

TEPPANYAKI

SINGLE ITEM ENTREES

Served with onion soup, green salad, 3 piece shrimp appetizer, hibachi vegetables, and steamed rice.

VEGETARIAN DELIGHT (<i>Shrimp appetizer not included</i>) Assorted fresh vegetables and seasoned fried tofu	19.95
HIBACHI CHICKEN Tender boneless chicken breast	20.95
CALAMARI STEAK Large, juicy cut of calamari steak	24.95
HIBACHI SHRIMP Grilled succulent shrimp	26.95
TERIYAKI BEEF Certified Angus Choice New York strips with teriyaki sauce	26.95
SWORDFISH Fresh, seasoned swordfish steak	26.95
NEW YORK STEAK Certified Angus Choice New York steak	27.95
OCEAN SCALLOPS Perfectly seared and lightly seasoned ocean scallops	32.95
FILET MIGNON Well-aged Black Canyon Angus filet mignon	32.95
LOBSTER TAILS Two seasoned, grilled lobster tails	42.95

**UPGRADE TO
KOBE FRIED RICE** 3.00
Substitute your steamed rice for garlic butter fried rice with mixed vegetables and eggs.

PLATE SHARING CHARGE 5.99
When a guest shares a meal, this “plate sharing charge” will automatically be applied to the check. That guest will receive an additional onion soup, green salad and steamed rice.

Kobe Kids!

(Ages 10 and under only)

Served with Steamed Rice, Hibachi Vegetables and a choice of Onion Soup or Side Salad

MAGIC CHICKEN Tender boneless chicken breast	12.95
FUNNY SHRIMP Fresh, seasoned shrimp	14.95
NINJA STEAK USDA Choice New York steak	16.95

TEPPANYAKI

COMBINATION ENTREES

Served with onion soup, green salad, 3 piece shrimp appetizer, hibachi vegetables, and steamed rice

DELIGHT COMBO	28.95
Tender, boneless chicken breast with grilled, seasoned shrimp	
CHOICE COMBO	29.95
Certified Angus Choice New York steak with tender, boneless chicken breast	
STEAK AND SHRIMP	31.95
Certified Angus Choice New York steak with grilled, seasoned shrimp	
SHRIMP AND SCALLOPS	33.95
Seared ocean scallops with grilled, seasoned shrimp	
FILET AND SHRIMP	36.95
Well-aged Black Canyon Angus filet mignon with grilled, seasoned shrimp	
LAND AND SEA	39.95
Well-aged Black Canyon Angus filet mignon with seared ocean scallops	
DIVER'S COMBO	39.95
Seared ocean scallops with grilled, seasoned shrimp and tender calamari steak	
MANHATTAN SPECIAL	40.95
Certified Angus Choice New York steak with a grilled, seasoned lobster tail	
SEAFOOD TRIO	47.95
Seared ocean scallops, tender calamari steak and a grilled, seasoned lobster tail	
DELUXE TRIO	49.95
Seared ocean scallops, Certified Angus Choice New York steak and a grilled, seasoned lobster tail	
KOBE ULTIMATE	54.95
Well-aged Black Canyon Angus filet mignon with seared ocean scallops and a grilled, seasoned lobster tail	

Kobe Beef

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

In Japan, "Kobe Beef" refers only to beef from the Japanese Black strain of Wagyu cattle raised in the Hyogo Prefecture. In the U.S., "Kobe Beef" often refers to beef raised in the U.S. either from other strains of Wagyu or from cattle that are only part (or not even part) Wagyu. We proudly serve Kobe Beef that is certified 100% Japanese Black Wagyu, raised in Japan

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 Wagyu steaks are certified at the highest ratings of A4 to A5 and are some of the best in the world. The intense marbling of these premium cuts of beef leads to a rich, buttery steak unlike any other.

Kobe Beef & Chicken

4oz New York cut
75.95

Kobe Beef & Shrimp

4oz New York cut
79.95

Kobe Beef & Scallops

4oz New York cut
93.95

Kobe Beef & Lobster

4oz New York cut
97.95

The Emperor

8oz New York cut
120.95

KOBE DESSERTS

<p>ICE CREAM 4 Two scoops of vanilla or green tea ice cream (chocolate sauce and whip cream available)</p>	<p>STRAWBERRY LOVE 8 Tempura-fried strawberries rolled in cinnamon and sugar and served with crème anglaise and chocolate</p>
<p>MOCHI ICE CREAM 5.5 Soft round shells of rice cake filled with green tea or strawberry ice cream</p>	<p>MANGO RIPIENO 8 Mango sorbet served in its natural shell</p>
<p>CHOCOLATE TRUFFLE MOUSSE 8 Chocolate cake base surrounded by a decadent chocolate mousse dusted with cocoa powder</p>	<p>CHOCOLATE TARTUFO 8 Frozen zabaione cream center covered in chocolate gelato with caramelized hazelnuts</p>
<p>CHEESECAKE 7 Smooth and rich classic N.Y. Cheesecake</p>	<p>TEMPURA ICE CREAM 8 Battered and deep fried vanilla or green tea ice cream</p>

BEVERAGES

<p>SODA, ICED TEAS & HOT GREEN TEA 3.25 Coke / Diet Coke / Root Beer / Sprite / Lemonade Unsweetened Iced Tea / Tonic Water / Club Soda / Hot Green Tea</p>
<p>SPECIALTY SOFT DRINKS & ICED TEAS 4 Strawberry Lemonade / Arnold Palmer / Shirley Temple Roy Rogers / Iced Matcha Green Tea</p>
<p>FRESH JUICE (Non-refillable) 5 Apple / Pineapple / Orange / Cranberry / Tomato / Grapefruit</p>
<p>VIRGIN COCKTAILS 6 Pina Colada / Strawberry Daquiri / Margarita / Bloody Mary</p>
<p>COFFEE 3.5</p>
<p>FIJI BOTTLED WATER 5 Natural Artesian Water, Fiji</p>
<p>S. PELLEGRINO 4 Sparkling Natural Mineral Water, Italy</p>
<p>RED BULL 4.5</p>