

## SIGNATURE COCKTAILS

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

## SIGNATURE MARTINIS

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

## BEER

<b>JAPANESE</b>		<b>DRAFTS</b>	<b>5</b>
Kirin Light <i>Small</i>	<b>5</b>	Kirin Ichiban	
Kirin Light <i>Large</i>	<b>8</b>	Widmer Hefeweizen	
Kirin <i>Large</i>	<b>8</b>	Stella Artois	
Asahi <i>Large</i>	<b>8</b>	Rustic Rye IPA	<b>6</b>
Sapporo <i>Large</i>	<b>8</b>		
<b>DOMESTIC</b>	<b>4</b>	<b>IMPORTS</b>	<b>5</b>
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)	<b>6</b>

## *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)	

<b>EBI MAYO</b>	<b>11</b>
Crispy battered shrimp smothered in tangy sauce (6pc)	

<b>CRISPY CALAMARI</b>	<b>12</b>
Battered and seasoned calamari served with spicy marinara	

<b>YELLOWTAIL KAMA</b>	<b>12</b>
Yellowtail collar grilled to perfection and served with ponzu sauce	

<b>SOFT SHELL CRAB</b>	<b>12</b>
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	

<b>WINGS</b>	<b>10</b>
Chicken wings tossed in a choice of BBQ, teriyaki, or spicy buffalo sauce (7pc)	

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

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

<b>FRIED GYOZA</b>	<b>6</b>
Deep fried beef and vegetable dumplings (5pc)	

## *SUSHI STARTERS*

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

<b>LOVE LETTUCE WRAP</b>	<b>11</b>
Shrimp tempura, crabmeat and avocado wrapped in soy paper and lettuce	

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

<b>OCTOPUS CARPACCIO</b>	<b>16</b>
Octopus sashimi with truffle oil (6 pc)	

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

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

<b>YELLOWTAIL JALAPENO</b>	<b>16</b>
Yellowtail sashimi with jalapeno and ponzu (6pc)	

## *SALADS*

<b>SASHIMI SALAD</b>	<b>12</b>
Assorted sashimi on mixed greens with ponzu and spicy mayo dressing	

<b>AHI POKE SALAD</b>	<b>12</b>
Fresh tuna, vegetables, and romaine lettuce with sesame dressing	

<b>SALMON SKIN SALAD</b>	<b>8</b>
Baked salmon skin on mixed greens	

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

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

<b>SEAWEED SALAD</b>	<b>7</b>
Seasoned in a sesame-oil dressing	

## ***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>