

SIGNATURE COCKTAILS

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

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

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

WONTONS	8
Mushrooms, crab and cream cheese stuffed wontons with sweet & sour sauce (5pc)	

EBI MAYO	11
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Crispy battered shrimp smothered in tangy sauce (6pc)

CRISPY CALAMARI	12
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Battered and seasoned calamari served with spicy marinara

YELLOWTAIL KAMA	12
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Yellowtail collar grilled to perfection and served with ponzu sauce

SOFT SHELL CRAB	12
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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
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Chicken wings tossed in a choice of BBQ, teriyaki, or spicy buffalo sauce (7pc)

KOBE BEEF SLIDERS	11
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Snake River Farms Kobe Beef with cheddar, onion, mayo and BBQ on Hawaiian roll (2pc)

CHICKEN "KARA-AGE"	8
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Marinated fried chicken breast bites served with sesame-ginger aioli

FRIED GYOZA	6
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Deep fried beef and vegetable dumplings (5pc)

SUSHI STARTERS

JALAPENO BOMB	5
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Jalapeno tempura stuffed with spicy tuna and cream cheese (4 pc)

LOVE LETTUCE WRAP	11
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Shrimp tempura, crabmeat and avocado wrapped in soy paper and lettuce

PEPPER CRUSTED	12
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SEARED TUNA (*Tuna-Tataki*)
Pepper seasoned and lightly seared tuna with chef's house ponzu (5 pcs)

OCTOPUS CARPACCIO	16
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Octopus sashimi with truffle oil (6 pc)

SHELLY SPECIAL	16
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Tuna sashimi topped with avocado slices in garlic butter sauce (6pc)

POKE TUNA ON	12
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CRISPY LOTUS
Seasoned poke tuna salad with sesame dressing on crispy lotus chip (4 pc)

YELLOWTAIL JALAPENO	16
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Yellowtail sashimi with jalapeno and ponzu (6pc)

SALADS

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

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

SALMON SKIN SALAD	8
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Baked salmon skin on mixed greens

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

CUCUMBER SALAD (<i>Sunomono</i>)	5
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Cucumbers marinated in rice vinegar

SEAWEED SALAD	7
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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.

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

**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	11.95
FUNNY SHRIMP Fresh, seasoned shrimp	13.95
NINJA STEAK USDA Choice New York steak	14.95

TEPPANYAKI

COMBINATION ENTREES

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

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

ICE CREAM	3.5	STRAWBERRY LOVE	7
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	
MOCHI ICE CREAM	4.5	MANGO RIPIENO	7
Soft round shells of rice cake filled with green tea or strawberry ice cream		Mango sorbet served in its natural shell	
CHOCOLATE		CHOCOLATE	
TRUFFLE MOUSSE	7	TARTUFO	7
Chocolate cake base surrounded by a decadent chocolate mousse dusted with cocoa powder		Frozen zambione cream center covered in chocolate gelato with caramelized hazelnuts	
CHEESECAKE		TEMPURA ICE CREAM	7
Smooth and rich classic N.Y. Cheesecake		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 Daquiri / 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