

SIGNATURE COCKTAILS

SAMURAI MAI TAI 11 Bacardi Superior, 151 Rum, Lahaina Dark Rum, Orgeat Syrup, Pineapple & Orange Juices	BLUE HAWAIIAN 10 Captain Morgan White Rum, Blue Curaçao, Pineapple Juice & Sweet n' Sour
HURRICANE KOBE 10 Captain Morgan White Rum, Lahaina Dark Rum, Gin, Amaretto, Grenadine, Pineapple & Grapefruit Juices	KOBE COLADA 10 Malibu Coconut Rum, Malibu Mango, Banana Liqueur, Pineapple & Coconut Mix
TOKYO ICED TEA 10 Ketel One Vodka, Tanqueray Gin, Midori Liqueur, Bacardi Rum, Sweet n' Sour & a Splash of Sprite	SILVER LEMON COLLINS 10 Nolet Silver, St. Germain Elderflower Liqueur, Simple Syrup, Lemonade & Fresh Lemon Juice
	LEMON SHISO 10 Ketel One Citroen Vodka, Shiso leaves, Lemon, Simple Syrup & Club Soda

SIGNATURE MARTINIS

KOBE APPLETONI 12 Ketel One Vodka, Dekuyper Sour Apple Pucker & Sweet n' Sour	LYCHETINI 11 Malibu Mango Rum, Dekuyper Peach Schnapps, Pineapple & Cranberry Juices
KOBE LEMON DROP 12 Ketel One Citroen, Cointreau, Simple Syrup, Sweet n' Sour & Fresh Lemon Juice	POMEGRANATINI 12 Ketel One Citroen, Triple Sec, Pama Pomegranate Liqueur & Cranberry Juice
KOBE COSMO 12 Grey Goose La Poire, Cointreau, Cranberry & Lime Juices	ORIENT EXPRESS 11 Ketel One Vodka, Dekuyper Peach Schnapps, Cranberry & Lime Juices
PEACHTINI 11 Ketel One Vodka, Dekuyper Peach Schnapps & Sour Apple, Cranberry Juice & Orange Juice	ISLAND BREEZE 11 Stoli Vanilla Vodka, Malibu Coconut Rum, Fresh Lime Juice, & a splash of Pineapple Juice
CUCUMBER SAKETINI 12 Sho Chiku Bai Sake, Ketel One Vodka, Yuzu Juice, Simple Syrup & Muddled Cucumber	ORANGE BLOSSOM 12 Stoli Blueberry, Absolut Mandarin & Stoli Razberi, Cointreau & Orange, Cranberry & Pineapple Juices
MANHATTAN 12 Bulleit Rye Bourbon, Sweet Vermouth, & Reagan's Orange Bitters	SIDE CAR 12 Brandy, Cointreau, Simple Syrup, Sweet & Sour & Lemon Juice

BEERS

JAPANESE		DRAFTS 5
Kirin Light <i>Small</i>	5	Kirin Ichiban
Kirin Light <i>Large</i>	8	Widmer Hefeweizen
Kirin <i>Large</i>	8	Stella Artois
Asahi <i>Large</i>	8	Rustic Rye IPA 6
Sapporo <i>Large</i>	8	
DOMESTIC 4		IMPORTS 5
Budweiser		Amstel Light
Bud Light		Blue Moon
Coors		Corona
Coors Light		Heineken
Michelob Ultra		New Castle
Miller Lite		Samuel Adams
O'Douls (Non-Alcoholic)		Guinness (11.2oz) 6

JAPANESE SAKE

HOT SAKE

Sho Chiku Bai	Small 5
<i>Hard & crisp (pair: mildly spiced foods)</i>	Large 8

COLD SAKE

Sho Chiku Bai Nigori (Unfiltered - 375ml)	13
<i>Lightly sweet, soft (pair: well seasoned foods)</i>	
Hana Sake Lychee (375ml)	21
<i>Very sweet, aromatic (apéritif)</i>	
Sho Chiku Bai (Ginjo -300ml)	15
<i>Silky and aromatic (pair: mildly spiced foods)</i>	
Kikusui (Jun-Mai Ginjo -300ml)	21
<i>Light with mild aromatics (pair: large variety)</i>	
Otokayama (Jun-Mai -300ml)	23
<i>Mild with earthy hints (pair: red meats)</i>	
Gekkeikan Horin (Jun-Mai Dai Ginjo -300ml)	27
<i>Smooth with hints of fruit (pair: white meats)</i>	

PLUM WINE

Takara	6/glass
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SPARKLING WINES

	<u>Glass</u>	<u>Bottle</u>
Domaine Chandon Brut, Classic	9 (split)	32
Mumm Brut, Napa Valley	10 (split)	
Moet & Chandon Imperial, France		80
Veuve Clicquot Yellow Label, France		85
Dom Perignon, France 2003		230

WHITE WINES

SWEET WHITES

	<u>GLASS</u>	<u>BOTTLE</u>
Castoro White Zinfandel, California	7	22
Kung Fu Girl Riesling, Columbia Valley	8	26
14 Hands Moscato, Washington State	8	28

PINOT GRIGIO

Stellina Di Notte, Tre Venezie, Italy	8	28
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SAUVIGNON BLANC

New Harbor, New Zealand	8	28
St. Supery, Napa Valley	11	38

CHARDONNAY

Chateau St. Michelle, Columbia Valley	8	28
Sonoma Cutrer, Russian River Ranches	13	45
Cakebread, Napa Valley 2013		75
Newton Unfiltered, Napa Valley 2012		85

RED WINES

MERLOT

	<u>GLASS</u>	<u>BOTTLE</u>
I4 Hands, Washington State	8	28
Sterling Vitners, Central Coast	10	35
Markham, Napa Valley 2011		42
Rutherford Hill, Napa Valley 2010		48
Canoe Ridge, Columbia Valley 2005		54
Provenance, Napa Valley 2011		65
Stag's Leap Wine Cellars, Napa Valley 2010		65
Silverado, Napa Valley 2009		75
Silverado, Napa Valley 2004		85

CABERNET SAUVIGNON

Rosenblum, California	8	28
Hess Select, Napa Valley	10	35
Castle Rock, Napa Valley 2011		40
BV "Rutherford," Napa Valley 2012		60
Jordan, Alexander Valley 2011		70
Beringer, Napa Valley 2004		75
Silverado, Napa Valley 2009		75
Sterling Platinum, Napa Valley 2011		75
Joseph Phelps, Napa Valley 2012		95

PINOT NOIR

"A" by Acacia, California	8	26
The Monterey by Chalone, Monterey County	10	35
Sterling, Napa Valley, 2013		40
J Vineyards, Russian River Valley 2012		55
Gundlach Bundschu, Sonoma County 2010		60

MALBEC

Navarro Correas, Argentina	8	28
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APPETIZERS

EDAMAME

- Steamed & Salted 4
- Sautéed Garlic Butter 5

CRISPY CRAB

- WONTONS 8**
Mushroom, crab and cream cheese stuffed wontons with sweet and sour sauce (5pc)

EBI MAYO 11

- Crispy battered shrimp smothered in tangy sauce (6pc)

CRISPY CALAMARI 12

- Battered and seasoned calamari served with spicy marinara

YELLOWTAIL KAMA 12

- Yellowtail collar grilled to perfection served with ponzu sauce

SOFT SHELL CRAB 12

- Tempura soft shell crab on a bed of greens served with ponzu sauce

TEMPURA

- Assorted Tempura 10
- Shrimp Tempura 9
- Vegetable Tempura 8

BLACKENED CHICKEN

- EGGROLLS 8**
Blackened chicken and vegetable eggrolls drizzled with house spicy ranch

WINGS 10

- Chicken wings tossed in a choice of BBQ, teriyaki, or spicy buffalo sauce (7pc)

KOBE BEEF SLIDERS 11

- Snake River Farms Kobe Beef with cheddar, onion, mayo and BBQ on Hawaiian roll (2pc)

CHICKEN "KARA-AGE" 8

- Marinated fried chicken breast bites served with sesame-ginger aioli

FRIED GYOZA 6

- Deep fried beef and vegetable dumplings (5pc)

SUSHI STARTERS

JALAPENO BOMB 5

- Jalapeno tempura stuffed with spicy tuna and cream cheese (4 pc)

LOVE LETTUCE WRAP 11

- Shrimp tempura, crabmeat and avocado wrapped in soy paper and lettuce

PEPPER CRUSTED 12

SEARED TUNA (*Tuna-Tataki*)

- Pepper seasoned and lightly seared tuna with chef's house ponzu (5 pcs)

OCTOPUS CARPACCIO 16

- Octopus sashimi with truffle oil (6pc)

SHELLY SPECIAL 16

- Tuna sashimi topped with avocado slices in garlic butter sauce (6pc)

POKE TUNA ON 12

CRISPY LOTUS

- Seasoned poke tuna salad with sesame dressing on crispy lotus chip (4 pc)

YELLOWTAIL JALAPENO 16

- Yellowtail sashimi with jalapeno and ponzu (6pc)

SALADS

SASHIMI SALAD 12
Assorted sashimi on mixed greens with ponzu and spicy mayo dressing

AHI POKE SALAD 12
Fresh tuna, vegetables, and romaine lettuce with sesame dressing

SALMON SKIN SALAD 8
Baked salmon skin on mixed greens

CAESAR SALAD 8
Romaine, parmesan, tomatoes and croutons with Caesar dressing
Add Chicken (\$3) or Shrimp (\$5)

CUCUMBER SALAD (*Sunomono*) 5
Cucumbers marinated in rice vinegar

SEAWEED SALAD 7
Seasoned in a sesame-oil dressing

SUSHI ENTREES *Served with Miso soup*

SUSHI PLATE 18
Chef's selection of assorted nigiri sushi (8 pcs)

SUSHI & SASHIMI 28
Chef's selection of assorted nigiri sushi (7 pcs) and sashimi (6 pcs)

CHIRASHI BOWL 20
Chef's selection of assorted sashimi on a bed of sushi rice

SASHIMI PLATE 26
Chef's selection of assorted sashimi (12 pcs)

DELUXE SASHIMI 38
Chef's selection of assorted sashimi (20 pcs)

LOVE BOAT 50
Assorted nigiri sushi (8 pcs), sashimi (8 pcs), California roll (8 pcs), Spicy Tuna roll (8 pcs) & Crunchy roll (8 pcs)

Kobe Kids!

*(Ages 10 and under only)
Choice of Miso Soup or Green Salad*

CHICKEN TERIYAKI 8
Chicken breast drizzled teriyaki and served with steamed rice and vegetables

TERIYAKI BEEF 13
New York steak strips drizzled with teriyaki and served with steamed rice and vegetables

CHICKEN STRIPS 8
Breaded, boneless chicken breast strips served with a side of ranch and a choice of waffle fries or celery sticks

VEGETARIANS

Ask your server about ordering noodle dishes, rolls and entrées that are vegetarian friendly.

DINNER ENTREES

Substitute fried rice - \$3

Add shrimp and vegetable tempura - \$5

Served with choice of Soup or Salad

TERIYAKI PLATES

Served with vegetables and steamed rice

CHICKEN 14

SALMON 20

N.Y. STEAK (USDA Choice) 22

TEMPURA DINNER 16

Battered and fried shrimp, white fish and vegetables served with tempura sauce and a side of steamed rice

YAKI-SOBA/UDON Sub Shrimp: \$2 11

Chicken and vegetables on soba or udon noodles stir-fried in yaki-soba sauce

JAPANESE PASTA Sub Shrimp: \$2 14

Chicken, mushrooms and jalapenos on fettuccine or udon in spicy tequila-cream sauce

BLACKENED SALMON 20

Blackened salmon filet with sautéed vegetables and steamed rice

CHICKEN KATSU 16

Panko breaded chicken breast with katsu sauce, served with sautéed vegetables and steamed rice

BUTTERED N.Y. STEAK 22

USDA Choice New York steak, fire grilled and topped with garlic herb butter

CHILEAN SEA BASS 28

Pan seared Chilean sea bass with miso-ginger beurre blanc on a bed of sautéed vegetables with steamed rice

CRACKED PEPPER

FILET MIGNON 28

Cracked pepper aged filet with mushroom and onion demi-glace served with vegetables and mashed potatoes

CRACKED PEPPER

FILET & LOBSTER 42

Cracked pepper aged filet mignon with mushroom and onion demi-glace, vegetables, mashed potatoes and a baked lobster tail

Kobe Beef

USDA Grading: Select, Choice, and Prime
Japanese Wagyu Grading: A1, A2, A3, A4 and A5

The grades beef receive in both the U.S. and Japan are based on the amount of healthy, monounsaturated fat that "marbles" the meat. The more marbled the steak is, the higher the grade it receives. Steaks from the highly prized Japanese "Wagyu" breed are so heavily marbled, they are considered to be multiple levels above USDA Prime beef. This intense marbling leads to a rich, buttery steak unlike any other.

Many myths (and truths) surround the caretaking practices of Japanese ranchers including beer massages, sake diets, etc... While we are kept in the dark about these practices, we do know that our snow-white Kobe steaks (certified A3 or higher) are some of the best in the world.

Kobe Beef & Chicken

4oz New York cut

69.95

Kobe Beef & Shrimp

4oz New York cut

72.95

Kobe Beef & Lobster

4oz New York cut

89.95

The Emperor

8oz New York cut

109.95

DESSERTS

ICE CREAM 3.50 Two scoops of vanilla or green tea ice cream (chocolate sauce and whip cream available)	STRAWBERRY LOVE 7 Tempura-fried strawberries rolled in cinnamon and sugar and served with crème anglaise and chocolate
MOCHI ICE CREAM 4.50 Soft round shells of rice cake filled with green tea or strawberry ice cream	MANGO RIPIENO 7 Mango sorbet served in its natural shell
CHOCOLATE TRUFFLE MOUSSE 7 Chocolate cake base surrounded by a decadent chocolate mousse dusted with cocoa powder	CHOCOLATE TARTUFO 7 Frozen zambione cream center covered in chocolate gelato with caramelized hazelnuts
CHEESECAKE 6 Smooth and rich classic N.Y. Cheesecake	TEMPURA ICE CREAM 7 Battered and deep fried vanilla or green tea ice cream

BEVERAGES

SODA, ICED TEAS & HOT GREEN TEA 2.95 Coke / Diet Coke / Root Beer / Sprite / Lemonade Unsweetened Iced Tea / Tonic Water / Club Soda / Hot Green Tea
SPECIALTY SOFT DRINKS & ICED TEAS 3.50 Strawberry Lemonade / Arnold Palmer / Shirley Temple Roy Rogers / Iced Matcha Green Tea
FRESH JUICE (Non-refillable) 4.50 Apple / Pineapple / Orange / Cranberry / Tomato / Grapefruit
VIRGIN COCKTAILS 5.00 Pina Colada / Strawberry Daiquiri / Margarita / Bloody Mary
COFFEE 3.00
FIJI BOTTLED WATER 5.00 Natural Artesian Water, Fiji
S. PELLEGRINO 4.00 Sparkling Natural Mineral Water, Italy
RED BULL 4.50