

## *SIGNATURE COCKTAILS*

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

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

<p><b>JAPANESE</b></p> <p style="padding-left: 20px;">Kirin Light <i>Small</i> 5</p> <p style="padding-left: 20px;">Kirin Light <i>Large</i> 8</p> <p style="padding-left: 20px;">Kirin <i>Large</i> 8</p> <p style="padding-left: 20px;">Asahi <i>Large</i> 8</p> <p style="padding-left: 20px;">Sapporo <i>Large</i> 8</p> <p><b>DOMESTIC</b> 4</p> <p style="padding-left: 20px;">Budweiser</p> <p style="padding-left: 20px;">Bud Light</p> <p style="padding-left: 20px;">Coors</p> <p style="padding-left: 20px;">Coors Light</p> <p style="padding-left: 20px;">Michelob Ultra</p> <p style="padding-left: 20px;">Miller Lite</p> <p style="padding-left: 20px;">O'Douls (Non-Alcoholic)</p>	<p><b>DRAFTS</b> 5</p> <p style="padding-left: 20px;">Kirin Ichiban</p> <p style="padding-left: 20px;">Widmer Hefeweizen</p> <p style="padding-left: 20px;">Stella Artois</p> <p style="padding-left: 20px;">Rustic Rye IPA 6</p> <p><b>IMPORTS</b> 5</p> <p style="padding-left: 20px;">Amstel Light</p> <p style="padding-left: 20px;">Blue Moon</p> <p style="padding-left: 20px;">Corona</p> <p style="padding-left: 20px;">Heineken</p> <p style="padding-left: 20px;">New Castle</p> <p style="padding-left: 20px;">Samuel Adams</p> <p style="padding-left: 20px;">Guinness (11.2oz) 6</p>
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## *SAKE*

### HOT SAKE

Sho Chiku Bai	Small 5
<i>Hard &amp; 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>
14 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

<b>WONTONS</b>	<b>8</b>
Mushrooms, crab and cream cheese stuffed wontons with sweet & 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 and 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

<b>EGGROLLS</b>	<b>8</b>
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 (6 pc)

### 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

## *TEPPANYAKI*

### *SINGLE ITEM ENTREES*

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

<b>VEGETARIAN DELIGHT</b> <i>(Shrimp appetizer not included)</i> Assorted fresh vegetables and seasoned fried tofu	<b>18.95</b>
<b>HIBACHI CHICKEN</b> Tender boneless chicken breast	<b>18.95</b>
<b>CALAMARI STEAK</b> Large, juicy cut of calamari steak	<b>22.95</b>
<b>HIBACHI SHRIMP</b> Grilled succulent shrimp	<b>24.95</b>
<b>TERIYAKI BEEF</b> USDA Choice NY strips with teriyaki sauce	<b>24.95</b>
<b>SWORDFISH</b> Fresh, seasoned swordfish steak	<b>25.95</b>
<b>NEW YORK STEAK</b> USDA Choice New York steak	<b>26.95</b>
<b>OCEAN SCALLOPS</b> Perfectly seared and lightly seasoned ocean scallops	<b>31.95</b>
<b>FILET MIGNON</b> Well-aged Black Canyon Angus	<b>31.95</b>
<b>LOBSTER TAILS</b> Two seasoned grilled lobster tails	<b>41.95</b>

***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

<b>MAGIC CHICKEN</b> Tender boneless chicken breast	<b>11.95</b>
<b>FUNNY SHRIMP</b> Fresh, seasoned shrimp	<b>13.95</b>
<b>NINJA STEAK</b> USDA Choice New York steak	<b>14.95</b>

## TEPPANYAKI COMBINATION ENTREES

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

<b>DELIGHT COMBO</b>	26.95
Tender, boneless chicken breast with grilled, seasoned shrimp	
<b>CHOICE COMBO</b>	27.95
USDA Choice NY steak with tender, boneless chicken breast	
<b>SHRIMP AND SCALLOPS</b>	31.95
Seared ocean scallops with grilled, seasoned shrimp	
<b>STEAK AND SHRIMP</b>	29.95
USDA Choice NY steak with grilled, seasoned shrimp	
<b>FILET AND SHRIMP</b>	34.95
Well-aged Black Canyon Angus filet mignon with grilled, seasoned shrimp	
<b>LAND AND SEA</b>	36.95
Well-aged Black Canyon Angus filet mignon with seared ocean scallops	
<b>DIVER'S COMBO</b>	37.95
Seared ocean scallops with grilled seasoned shrimp and tender calamari steak	
<b>MANHATTAN SPECIAL</b>	39.95
USDA Choice NY steak with a grilled seasoned lobster tail	
<b>SEAFOOD TRIO</b>	42.95
Seared ocean scallops, tender calamari steak and a grilled seasoned lobster tail	
<b>DELUXE TRIO</b>	45.95
Seared ocean scallops, USDA Choice NY steak and a grilled seasoned lobster tail	
<b>KOBE ULTIMATE</b>	49.95
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

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

## ***KOBE DESSERTS***

<b>ICE CREAM</b>	<b>3.5</b>	<b>STRAWBERRY LOVE</b>	<b>7</b>
Two scoops of vanilla or green tea ice cream (chocolate sauce and whip cream available)		Tempura-fried strawberries rolled in cinnamon and sugar and served with crème anglaise and chocolate	
<b>MOCHI ICE CREAM</b>	<b>4.5</b>	<b>MANGO RIPIENO</b>	<b>7</b>
Soft round shells of rice cake filled with green tea or strawberry ice cream		Mango sorbet served in its natural shell	
<b>CHOCOLATE</b>		<b>CHOCOLATE</b>	
<b>TRUFFLE MOUSSE</b>	<b>7</b>	<b>TARTUFO</b>	<b>7</b>
Chocolate cake base surrounded by a decadent chocolate mousse dusted with cocoa powder		Frozen zambione cream center covered in chocolate gelato with caramelized hazelnuts	
<b>CHEESECAKE</b>		<b>TEMPURA ICE CREAM</b>	<b>7</b>
Smooth and rich classic N.Y. Cheesecake		Battered and deep fried vanilla or green tea ice cream	

## ***BEVERAGES***

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

# *TEPPANYAKI*

## *LUNCH SPECIALS*

Monday – Friday from 11:30am – 2:00pm

### *SPECIAL COMBINATION*

Served with Steamed Rice and Hibachi Vegetables and your choice of Onion Soup or Green Salad

**Hibachi Chicken / NY Steak / Hibachi Shrimp** (Choice of two) 17.95

### *TEPPAN SINGLE-ITEM LUNCH*

Served with Steamed Rice and Hibachi Vegetables and your choice of Onion Soup or Green Salad

<b>Hibachi Chicken</b>	11.95
<b>Hibachi Shrimp</b>	13.95
<b>New York Steak</b>	14.95
<b>Filet Mignon</b>	19.95

### *TEPPAN COMBINATION LUNCH*

Served with Steamed Rice and Hibachi Vegetables and your choice of Onion Soup or Green Salad

<b>Hibachi Chicken + Swordfish</b>	18.95
<b>New York Steak + Calamari</b>	18.95
<b>New York Steak + Swordfish</b>	18.95
<b>Swordfish + Hibachi Shrimp</b>	18.95

### *KOBE KIDS MENU* (Ages 10 and under only)

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

<b>Hibachi Chicken</b>	
Fresh tender chicken breast	7.95
<b>Hibachi Shrimp</b>	
Tender, succulent seasoned fresh shrimp	9.95
<b>New York Steak</b>	
USDA Choice NY steak	11.95

#### **Substitute Kobe Fried Rice**

Chef's signature fried rice prepared in garlic butter with mixed vegetables and eggs

2.50