Appetizers

	ONION SOUP	\$	1.	50	
	HOUSE SALAD	\$	3.	00	
	SWEET CARROTS	\$	5.	00	
	STEAMED RICE	\$	2.	50	
	SHRIMP TEMPURA (6pcs)	\$1	5.	95	
	SHRIMP & VEGGIE TEMPURA	\$1	4.	50	
-	CHICKEN EGG ROLL	\$	5.	50	
4	KOBE FRIED RICE	\$	4.	50	
	Fluffy rice seasoned in our special sauce j	ust			
	for you by our chef	3			
	SAUTEED MUSHROOMS	\$	4.	95	
	Tender mushrooms sautéed w/herbs & sp	ice	S		
	CHICKEN LIVERS	\$1	0.	50	
	Seasoned with herbs and spices				
	SHRIMP FLAMBE	\$1	5.	00	
	Served with special seafood sauce				
	HIBACHI SCALLOPS	\$1	6.	50	-
	Tender scallops prepared teppan style				

Entrees

KOBE entrees are served with onion	
house salad, sautéed vegetables & KOBE	fried rice
SHRIMP FLAMBE	\$28.50
Jumbo shrimp flavored with a hint of lemand flambéed to seal flavor	on
HIBACHI SCALLOPS	\$32.00
Tender scallops flavored with a hint of	\$32.00
lemon and Japanese herbs	42 2 3
SHRIMP & SCALLOPS	\$37.50
Flavored with a hint of lemon and Japane herbs in our traditional Teppan style	se
LOBSTER & SHRIMP	\$40.50
Flavored with Japanese herbs and spices	
LOBSTER & SCALLOPS Flavored with Japanese herbs and spices	\$43.00
LOBSTER, SHRIMP & SCALLOPS	\$49.00
Seafood combination w/a hint of lemon & g	
LOBSTER	\$46.00
Lobster tails prepared in traditional Teppan	style
Lobster tails prepared in traditional Teppan ALASKAN KING CRAB LEGS (14 oz)	style M P
Lobster tails prepared in traditional Teppan	style M P
Lobster tails prepared in traditional Teppan ALASKAN KING CRAB LEGS (14 oz) Succulent king crab legs sautéed with gar	style M P
Lobster tails prepared in traditional Teppan ALASKAN KING CRAB LEGS (14 oz) Succulent king crab legs sautéed with gar lemon and Japanese herbs VEGETARIAN DISH A vegetable medley flavored w/Japanese h	M P lic, \$16.95 erbs
Lobster tails prepared in traditional Teppan ALASKAN KING CRAB LEGS (14 oz) Succulent king crab legs sautéed with gar lemon and Japanese herbs VEGETARIAN DISH A vegetable medley flavored w/Japanese h CHICKEN LIVERS	M P lic,
Lobster tails prepared in traditional Teppan ALASKAN KING CRAB LEGS (14 oz) Succulent king crab legs sautéed with gar lemon and Japanese herbs VEGETARIAN DISH A vegetable medley flavored w/Japanese h CHICKEN LIVERS Sautéed with delicate herbs and spices	M P lic, \$16.95 erbs \$18.50
Lobster tails prepared in traditional Teppan ALASKAN KING CRAB LEGS (14 oz) Succulent king crab legs sautéed with gar lemon and Japanese herbs VEGETARIAN DISH A vegetable medley flavored w/Japanese h CHICKEN LIVERS Sautéed with delicate herbs and spices HIBACHI CHICKEN	\$16.95 erbs \$18.50
Lobster tails prepared in traditional Teppan ALASKAN KING CRAB LEGS (14 oz) Succulent king crab legs sautéed with gar lemon and Japanese herbs VEGETARIAN DISH A vegetable medley flavored w/Japanese h CHICKEN LIVERS Sautéed with delicate herbs and spices	\$16.95 erbs \$18.50
Lobster tails prepared in traditional Teppan ALASKAN KING CRAB LEGS (14 oz) Succulent king crab legs sautéed with gar lemon and Japanese herbs VEGETARIAN DISH A vegetable medley flavored w/Japanese h CHICKEN LIVERS Sautéed with delicate herbs and spices HIBACHI CHICKEN Chicken breast prepared with sesame see lemon and Japanese herbs HIBACHI N.Y. STRIP	\$16.95 erbs \$18.50 \$21.50 ds,
Lobster tails prepared in traditional Teppan ALASKAN KING CRAB LEGS (14 oz) Succulent king crab legs sautéed with gar lemon and Japanese herbs VEGETARIAN DISH A vegetable medley flavored w/Japanese h CHICKEN LIVERS Sautéed with delicate herbs and spices HIBACHI CHICKEN Chicken breast prepared with sesame see lemon and Japanese herbs HIBACHI N.Y. STRIP Thick choice sirloin prepared Teppan style	\$16.95 erbs \$18.50 \$21.50 ds,
Lobster tails prepared in traditional Teppan ALASKAN KING CRAB LEGS (14 oz) Succulent king crab legs sautéed with gar lemon and Japanese herbs VEGETARIAN DISH A vegetable medley flavored w/Japanese h CHICKEN LIVERS Sautéed with delicate herbs and spices HIBACHI CHICKEN Chicken breast prepared with sesame see lemon and Japanese herbs HIBACHI N.Y. STRIP Thick choice sirloin prepared Teppan style HIBACHI RIBEYE STEAK	\$16.95 erbs \$18.50 \$21.50 ds, \$26.50
Lobster tails prepared in traditional Teppan ALASKAN KING CRAB LEGS (14 oz) Succulent king crab legs sautéed with gar lemon and Japanese herbs VEGETARIAN DISH A vegetable medley flavored w/Japanese h CHICKEN LIVERS Sautéed with delicate herbs and spices HIBACHI CHICKEN Chicken breast prepared with sesame see lemon and Japanese herbs HIBACHI N.Y. STRIP Thick choice sirloin prepared Teppan style	\$16.95 erbs \$18.50 \$21.50 ds, \$26.50

Tender and delicious, the most popular cut

* HIBACHI RIBEYE STEAK & CHICKEN \$29.00 Prepared w/delicate herbs, sesame seeds & spices

Kobe's Combination Entrees

9		HIBACHI SHRIMP & CHICKEN	\$29.00
	*	Hibachi style, seasoned with herbs and spices HIBACHI RIBEYE STEAK & SHRIMP Prepared hibachi style to enhance the natural flat	
		HIBACHI RIBEYE STEAK & SCALLOPS Tender scallops and juicy steak flavored with Japanese herbs	\$35.00
		HIBACHI SCALLOPS & CHICKEN Tender scallops and chicken breast prepared with Japanese herbs	\$29.50
		HIBACHI CHICKEN, SHRIMP & SCALLOPS Tender chicken breast with a delicious seafood combination	\$41.50
		FILET MIGNON & CHICKEN Filet mignon and chicken breast prepared with Japanese herbs and spices	\$33.50
1	1	FILET MIGNON & SHRIMP Filet mignon and jumbo shrimp prepared in our traditional style	\$37.00
	*	FILET MIGNON & SCALLOPS	\$39.00

Prepared in our traditional style to enhance the natural flavor	Ψ 1 1.00
* FILET MIGNON, SHRIMP & SCALLOPS Tender filet with a delicious seafood combination	\$45.00
* FILET MIGNON & LOBSTER Traditional surf and turf flavored with selected Japanese herbs and spices	\$43.00
* FILET MIGNON, LOBSTER & CHICKEN Hibachi style entrée seasoned with herbs and spices	\$46.50
* FILET MIGNON, LOBSTER & SHRIMP Tender filet with a delicious seafood combination	\$48.50
* FILET MIGNON, LOBSTER & SCALLOPS Tender filet with a delicious seafood combination	\$49.50
LOBSTER & CHICKEN Hibachi style entrée seasoned with herbs and spices	\$35.00
LOBSTER, SHRIMP & CHICKEN Tender chicken breast with a delicious seafood combination	\$43.50
LOBSTER, SCALLOPS & CHICKEN Tender chicken breast with a delicious seafood combination	\$45.00

* FILET MIGNON, SCALLOPS & CHICKEN \$41.00

Entrees from the Kitchen

* FILET MIGNON, SHRIMP & CHICKEN \$41.00

Seasoned w/a blend of Japanese herbs & spices

Filet mignon and tender scallops flavored

with Japanese herbs

Soup & Salad will be served with all entrees

BENTO BOX

Served with shrimp & veggie tempura, 4 pcs sushi and California roll

* SEAFOOD BENTO	\$30.50
* STEAK BENTO	\$31.50
* CHICKEN BENTO	\$27.00

TERIYAKI DINNERS

Served with fried rice and sautéed vegetables

* SALMON TERIYAKI	\$24.00
* STEAK TERIYAKI	\$25.50
* CHICKEN TERIYAKI	\$22.00

YAKISOBA JAPANESE PAN FRIED NOODLES

CHICKEN YAKISOBA	\$21.50
SHRIMP YAKISOBA	\$23.50
VEGETABLE YAKISOBA	\$19.50
COMBINATION YAKISOBA	
(SHRIMP & CHICKEN)	\$25.00

Child Menu

Child entrees are served with sauteed vegetables, fried rice and choice of onion soup or house salad (for dine-in only and not available during lunch)

* SESAME CHICKEN	\$11.50
* N.Y. STRIP	\$16.00
* HIBACHI RIBEYE	\$17.00
* FILET MIGNON	\$19.00
SHRIMP FLAMBE	\$17.00
HIBACHI SCALLOPS	\$19.00
ALASKAN KING CRAB LEGS	MP
LOBSTER	\$23.50

HOUSE SALAD	\$3.00	SHRIMP FLAMBE	\$15.00
ONION SOUP	\$1.50	HIBACHI SCALLOPS	\$16.50
MISO SOUP	\$2.50	CHICKEN LIVERS	\$10.50
KOBE FRIED RICE	\$4.50	SAUTEED MUSHROOMS	\$ 4.95
STEAMED RICE	\$2.50	SALMON TERIYAKI	\$14.50
CHICKEN EGG ROLL (2)	\$5.50	SHRIMP TEMPURA (6pcs)	\$15.95
SWEET CARROTS	\$5.00	SHRIMP & VEGGIE	
SAUTEED VEGETABLES	\$6.00	TEMPURA	\$14.50
NOODLE	\$6.50		

Lunch Special

Lunch entrees are served with sweet carrots & mushrooms, fried rice, & choice of onion soup or house salad

YAKISOBA - JAPANESE PAN FRIED NOO	ODLES
CHICKEN \$21.00 SHRIMP S	524.00
COMBINATION	25.50
HIBACHI SHRIMP FLAMBE	18.50

	The state of the s
HIBACHI SHRIMP FLAMBE	\$18.50
HIBACHI SCALLOPS	\$19.50
ALASKAN KING CRAB LEGS	MP
VEGETARIAN DISH	\$11.50
CHICKEN LIVERS	\$12.50
KOBE HIBACHI CHICKEN	\$14.50
HIBACHI N.Y. STRIP	\$18.50
HIBACHI RIBEYE STEAK	\$19.50
HIBACHI FILET MIGNON	\$22.50

LUNCH COMBINATIONS	
HIBACHI SHRIMP & SCALLOPS	\$26.50
HIBACHI LOBSTER & SHRIMP	\$33.50
HIBACHI LOBSTER & SCALLOPS	\$38.00
* HIBACHI STEAK & CHICKEN	\$23.50
* HIBACHI SHRIMP & CHICKEN	\$23.50
* HIBACHI STEAK & SHRIMP	\$25.50
* HIBACHI STEAK & SCALLOPS	\$26.50
* HIBACHI SCALLOPS & CHICKEN	\$24.50
* FILET MIGNON & CHICKEN	\$24.50
* FILET MIGNON & SHRIMP	\$28.50
* FILET MIGNON & SCALLOPS	\$30.50
* FILET MIGNON & LOBSTER	\$35.50
* LOBSTER & CHICKEN	\$29.00

* SUSHI ROLL COMBO SPECIALS .. \$12.50 Choice of miso soup or salad with any two rolls below

i. iuna koli	o. Firecracker Koll
2. Salmon Roll	9. House Roll
3. Yellowtail Roll	10. Crab Roll
4. California Roll	11. Spicy Crab Roll
5. Alaskan Roll	12. Asia Roll
6. Spicy Tuna Roll	13. Vegetable Roll
7. Philadelphia Roll	14. Shrimp Roll

* SUSHI SPECIAL

1.	Sushi Lunch Special	\$13.50
	(5 pcs nigari sushi & California roll)	
1000		CONTRACTOR OF THE CONTRACTOR

2. Sashimi Lunch Special \$16.00 (10 pcs sashimi)

3. KOBE Combo (4 pcs sushi, 5 pcs sashimi & California roll)

* BENTO BOX

Served with California roll, steamed rice, beef gyoza and a choice of:

1. Vegetable Tempura	\$12.50
2. Shrimp Tempura	\$14.50
3. Salmon Teriyaki	\$14.50
4. Chicken Teriyaki	\$13.50
5. Steak Teriyaki	\$15.50
6. Chicken Katsu	\$15.50

COURTESY NOTES An 18% gratuity will be added to parties of five or more • No sharing meals please • We do not accept checks Fried rice can be prepared without egg but not without vegetables

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions