

Signature Cocktails

Samurai Mai Tai

Light Rum, Myer's Dark Rum, 151 Rum, Orgeat Syrup, Pineapple & Orange Juice

Hurricane Kobe

Southern Comfort, Grenadine, Pineapple Juice, Sweet & Sour

Tokyo Iced Tea

Vodka, Rum, Gin, Midori Liqueur, Triple Sec, Sweet & Sour, a splash of Sprite

Blue Hawaiian

Light Rum, Blue Curacao, w/ Pineapple Juice, Sweet & Sour

Kobe Raspberry Margarita

Jose Cuervo Tequila, Raspberry Liqueur, Sweet & Sour, Cranberry Juice

Kobe Colada

Malibu Mango Rum, Crème de Banana, Pineapple Juice & Coconut Mix

Signature Martinis

Kobe Appletini

Ketel One Citron Vodka, Sour Apple Pucker, Sweet & Sour

Sexy Dragon

Midori, Chambord, Myer's Dark Rum, Pineapple Juice and Sweet & Sour

Espresso Martini

Absolut Vanilla, Kahlua Coffee, Bailey's Cream & Espresso

Peachtini

Absolut Vodka, Peach Schnapps, Sour Apple Pucker, Cranberry & Orange Juice

Orient Express

Absolut Vodka, Peach Schnapps, Cranberry & Lime Juices

Kobe Lemon Drop Martini

Absolut Citron, Cointreau, Fresh Lemon Juice, Sweet & Sour, Simple Syrup

Lychetini

Malibu Mango Rum, Peach Schnapps, Pineapple & Cranberry Juice

Tokyotini

Malibu Mango Rum, Peach Schnapps, Blue Curacao, and Cranberry Juice

Kobe Cosmo

Absolut Peach, Cointreau, Cranberry & Lime Juice

Pomegranatini

Absolut Citron, Triple Sec, Pomegranate Liqueur & Cranberry Juice

Chocolate Cake Martini

Absolut Citron, Frangelico, & Dekuyper Dark Crème De Cacao

Orange Blossom

Absolut Razz, Pearl Blueberry, Absolut Mandarin, Cointreau with Orange, Cranberry & Pineapple Juice

Beers

Japanese

Asahi	Large	8.00
Sapporo	Large	8.00
Kirin	Large	8.00
Kirin Light	Large	8.00
Kirin Light	Small	5.00

Domestic (Small)

Budweiser	4.00
Bud Light	
Coors	
Coors Light	
Michelob Ultra	
Miller Lite	
O'Douls (Non-Alcoholic)	

Imported Drafts (16oz)

Kirin Ichiban	5.00
Drifter (Pale Ale)-Widmer	
Hefeweizen (Widmer)	
Stella Artois	

Premium Imports (Small)

Amstel Light	5.00
Blue Moon (Belgium Wheat Ale)	
Corona	
Heineken	
New Castle	
Samuel Adams	
Guinness Draught-15 FL.OZ	(6.00)

Japanese Sake

Hot

Sho Chiku Bai	Small	5
	Large	8

Cold (Bottle - 300ml)

Sho Chiku Bai (Nigori - Unfiltered)	12
Sho Chiku Bai (Ginjo)	14
Kikusui (Jun-Mai Ginjo)	20
Otokayama (Jun-Mai)	23
Gekkeikan Horin (Jun-Mai Dai Ginjo)	26
Kurosawa	85
Reserve Premium (Dai Ginjo - 720ml)	

Plum Wine

Takara	6/glass
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Sparkling Wines

	<u>Glass</u>	<u>Bottle</u>
Domaine Chandon Brut, Classic	8 (split)	32.00
Mumm Brut, Napa Valley	9 (split)	
Moet & Chandon White Star, France		75.00
Veuve Clicquot Yellow Label, France		80.00
Dom Perignon, France		225.00

White Wines

	<u>Glass</u>	<u>Bottle</u>
Sweet Whites		
Beringer White Zinfandel, California 2009	6.00	18.00
Sagelands Riesling, Columbia Valley 2008	7.00	22.00
Pinot Grigio		
Beringer, California 2009	6.00	18.00
Sauvignon Blanc		
Sterling, Central Coast 2008	7.00	24.00
St. Supery, Napa Valley 2009	10.00	36.00
Chardonnay		
Chat. St Michelle, Columbia Valley 2008	7.00	24.00
Edna Valley, San Luis Obispo County 2008	9.00	30.00
Robert Mondavi, Napa Valley 2007	11.00	38.00
Sonoma Cutrer, Russian River Ranches 2008	13.00	45.00
Alexander Valley, Alexander Valley 2007		45.00
Cakebread, Napa Valley 2007		75.00

Red Wines

Merlot	<u>Glass</u>	<u>Bottle</u>
14 Hands, Washington State 2007	7.00	24.00
Rodney Strong, Sonoma County 2006	8.00	28.00
Souverain, Alexander Valley 2005		30.00
Sterling, Napa Valley 2005		36.00
Trinchero, Monterey 2005		36.00
Markham, Napa Valley 2004		40.00
Rutherford Hill, Napa Valley 2005		45.00
Canoe Ridge, Columbia Valley 2005		54.00
Stag's Leap Wine Cellars, Napa Valley 2005		60.00
Silverado, Napa Valley 2004		75.00
Trilogy, Napa Valley 2003 (Red Table Wine – Blend)		100.00
Cabernet Sauvignon		
BV Signet, Central Coast 2007	7.00	24.00
Hess, Mendocino County 2007	9.00	33.00
Castle Rock, Napa Valley 2005		36.00
BV "Rutherford," Napa Valley 2005		50.00
Ferrari Carano, Alexander Valley 2007		55.00
Joseph Phelps, Napa Valley 2006		65.00
Jordan, Alexander Valley 2004		70.00
Beringer, Napa Valley 2004		75.00
Silverado, Napa Valley 2004		75.00
BV Georges De Latour, Napa Valley 2003		150.00
Opus One, Napa Valley 2006		220.00
Pinot Noir		
Echelon, France Sonoma County 2009	7.00	24.00
Chalone, Monterey County 2008	9.00	33.00
J Vineyards, Russian River Valley 2007		50.00
Foleys, Sta. Rita Hills 2006		55.00
Gundlach Bundschu, Sonoma County 2005		60.00
Zinfandel		
Sterling, Central Coast 2008	7.00	24.00
Ravenswood, Central Coast 2005		30.00
Syrah		
Chalone, Monterey County 2005	10.00	36.00

Dessert Wines

	<u>Glass</u>
Rosenblum, Desiree Chocolate California	7.00

Beverages

Soft drinks, Iced Tea & Hot Green Tea	2.75
Fresh Brewed Unsweetened Iced Tea / Raspberry Iced Tea / Coke / Diet Coke / Sprite / Lemonade / Tonic Water / Ginger Ale / Club Soda / Hot Green Tea	
Specialty Soft Drinks & Iced Teas	3.00
Strawberry Lemonade / Arnold Palmer / Shirley Temple / Roy Rogers / Iced Green Tea	
Fresh Juice (non-refillable)	Sm 3.00 / Lg 4.50
Apple / Pineapple / Orange / Cranberry / Tomato / Grapefruit	
Coffee	3.00
Voss Bottled Water	7.00
Artesian Water Norway	
Fiji Bottled Water	5.00
Natural Artesian Water	
S. Pellegrino	4.00
Sparkling Natural Mineral Water, Italy	
Red Bull	4.50

Kobe Desserts

Kobe Ice Cream (Green Tea / Vanilla / Red Bean)	2.50
Choose between two scoops of rich, creamy ice cream topped off with whipped cream and a cherry	
Mochi Ice Cream (Green Tea / Strawberry)	3.50
Delicious Green Tea or Strawberry flavored rice cake filled with a refreshingly sweet ice cream center	
Tempura Ice Cream (Green Tea / Vanilla)	5.95
Tempura battered and fried Vanilla or Green Tea ice cream	
Cheesecake	4.95
Smooth and rich, this timeless dessert is the perfect end to any meal	
Mango Ripieno	5.95
Succulent mango sorbetto served in its natural mango shell	
Chocolate Truffle Mousse	5.95
Chocolate sponge base topped with a rich chocolate mousse and dusted with cocoa powder.	
Chocolate Tartufo	5.95
Frozen zabaione cream center surrounded by chocolate gelato & caramelized hazelnuts	
Strawberry Love (seasonal)	4.95
Large, juicy, tempura-style strawberries, rolled in cinnamon and sugar on a plate of vanilla custard and chocolate	