

Hot Appetizers

Fried Calamari	10.95	Crispy Crab Wontons	7.50
Lightly fried tempura-style calamari served with a side of sesame ginger and sweet wasabi aioli		Grilled mushrooms, crab meat and cream cheese wrapped in crispy wonton served with a side of sweet & sour sauce	
Gyoza	4.95	Yellowtail Kama	9.95
Beef and vegetable dumplings served with ponzu sauce		Yellowtail collar grilled to perfection and served with ponzu sauce	
Crispy Chicken "Kara Age"	5.95	Soft Shell Crab	9.95
Tender chicken breast bites lightly fried and served with a side of sesame ginger & sweet wasabi aioli		Lightly tempura battered and served on a bed of spring mix with a side of ponzu sauce	
Shrimp Tempura	8.95	Vegetable Tempura	6.95
Crispy tempura battered shrimp		Crispy tempura battered vegetables	
Assorted Tempura	8.95	Baked Green Mussels	7.95
A combination of fried shrimp and vegetable tempura		Fresh baked mussels with a creamy dynamite sauce and drizzled with a sweet eel sauce	
Edamame	3.95	Garlic Butter Edamame	4.95
Lightly salted and steamed soybeans		Soybeans sautéed in garlic butter and soy sauce	
Bacon Wrapped Yakitori	3.50	Chicken Yakitori	8.95
Choice of Scallop, Shrimp or Asparagus *Minimum order of 2 required*		A choice of hot honey mustard or teriyaki chicken on a bed of spring mix	

Cold Appetizers

Love Lettuce Wrap	10.95	Sushi Sampler	11.95
Crispy shrimp tempura, crab, avocado and cucumber wrapped in lettuce and soy paper		Chef's daily selection of assorted nigiri sushi (5 pcs) and California roll (8 pcs)	
Shrimp Cocktail	12.95	Sashimi Sampler	12.95
Chilled jumbo shrimp cocktail		Chef's daily selection of fresh sashimi (8 pcs)	
Tuna Tataki	10.95	Crispy Spicy Tuna Mix	9.95
Seared rare tuna (5 pcs) with chef's special ponzu dressing		Spicy tuna, mango, avocado & tomato on crispy tortilla chips	
Seared Tuna & Mushrooms	16.95	Apple Ginger Albacore Sashimi	14.95
Seared tuna sashimi with sautéed mushrooms and asparagus drizzled in a creamy sesame dressing		Albacore sashimi with deep fried onions and an apple-ginger sauce	

SALADS

Seaweed Salad	6.95
Seasoned fresh seaweed in a sesame-oil dressing	
Cucumber Salad	4.95
Julienne cucumbers marinated in rice vinegar	
Salmon Skin Salad	7.95
Broiled salmon skin and mixed vegetables on top of gourmet spring mix	
Asian Chicken Salad	9.95
Mixed greens tossed with a mustard soy sauce vinaigrette and topped with grilled chicken breast	
Spicy Tuna Salad	9.95
Fresh tuna on a bed of spring mix with ponzu sauce	
Sashimi Salad	9.95
Mixed greens with an assortment of fresh sashimi with ponzu sauce	

TEPPAN-YAKI DINNER

Served with Onion Soup, Green Salad, Steamed Rice, and Hibachi Vegetables

Hibachi Chicken	18.95
Fresh tender chicken breast	
Vegetarian Delight	18.95
Assorted fresh vegetables and gently seasoned fried tofu	
Hibachi Shrimp	22.95
Tender, succulent seasoned fresh shrimp	
Swordfish	22.95
Fresh tender swordfish seasoned and grilled to perfection	
Teriyaki Beef	23.95
Thinly sliced USDA Choice New York steak	
Ocean Scallop	24.95
Fresh, tender scallops grilled with garlic butter and lemon juice	
New York Steak	25.95
USDA Choice New York steak	
Filet Mignon	30.95
Well aged angus beef tenderloin grilled to request	
Lobster Tail	39.95
Fresh Maine lobster tail	

Kobe Fried Rice	2.50
Chef's signature fried rice prepared in garlic butter with mixed vegetables and eggs	
Plate Sharing Charge	5.99
Served with teppan-yaki onion soup, green salad and steamed rice	

TEPPAN-YAKI DINNER COMBINATION

Served with Onion Soup, Green Salad, Steamed Rice, and Hibachi Vegetables

Kobe Delight	25.95
Tender hibachi chicken and fresh hibachi shrimp	
Kobe Choice	26.95
USDA Choice NY steak and tender hibachi chicken	
Scallop and Shrimp	27.95
Fresh ocean scallops and hibachi shrimp	
N.Y. Steak and Shrimp	28.95
USDA Choice NY steak and hibachi shrimp	
N.Y. Steak and Scallop	28.95
USDA Choice NY steak and ocean scallops	
Land and Sea	33.95
Grilled filet mignon and ocean scallops	
Kobe Marina	35.95
A combination of hibachi shrimp, scallops and swordfish	
Kobe Special	38.95
USDA Choice NY steak and fresh Maine lobster tail	
Seafood Combo	40.95
A seafood lover's combination of ocean scallops, lobster tail and calamari	
Deluxe Combo	43.95
A perfect combination of ocean scallops, lobster tail and NY steak	
Ultimate Combo	48.95
A premier combination of fresh Maine lobster tail, ocean scallops, and tender filet mignon	

KOBE KIDS MENU

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

Magic Chicken	10.95
Fresh tender chicken breast	
Funny Shrimp	12.95
Tender, succulent seasoned fresh shrimp	
Ninja Steak	13.95
USDA Choice New York steak	

Kobe Fried Rice	2.50
Chef's signature fried rice prepared in garlic butter with mixed vegetables and eggs	
Plate Sharing Charge	5.99
Served with teppan-yaki onion soup, green salad and steamed rice	

KOBE TEPPAN-YAKI LUNCH

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 (Your choice of two) 14.95

TEPPAN LUNCH

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

Hibachi Chicken	10.95
Hibachi Shrimp	12.95
Ocean Scallop	12.95
New York Steak	12.95
Filet Mignon	17.95

TEPPAN LUNCH COMBINATION

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

Hibachi Chicken + Ocean Scallops	15.95
Hibachi Chicken + Swordfish	16.95
New York Steak + Ocean Scallops	16.95
New York Steak + Calamari	16.95
New York Steak + Swordfish	16.95
Swordfish + Hibachi Shrimp	16.95
Swordfish + Ocean Scallops	16.95
Ocean Scallops + Hibachi Shrimp	16.95

KOBE KIDS MENU

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

Hibachi Chicken	
Fresh tender chicken breast	6.95
Hibachi Shrimp	
Tender, succulent seasoned fresh shrimp	8.95
New York Steak	
USDA Choice NY steak	8.95

Kobe Fried Rice

Chef's signature fried rice prepared in garlic butter with mixed vegetables and eggs 2.25