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

### \*Rainbow Roll 18

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

### \*Krabby Shrimp Roll 18

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

### \*Grilled Lobster Roll 28

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

### \*Golden Dragon Roll 18

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

### \*Ultimate Tuna Roll 18.5

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

### Silly Eel Roll 18

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

### \*Spider Roll 18

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

### \*Smoked Salmon Avocado Roll 17.5

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

Most sushi items are garnished with microgreens unless requested otherwise. We refrain from substituting items included in sushi dinners, poke bowls, signature rolls and sushi rolls.

## SUSHI ROLLS

### \*California Roll 10

Krab, cucumber and avocado with masago and sesame seeds

### \*Volcano Roll 14

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 11.5

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

### Tempura Roll 11

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

### \*Philly Roll 11

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

### \*Hamachi Roll 11

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

### \*Alaskan Roll 11

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

### \*Spicy Tuna Roll 11

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

### Crispy Tofu Roll 10

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

### Veggie Roll 9.25

Carrot, cucumber and avocado with sesame seeds and scallions

### Avocado Roll 8.75

### \*Tuna Roll 10

### Cucumber Roll 8.25 \*Salmon Roll 10

*gluten-free soy sauce available*

 *vegan*  *gluten-friendly*



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

## VEGETABLE DELIGHT 14

Tempura shrimp served with fries, Kobé white sauce and ketchup

