## APPETIZER

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>AGEDASHI TOFU (DEEP FRIED TOFU)</td>
<td>5.95</td>
</tr>
<tr>
<td>BEEF SASHIMI (GRILLED BEEF W/MUSTARD SAUCE)</td>
<td>8.95</td>
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<tr>
<td>EDAMAME (STEAMED SOYBEANS)</td>
<td>4.95</td>
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<tr>
<td>GYOZA (JAPANESE STYLE PAN-FRIED DUMPLINGS)</td>
<td>4.95</td>
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<tr>
<td>GOLDEN SHRIMP (JUMBO SHRIMP TOPPED W/GOLDEN SAUCE)</td>
<td>7.95</td>
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<tr>
<td>SPICY GARLIC SHRIMP (SHRIMP JUMBO TOPPED W/GARLIC SAUCE)</td>
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<tr>
<td>HIBACHI SHRIMP</td>
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<tr>
<td>HIBACHI SCALLOPS</td>
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<tr>
<td>ASPARAGUS BEEF ROLL (THIN SLICED BEEF ROLLED W/ASPARAGUS)</td>
<td>6.95</td>
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<tr>
<td>GOMA AE (SWEET SPINACH TOPPED W/SESAME SAUCE)</td>
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<tr>
<td>SHUMEI (STEAMED JAPANESE DUMPLINGS)</td>
<td>6.95</td>
</tr>
<tr>
<td>NEGI IKA ROLL (TENDER CALAMARI ROLLED W/ASPARAGUS)</td>
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<tr>
<td>TERIYAKI CALAMARI</td>
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</tr>
<tr>
<td>SOFT SHELL CRAB</td>
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<tr>
<td>GOLDEN ALASKAN KING CRAB</td>
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## TEMPURA

<table>
<thead>
<tr>
<th>Item</th>
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<tbody>
<tr>
<td>VEGETABLE</td>
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<td>CALAMARI</td>
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<tr>
<td>SHRIMP</td>
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<tr>
<td>COMBINATION</td>
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</tbody>
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## NOODLES

1. NABEYAKI UDON 13.95
2. TEMPURA UDON 12.95

## SOUP, SALADS AND SUNOMONO (VINIAGRETE)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>KOBE SOUP</td>
<td>1.95</td>
</tr>
<tr>
<td>MISO SOUP</td>
<td>1.95</td>
</tr>
<tr>
<td>EBI SU (SHRIMP W/CUCUMBER &amp; SEAWEED IN PUNJU SAUCE)</td>
<td>6.95</td>
</tr>
<tr>
<td>KANI SU (KING CRAB W/CUCUMBER &amp; SEAWEED IN PUNJU SAUCE)</td>
<td>8.95</td>
</tr>
<tr>
<td>KOBE SALAD</td>
<td>1.95</td>
</tr>
<tr>
<td>SEAWEED SALAD (CUCUMBER &amp; SEAWEED SERVED W/SAUCE)</td>
<td>6.95</td>
</tr>
<tr>
<td>TAKO SU (OCTOPUS W/CUCUMBER &amp; SEAWEED IN PUNJU SAUCE)</td>
<td>7.95</td>
</tr>
<tr>
<td>SUNOMONO MORIAWASE (VARIETY OF FRESH FISH W/SEAWEED &amp; CUCUMBER IN PUNJU SAUCE)</td>
<td>9.95</td>
</tr>
</tbody>
</table>
### Sushi Entrees
SERVED WITH MISO SOUP

1. **Vegetarian Maki Special**
   - Cucumber, Kampyo, Oshinko
   - $12.95

2. **Makimono Special**
   - California Roll, Rock & Roll & Cucumber
   - $18.95

3. **Makimono Deluxe**
   - California Roll, Spicy Tuna Roll, Rock & Roll
   - $19.95

4. **Sushi Special**
   - Chef's Choice Of 7 Pcs. Of Sushi & California Roll
   - $22.95

5. **Sushi Deluxe**
   - Chef's Choice Of 9 Pcs. Of Sushi & California Roll
   - $25.95

6. **Sushi Appetizer**
   - 3 Pieces Of Sushi, 1/2 Tekka Maki, 1/2 Kappa Maki
   - $12.95

7. **Tekka-Don**
   - Tuna Sashimi Filets On A Bed Of Vinagared
   - $19.95

8. **Una-Ju Don**
   - Unagi (Eel) Filets Artfully Broiled & Served W/Rice In An Eel Teriyaki Sauce
   - $21.95

9. **Sashimi Appetizer**
   - Choice Of Tuna, Salmon, Yellowtail Or Choice Of Fish Combination
   - $14.95

10. **Sashimi Dinner Special**
    - Choice Of Tuna, Salmon, Yellowtail Or Choice Of Fish Combination
    - $24.95

11. **Sashimi Dinner Deluxe**
    - Combination Of A Variety Of Fresh Fish
    - $27.95

12. **Sushi & Sashimi Combination**
    - $29.95

13. **Chirasi Sushi**
    - Chef's Choice Of Fish On Top Of Sushi Rice
    - $22.95

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### Kobe Bento Combinations
SERVED WITH MISO SOUP, STEAMED RICE, SHRIMP & VEGETABLE TEMPURA, SEAWEED SALAD & A CALIFORNIA ROLL

1. **Tempura & Sushi**
   - $22.95

2. **Tempura & Sashimi**
   - $27.95

3. **Tempura & Sushi & Sashimi**
   - $29.95

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### Kobe's New Seafood Menu
Served with kobe Soup or Salad, Vegetables, Steamed Rice (Fried Rice $2.00 extra), and Dessert of Ice Cream or Sherbet

1. **Steaked Tuna**
   - Choice Of Teriyaki, Sp/Garlic, Or Hibachi
   - $19.95

2. **Swordfish**
   - Choice Of Teriyaki, Sp/Garlic, Or Hibachi
   - $19.95

3. **Red Snapper**
   - Choice Of Teriyaki, Sp/Garlic, Or Hibachi
   - $19.95

4. **Tori Yakisoba (Choice Of Chicken, Beef, Or Shrimp)**
   - Stir Fried Noodles And Vegetable Marinated With A Special Sauce
   - $16.95
## COMBINATION HIBACHI DINNER ENTREES

Including Kobe soup, salad, vegetables, steamed rice, (fried rice $2.00 extra), green tea, & dessert of ice cream or sherbet.

Choice of appetizers: asparagus beef roll, California roll, edamame, shrimp tempura.

### KOBE SPECIAL
(Fillet Mignon $2.00 extra)

- Lobster, steak & shrimp (golden, hibachi or spicy garlic)

**$43.95**

### KOBE DELUXE

- Lobster, scallops & shrimp (golden, hibachi or spicy garlic)

**$45.95**

### KOBE LOBSTER
(Select one from: hibachi, golden or spicy garlic lobster)

- & Steak (Fillet Mignon $2.00 extra)

**$40.95**

### KOBE LOBSTER & CHICKEN

**$37.95**

### KOBE LOBSTER & SHRIMP

**$41.95**

### KOBE LOBSTER & SCALLOPS

**$41.95**

### KOBE LOBSTER & SALMON

**$40.95**

### GOLDEN ALASKAN KING CRAB or WHOLE LOBSTER TAIL

Real Alaskan king crab with Kobe’s special golden topping.

1. KOBE STEAK
   N.Y. Sirloin Steak (Fillet Mignon $2.00 extra)
   & Shrimp
   Select one from: hibachi or golden or spicy garlic

   **$31.95**

   KOBE STEAK & SCALLOPS
   **$32.95**

   KOBE STEAK & CHICKEN
   **$28.95**

   KOBE STEAK & SALMON
   **$29.95**

   KOBE STEAK & CALAMARI
   **$29.95**

2. KOBE SHRIMP
   Select one from: hibachi or golden or spicy garlic
   & Scallops

   **$32.95**

   KOBE SHRIMP & SALMON
   **$29.95**

   KOBE SHRIMP & CALAMARI
   **$29.95**

3. KOBE CHICKEN
   (Boneless chicken in the Kobe teriyake sauce or hibachi)
   & Shrimp
   Select one from: hibachi or golden or spicy garlic

   **$28.95**

   KOBE CHICKEN & SCALLOPS
   **$28.95**

   KOBE CHICKEN & SALMON
   **$27.95**

   KOBE CHICKEN & CALAMARI
   **$27.95**

## HIBACHI DINNER ENTREES

Including Kobe soup, salad, vegetables, steamed rice, (fried rice $2.00 extra), green tea, & dessert of ice cream or sherbet.

We are using ANGUS BEEF only. Filet Mignon is CHATEAU BRAND.

1. KOBE STEAK
   Tender N.Y. Sirloin steak with mushrooms

   **$20.95**

2. TERIYAKI CHICKEN
   Tender boneless chicken in the Kobe teriyaki sauce or hibachi

   **$15.50**

3. FILET MIGNON DINNER
   Extra juicy tenderloin with mushrooms

   **$22.95**

4. SHRIMP DINNER
   Select one from: hibachi shrimp or golden shrimp or garlic shrimp

   **$20.95**

5. TERIYAKI SALMON

   **$18.95**

6. TERIYAKI CALAMARI

   **$16.95**

7. SESAME SCALLOPS

   **$20.95**

8. VEGETABLE DELIGHT
   Seasoned & sautéed vegetables

   **$14.95**
CHILDREN'S MENU (10 and under)
Served with kobe Soup or Salad, Vegetables, Steamed Rice (Fried Rice $2.00 extra),
and Dessert of Ice Cream or Sherbet

1. CHICKEN TERIYAKI ........................................... 7.95
2. KOBE STEAK .................................................. 8.95
3. HIBACHI SHRIMP (Golden or Spicy Garlic) ............... 8.95

SIDE ITEMS
STEAMED RICE .................................................. 1.95
FRIED RICE ..................................................... 3.95
VEGETABLES .................................................... 2.95
OSHINKO .......................................................... 3.95

DESSERT
ICE CREAM OR SHERBET ..................................... 2.00
Chocolate, Green Tea, and Rainbow Sherbet

KOBE ORIGINAL COCKTAILS
KOBE Amaretto, Rum, Sake, Orange Juice
MIDORI COLADA Melon Liquor, Rum, Pineapple Juice, Coconut Milk
SAYONARA Gin, Vodka, Rum, Orange, Pineapple Juice
SAMURAI Sake, Rum, Peach Brandy
SAKURA Rum, Cherry Liquor and Lemon
MAITAI Rum, Orange Juice, Pineapple Juice

DINNER DRINKS
SAKE SM or LG
PLUM WINE
CHARDONNAY
WHITE ZINFANDEL
PINOT GRIGIO
CABERNET SAUVIGNON
MERLOT

BEER
JAPANESE BEER Asahi, Kirin, Sapporo
DOMESTIC BEER Miller Lite, MGD, Odoul's
Budweiser, Bud Lite

BEVERAGES
SOFT DRINKS Pepsi, Diet Pepsi, Slice, Iced Tea, Pink Lemonade (Free Refill)
JUICE

CELEBRATION PLATTER on the house
A Beautiful Fruit Platter which Includes a Pineapple, Japanese Celebration Song by our Staff, and a Polaroid Picture