



# Kobe

Steakhouse & Sushi





# APPETIZER

Raw \*

<b>Edamame</b>	<b>\$6</b>
<b>Spicy Garlic Edamame</b>	<b>\$7</b>
<b>Gyoza (6pcs) Pan Fried or Deep Fried</b>	<b>\$7</b>
<i>Pork and vegetable dumpling. Served with gyoza sauce.</i>	
<b>Spring Roll (5pcs)</b>	<b>\$8</b>
<i>Fried vegetable rolls. Served with sweet and sour sauce.</i>	
<b>Crab Rangoon (4pcs)</b>	<b>\$8</b>
<i>Imitation crab, cream-cheese, green onion, stuffed into a wonton skin. Served with sweet and sour sauce.</i>	
<b>Shrimp &amp; Vegetable Tempura (3 Shrimp / 4 Vegetable)</b>	<b>\$10</b>
<i>Battered and fried. Served with tempura sauce.</i>	
<b>Shrimp Tempura (4pcs)</b>	<b>\$8</b>
<i>Battered and fried, served with tempura sauce.</i>	
<b>Vegetable Tempura (7pcs)</b>	<b>\$7</b>
<i>Zucchini, mushroom, sweet potato, broccoli, onion, asparagus. Battered and fried, served with tempura sauce.</i>	
<b>Crispy Calamari</b>	<b>\$13</b>
<i>Deep-fried squid served with lemon, sweet &amp; sour sauce, and yum yum sauce.</i>	
<b>Crispy Soft-shell Crab</b>	<b>\$12</b>
<i>Deep fried soft-shell crab. Served with spicy mayo.</i>	
<b>Pineapple Shrimp (8pcs)</b>	<b>\$12</b>
<i>Deep fried shrimp, and pineapple. Served with pineapple mayo.</i>	
<b>Hamachi Kama</b>	<b>\$13</b>
<i>Charbroiled yellowtail collar. Served with ponzu sauce and lemon.</i>	
<b>Takoyaki (5pcs)</b>	<b>\$7</b>
<i>Fried octopus balls served with bonito flake, mayo and takoyaki sauce.</i>	
<b>Chicken Karrage</b>	<b>\$7</b>
<i>Japanese chicken nugget.</i>	

## SALAD

<b>House Salad</b>	<b>\$4</b>
<b>Seaweed Salad</b>	<b>\$6</b>
<b>Squid Salad</b>	<b>\$7</b>
<b>Sunomono Salad</b>	<b>\$6</b>

## SOUP

<b>Miso Soup</b>	<b>\$3</b>
<b>Onion Soup</b>	<b>\$3</b>

## DESSERT

<b>Cheesecake</b>	<b>\$5</b>
<b>Tempura Ice Cream</b>	<b>\$7</b>
<b>Mochi Ice Cream (3pcs)</b>	<b>\$6</b>
<i>Greentea, Red bean, mango, strawberry</i>	
<b>Ice Cream (2scoops)</b>	<b>\$4</b>
<i>Vanilla, green tea, red bean</i>	
<b>Crème Brulee</b>	<b>\$5</b>
<b>Green Tea Tiramisu</b>	<b>\$6</b>

\* Raw



APPETIZER FROM SUSHI BAR

- \* **Tuna Tataki (6)** \$12  
*Thinly sliced tuna, seared. Served with ponzu sauce, sriracha and green onion.*
- \* **Beef Tataki (6)** \$12  
*Thinly sliced New York steak, seared. Served with ponzu sauce, sriracha and green onion.*
- \* **Yellowtail Heaven (6)** \$15  
*Thinly sliced yellowtail, topped with jalapeno, sriracha and ponzu sauce.*
- \* **Avocado Bomb** \$10  
*Fried avocado stuffed with spicy tuna and crab. Topped with eel sauce, spicy mayo, sweet chili and spring mix salad.*
- Stuffed Jalapeno** \$10  
*Fried jalapeno stuffed with cream-cheese, mixed crab and shrimp. Topped with eel sauce, spicy mayo, sweet chili and spring mix salad.*
- \* **Sushi Sampler (7)** \$16  
*6 pieces of nigiri, Chef's choice.*
- \* **Sashimi Sampler (7)** \$18  
*8 pieces of sashimi. Chef's choice.*
- Green Mussel (5)** \$10  
*Baked w/ Spicy mayo, eel sauce, ponzu sauce. (scallions & massago)*
- \* **Ahi Tower** \$13  
*Sushi rice, avocado, crab mix, spicy tuna, tobiko, spicy mayo, eel sauce and wasabi mayo.*

**SUSHI ROLL LUNCH** *Served with miso soup & house salad. (Served from 11am-2:30pm)*

CHOOSE ANY 2 ROLLS \$14 ANY 3 ROLLS \$20

- |                     |                         |                     |
|---------------------|-------------------------|---------------------|
| * Yellowtail Roll   | * Spicy Yellowtail Roll | Vegetable Roll      |
| * Salmon Roll       | Spicy California Roll   | Spider Roll         |
| * Tuna Roll         | Crunchy Roll            | * Rainbow Roll      |
| California Roll     | R&R Roll                | Jalapeno Roll       |
| Avocado Roll        | Shrimp Tempura Roll     | Philly Roll         |
| * Spicy Tuna Roll   | * Salmon Avocado Roll   | * Cream Cheese Roll |
| * Spicy Salmon Roll |                         |                     |

**FROM SUSHI BAR** *Served with miso soup & house salad. (Served from 11am - 2:30pm)*

- \* **Sushi Deluxe A:** California Roll & 4pcs of Sushi \$14
- \* **Sushi Deluxe B:** Spicy Tuna Roll & 4pcs of Sushi \$15
- \* **Sushi Deluxe C:** Philadelphia Roll & 4pcs of Sushi \$15

---

- \* **Sashimi Deluxe A:** Tuna Roll & 6pcs of Sashimi \$17
- \* **Sashimi Deluxe B:** Salmon Roll & 6pcs of Sashimi \$17
- \* **Sashimi Deluxe C:** Spicy Tuna Roll & 6pcs of Sashimi \$17

---

- \* **Nigiri Sashimi Deluxe:** \$25  
California Roll, 4pcs Sushi & 6pcs Sashimi



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please let your server know if you have any allergies. 18% gratuity may be added to parties of 6 or more.

SUSHI LUNCH SPECIAL



# LUNCH SPECIAL

(Served from 11am - 2:30pm)



## TEPPANYAKI LUNCH PLATTER

Served with onion soup, assorted vegetables and fried rice. / Extra fried rice - \$3

<b>Teppan Chicken (5oz)</b>	<b>\$14</b>
<b>Teppan New York Steak (5oz)</b>	<b>\$16</b>
<b>Teppan Shrimp (8pcs)</b>	<b>\$15</b>
<b>Teppan Ocean Scallops (5oz)</b>	<b>\$18</b>
<b>Teppan Vegetable Delight</b>	<b>\$13</b>
<b>Teppan Chicken (5oz) &amp; Shrimp (4pcs)</b>	<b>\$18</b>
<b>Teppan Scallop (5oz) &amp; Shrimp (4pcs)</b>	<b>\$20</b>
<b>Teppan New York Steak (5oz) &amp; Chicken (5oz)</b>	<b>\$18</b>
<b>Teppan New York Steak (5oz) &amp; Shrimp (4pcs)</b>	<b>\$19</b>
<b>Teppan New York Steak (5oz) &amp; Salmon (4oz)</b>	<b>\$19</b>
<b>Teppan Filet Mignon (5oz)</b>	<b>\$20</b>
<b>Teppan Filet Mignon (5oz) &amp; Chicken (5oz)</b>	<b>\$23</b>
<b>Teppan Filet Mignon (5oz) &amp; Shrimp (4pcs)</b>	<b>\$23</b>
<b>Teppan Filet Mignon (5oz) &amp; Scallop (5oz)</b>	<b>\$26</b>
<b>Teppan Salmon (4oz)</b>	<b>\$15</b>
<b>Teppan Teriyaki Beef (5oz)</b>	<b>\$16</b>

## LUNCH BENTO BOX

Served with miso soup & fried rice / Extra fried rice \$3, 4pcs California roll, 2pcs fried gyoza

<b>Teriyaki Chicken (5oz)</b>	<b>\$14</b>	<b>Beef Bulgogi or Spicy Chicken Bulgogi (5oz)</b>	<b>\$16</b>
<b>Teriyaki Steak (5oz)</b>	<b>\$16</b>	<i>Korean marinated BBQ beef or spicy chicken</i>	
<b>Pork or Chicken Katsu</b>	<b>\$14</b>	<b>Kalbi</b>	<b>\$16</b>
<b>Shrimp Tempura (5pcs)</b>	<b>\$14</b>	<i>Korean beef short ribs</i>	

# FRIED RICE & NOODLES

## YAKISOBA OR UDON

<b>Chicken</b>	<b>\$12</b>
<b>Beef</b>	<b>\$13</b>
<b>Shrimp</b>	<b>\$14</b>
<b>Vegetable</b>	<b>\$12</b>
<b>Combo (CK, BF, SH)</b>	<b>\$15</b>

## JAPANESE FRIED RICE

<b>Chicken</b>	<b>\$12</b>
<b>Beef</b>	<b>\$13</b>
<b>Shrimp</b>	<b>\$14</b>
<b>Vegetable</b>	<b>\$12</b>
<b>Combo (CK, BF, SH)</b>	<b>\$15</b>



**DINNER**

## TEPPANYAKI DINNER PLATTER

*Served with onion soup & house salad, assorted vegetables, steamed rice and 2 pieces of shrimp appetizer. Upgrade to fried rice for \$3*



<b>Teppan Chicken (8oz)</b>	<b>\$19</b>
<b>Teppan Shrimp (10pcs)</b>	<b>\$24</b>
<b>Teppan Salmon (2pcs, 4oz/ea)</b>	<b>\$24</b>
<b>Teppan Ocean Scallops (8oz)</b>	<b>\$27</b>
<b>Teppan New York Steak (10oz)</b>	<b>\$26</b>
<b>Teppan Filet Mignon (10oz)</b>	<b>\$31</b>
<b>Teppan Vegetable Delight</b>	<b>\$18</b>
<b>Teppan Lobster Tail (2 pcs., 6 oz./ea.)</b>	<b>\$41</b>

## TEPPANYAKI DINNER COMBINATION

*Served with onion soup & house salad, assorted vegetables, steamed rice and 2 pieces of shrimp appetizer. Upgrade to fried rice for \$3*

<b>Teppan Chicken (5oz) &amp; Shrimp (5pcs)</b>	<b>\$27</b>
<b>Teppan Chicken (5oz) &amp; Scallop (5oz)</b>	<b>\$28</b>
<b>Teppan Chicken (5oz) &amp; Salmon (4oz)</b>	<b>\$27</b>
<b>Teppan Chicken (5oz) &amp; Steak (5oz)</b>	<b>\$27</b>
<b>Teppan Shrimp (5pcs) &amp; Salmon (4oz)</b>	<b>\$28</b>
<b>Teppan Shrimp (5pcs) &amp; Steak (5oz)</b>	<b>\$28</b>
<b>Teppan Steak (5oz) &amp; Salmon (4oz)</b>	<b>\$28</b>
<b>Teppan Scallop (5oz) &amp; Salmon (4oz)</b>	<b>\$29</b>
<b>Teppan Scallop (5oz) &amp; Shrimp (5pcs)</b>	<b>\$29</b>
<b>Teppan Scallop (5oz) &amp; Steak (5oz)</b>	<b>\$29</b>
<b>Teppan Filet Mignon (5oz) &amp; Chicken (5oz)</b>	<b>\$32</b>
<b>Teppan Filet Mignon (5oz) &amp; Shrimp (5pcs)</b>	<b>\$34</b>
<b>Teppan Filet Mignon (5oz) &amp; Salmon (4oz)</b>	<b>\$34</b>
<b>Teppan Chicken (5oz) &amp; Lobster (6oz)</b>	<b>\$32</b>
<b>Teppan Shrimp (5pcs) &amp; Lobster (6oz)</b>	<b>\$34</b>
<b>Teppan Steak (5oz) &amp; Lobster (6oz)</b>	<b>\$35</b>
<b>Teppan Filet Mignon (5oz) &amp; Scallop (5oz)</b>	<b>\$37</b>
<b>Teppan Filet Mignon (5oz) &amp; Lobster (6oz)</b>	<b>\$42</b>
<b>Teppan Lobster (5oz), Shrimp (5pcs) &amp; Scallop (5oz)</b>	<b>\$42</b>
<b>Teppan Lobster (5oz), Filet Mignon (5oz) &amp; Chicken (5oz)</b>	<b>\$45</b>

## DINNER BENTO BOX

*Served with miso soup, house salad & steam rice. / Upgrade to fried rice \$3 / 4pcs California roll and 2pcs fried gyoza*

<b>Teriyaki Chicken (8oz)</b>	<b>\$20</b>
<b>Teriyaki Steak (10oz)</b>	<b>\$26</b>
<b>Pork or Chicken Katsu (2pcs)</b>	<b>\$20</b>
<b>Shrimp Tempura (8pcs)</b>	<b>\$20</b>
<b>Beef Bulgogi or Spicy Chicken Bulgogi (8oz)</b>	<b>\$24</b>
<b>Kalbi</b>	<b>\$24</b>

## KOBE IMPERIAL

Served with onion soup, assorted vegetables and steamed rice. 2pcs appetizer shrimp.  
Upgrade to fried rice for \$3

<b>Teppan Kobe Steak (12oz)</b>	<b>\$70</b>
<b>Kobe Steak and Shrimp (6oz, 5pcs)</b>	<b>\$60</b>
<b>Kobe Steak and Lobster (6oz, 6oz)</b>	<b>\$70</b>



## HIBACHI KID'S

### HIBACHI KID'S SPECIALS (AGES 10 AND UNDER)

Served with onion soup, assorted vegetables and steamed rice. 2pcs appetizer shrimp.  
Upgrade to fried rice for \$3

<b>Chicken (5oz)</b>	<b>\$13</b>	<b>Salmon (4oz)</b>	<b>\$15</b>
<b>Steak (5oz)</b>	<b>\$16</b>	<b>Filet Mignon (5oz)</b>	<b>\$19</b>
<b>Shrimp (7pc)</b>	<b>\$15</b>		

### HIBACHI SIDE ORDERS All side order sauce, additional \$1

<b>Noodles</b>	<b>\$5</b>	<b>Salmon (4 oz)</b>	<b>\$11</b>
<b>Steamed Rice</b>	<b>\$2</b>	<b>Steak (5oz)</b>	<b>\$13</b>
<b>Fried Rice</b>	<b>\$3</b>	<b>Scallop (5oz)</b>	<b>\$13</b>
<b>Vegetables</b>	<b>\$6</b>	<b>Filet Mignon (5oz)</b>	<b>\$15</b>
<b>Chicken (5oz)</b>	<b>\$9</b>	<b>Lobster Tail (6oz)</b>	<b>\$18</b>
<b>Shrimp (8pcs)</b>	<b>\$13</b>		

### Nigiri (Sushi) – Slices of Fish on Sushi Rice. (2pcs/order)

### Sashimi – Slices of Fish. (3pcs/order)

* <b>Salmon</b>	<b>\$7</b>	* <b>Salmon Roe</b> <small>Nigiri only</small>	<b>\$7</b>
* <b>Tuna</b>	<b>\$8</b>	* <b>Smelt Roe</b> <small>Nigiri only</small>	<b>\$7</b>
* <b>Yellowtail</b>	<b>\$8</b>	<b>Tofu Skin</b>	<b>\$6</b>
* <b>Red Snapper</b>	<b>\$7</b>	<b>Crab Stick</b>	<b>\$7</b>
* <b>White Tuna</b>	<b>\$8</b>	<b>Octopus</b>	<b>\$7</b>
* <b>Squid</b>	<b>\$7</b>	<b>Tamago</b>	<b>\$6</b>
<b>Mackerel</b>	<b>\$7</b>	* <b>Shrimp</b>	<b>\$7</b>
<b>Eel</b>	<b>\$8</b>	* <b>Sweet Shrimp</b>	<b>\$12</b>
<b>Smoke Salmon</b>	<b>\$7</b>	* <b>Tobiko w/ Quail Egg</b>	<b>\$12</b>
		<small>Nigiri only</small>	

## NIGIRI & SASHIMI

\* Raw



# MAKI & TEMAKI

## Maki (Cut Rolls 5 to 10 pcs) & Temaki (Hand Rolls) Upgrade to soy paper for \$1

	Maki	Temaki	Maki
<b>California</b> <i>Mixed crab, cucumber and avocados.</i>	\$6	\$5	<b>Green Shadow</b> \$13 <i>Deep fried smoked salmon, jalapeno, cream cheese wrapped with soy paper, tobiko.</i>
<b>California Gold</b> <i>Mixed crab, cucumber, avocado and masago.</i>	\$7		<b>Philadelphia</b> \$8 <i>Smoked salmon, cream cheese and avocado.</i>
<b>Spicy California</b> \$7 <i>Mixed crab, cucumber, avocado with spicy mayo and sriracha.</i>			<b>Shrimp Tempura</b> \$9 <i>Shrimp tempura, avocado, mixed crab, masago and eel sauce.</i>
<b>Crunchy Roll</b> \$6 <i>Mixed crab, avocado and tempura flakes.</i>			<b>R &amp; R</b> \$9 <i>BBQ eel, cucumber, avocado and eel sauce.</i>
<b>Salmon Skin</b> \$7 \$6 <i>Smoked salmon skin, cucumber and eel sauce.</i>			<b>Spider</b> \$11 <i>Fried soft shell crab, cucumber, avocado, mixed crab and eel sauce.</i>
* <b>Spicy Tuna</b> \$8 \$7 <i>Chopped spicy tuna with cucumber, tempura flakes.</i>			* <b>Cream Cheese Roll</b> \$8 <i>Salmon, cream cheese, avocado.</i>
* <b>Spicy Salmon</b> \$8 \$7 <i>Chopped spicy salmon with cucumber, tempura flakes.</i>			* <b>Salmon Avocado Roll</b> \$8 <i>Salmon, avocado.</i>
* <b>Spicy Yellowtail</b> \$8 \$7 <i>Chopped spicy yellowtail with cucumber, tempura flakes.</i>			* <b>Salmon Roll</b> \$7
<b>Spicy Crawfish</b> \$9 \$8 <i>Spicy crawfish with cucumber.</i>			* <b>Yellowtail Roll</b> \$8
* <b>Spicy Scallop</b> \$8 \$7 <i>Chopped spicy scallop with cucumber, tempura flakes, scallions.</i>			* <b>Tuna Roll</b> \$8
* <b>Alaska Roll</b> \$12 <i>California roll topped with salmon and avocado.</i>			
* <b>Hawaiian Roll</b> \$12 <i>California roll topped with tuna and avocado.</i>			
* <b>Rainbow Roll</b> \$13 <i>California roll topped with tuna, white tuna Salmon, red snapper, and avocado.</i>			

## VEGETARIAN ROLLS

<b>Cucumber Roll</b>	\$6	<b>Asparagus Roll</b>	\$7
<b>Avocado Roll</b>	\$6	<b>Fresh Vegetable Roll</b>	\$8
<b>Shinko Pickled Radish Roll</b>	\$6	<i>Cucumber, avocado, asparagus, pickled radish, carrot</i>	

## ROLLS WITHOUT RICE

* <b>Butterfly Kiss</b> \$17 <i>Crab mix, avocado wrapped with salmon, topped with tobiko, ponzu sauce, and sriracha sauce.</i>		* <b>Rainbow Naruto</b> \$17 <i>Tuna, yellowtail, salmon, crab mix, avocado, wrapped with cucumber, ponzu sauce.</i>	
* <b>Snow White</b> \$16 <i>Tuna, avocado, and asparagus wrapped in soy paper, topped with crab mix and wasabi mayo.</i>		* <b>Yummy</b> \$18 <i>Salmon, spicy tuna, crab mix, avocado, asparagus, mango wrapped with cucumber, soy mustard dressing, sweet chili sauce.</i>	

\* Raw



**KOBE'S SPECIALTY ROLLS**

**DEEP-FRIED ROLLS**

- On the Border** \$12  
*Crab mix, avocado, jalapeno, cream cheese, spicy mayo, eel sauce.*
- Jalapeno Roll** \$12  
*Yellowtail, jalapeno, cream cheese, spicy mayo, eel sauce, sweet chili sauce.*
- Volcano Roll** \$14  
*Spicy tuna, avocado, shrimp tempura, masago, tempura flakes, spicy mayo, eel sauce, sriracha sauce.*
- Godzilla** \$16  
*Salmon, crab mix, cream cheese, asparagus, avocado, spicy mayo, eel sauce, tobiko.*

**SPECIAL ROLLS**

- Holy Crab Roll** \$17  
*Salmon, cream cheese, avocado, top with real red crab meat, garlic butter, sushi soy sauce.*
- \* **Hot & Sexy Roll** \$16  
*Spicy tuna, spicy crab, jalapeno, crunchy, top with pepper tuna, avocado, spicy mayo, sriracha, and tobiko*
- Out of Control** \$15  
*Fried crab sticks, cream cheese and crab mix. Topped with mango, cooked shrimp, crab sticks, tempura flakes, spicy mayo and eel sauce.*
- \* **Crazy Dog** \$16  
*Fresh salmon, cream cheese and shrimp tempura. Topped with crab sticks, tempura flakes, masago, spicy mayo and eel sauce.*
- Dancing Eel** \$15  
*Shrimp tempura, mixed crab and cucumber. Topped with eel, avocado, eel sauce and tobiko.*
- Grizzlies** \$16  
*Shrimp tempura, crab stick and cucumber. Topped with avocado, baked chopped scallops, mixed crab, crawfish, eel sauce & spicy mayo.*
- \* **Black Jack** \$16  
*Shrimp tempura, spicy tuna and cucumber. Topped with seared tuna, ponzu, eel sauce and black tobiko.*
- \* **Spicy Girl** \$16  
*Spicy crawsh and avocado. Topped with spicy tuna, crabstick, spicy mayo, sriracha, tobiko and wasabi mayo.*
- \* **Summer** \$16  
*Salmon, tuna, white tuna, crab mix, cucumber, avocado, rolled in rice paper on ponzu sauce with masago.*
- \* **Sunset Roll** \$16  
*Shrimp tempura, spicy tuna, and avocado. Topped with tuna, tobiko, spicy mayo, and eel sauce.*
- Hot Mama Roll** \$15  
*Crab mix, cucumber, avocado and jalapeno. Topped with crab mix, fried onion, spicy mayo and eel sauce.*
- \* **Crazy Tuna Roll** \$16  
*Spicy tuna, cucumber and tempura flakes. Topped with tuna, white tuna, jalapeno, tobiko and ponzu sauce.*
- \* **Jessica Alba-Core** \$16  
*Spicy tuna, cucumber and avocado. Topped with albacore, cilantro, lemon zest and ponzu sauce.*
- Tropical Roll** \$15  
*Crab mix, avocado and shrimp tempura. Topped with mango, tobiko, spicy mayo and eel sauce.*
- Caterpillar Roll** \$16  
*Eel, smoked salmon and cucumber. Topped with avocado, sesame and eel sauce.*
- \* **Lake Worth Roll** \$17  
*Salmon tempura, jalapeno and cream cheese. Topped with fresh seared scallops, green onion, eel sauce and spicy mayo.*
- Cowboy Roll** \$17  
*Shrimp tempura and crab mix. Topped with seared new york steak, spicy powder, green onions, sesame seeds, eel sauce and ponzu sauce.*

- Meteor Roll** \$16  
*Shrimp tempura, spicy tuna, cream cheese, avocado, jalapeno. Topped with masago, spicy mayo, eel sauce, sweet chili sauce, tempura flakes.*
- Crazy Monkey Roll** \$15  
*Tuna, salmon, avocado wrapped in soy paper. Topped with masago, scallion, spicy mayo, eel sauce, Japanese mayo.*
- Firecracker Roll** \$15  
*Crab mix, ebi, avocado. Topped with spicy crab, jalapeno, spicy mayo, sriracha sauce.*

- Crouching Tiger Hidden Dragon** \$18  
*Fried soft-shell crab and cucumber. Topped with seared salmon, lemon, ponzu sauce, eel sauce, spicy mayo and green onions.*
- \* **Kobe Roll** \$17  
*Salmon, tuna, super white tuna, crab stick and avocado. Topped with green tobiko, eel sauce, spicy mayo, wasabi mayo in soy paper.*
- \* **Salmon Lover Roll** \$15  
*Spicy salmon and cucumber. Topped with fresh salmon, avocado, salmon roe and spicy mayo.*
- \* **Gold Digger Roll** \$15  
*Shrimp tempura and cream cheese. Topped with smoked salmon, tobiko, eel sauce and sweet chili sauce.*
- \* **Boston Roll** \$15  
*Fresh salmon, tuna, crab mix. Topped with Fresh salmon, tuna, eel, spicy mayo, eel sauce and tempura flakes.*
- Paradise roll** \$16  
*Shrimp tempura, crab mix. Topped with mango, coconut flakes, spicy mayo, eel sauce, sweet chili sauce.*
- \* **Dallas Star** \$15  
*Tuna, crab mix wrapped in soy paper. Topped with salmon, masago, ponzu sauce.*
- \* **Pineapple Express** \$16  
*Shrimp tempura, avocado, cream cheese. Topped with salmon, pineapple, fried onion, eel sauce, sweet chili sauce.*
- \* **Sunshine roll** \$16  
*Shrimp tempura, cream cheese, avocado. Topped with seared spicy salmon, spicy mayo, eel sauce, fried onion.*
- \* **Holy Moly roll** \$16  
*Shrimp tempura, spicy crab mix, avocado. Topped with seared salmon, cilantro, ponzu sauce, Sriracha sauce.*
- \* **TCU Roll** \$17  
*Spicy crab, shrimp tempura, avocado topped with yellowtail, jalapeno, ponzu sauce, spicy mayo, sriracha.*
- \* **Temptation Roll** \$17  
*Salmon, mango, cucumber top with red snapper, jalapeno, cilantro. Ponzu sauce.*
- \* **Boat Club Roll** \$18  
*Real red crab meat, shrimp tempura, topped with eel, avocado, eel sauce.*
- Ken Roll** \$16  
*Crab mix, spicy tuna, topped with avocado, spicy mayo, wasabi mayo, eel sauce, tobiko.*
- \* **Dusk Til Dawn** \$15  
*Baked roll. Baked spicy salmon. Topped with spicy yellowtail, spicy mayo, eel sauce, tempura flakes, scallion, tobiko & sriracha.*
- Sapporo Roll** \$17  
*Spicy crab, avocado, cream cheese wrapped in soy paper, topped with seared white tuna and green onion and soy mustard sauce*
- Dynamite** \$17  
*California roll add cream cheese inside. Top with baked scallop and crab sticks. Avocado spicy mayo, eel sauce, and green onion, masago*



\* Raw



**KOBE'S SUSHI SPECIALTY**

## SUSHI BAR ENTREES *Served with miso soup & salad*

- \* **Sushi Dinner** *10 pcs of sushi, chef's choice with spicy tuna roll* **\$26**
- \* **Sashimi Dinner** *15 pcs of chef's choice sashimi* **\$30**
- \* **Triple Delight** *Tuna, salmon, yellowtail* **Sushi (5 pcs each) \$34**  
**Sashimi (6 pcs each) \$36**
- \* **Sushi & Sashimi Comb** *6 pcs sushi & 12 pcs sashimi and rainbow roll* **\$43**
- \* **Love Boat for Two** *12 pcs of sushi, 12 pcs of sashimi, and a special roll* **\$60**
- \* **Chirashi** *15 pcs of assorted sashimi over a bed of sushi rice* **\$29**
- \* **Unagi Don** *12 pcs* **\$29**
- \* **Salmon Don** *12 pcs* **\$26**

	<b>Nigiri</b>	<b>Sashimi</b>
* <b>Akami (Bluefin Tuna)</b>	<b>\$10</b>	<b>\$10</b>
* <b>Chutoro (Medium Fatty Tuna)</b>	<b>\$15</b>	<b>\$15</b>
* <b>Otoro (Fatty Tuna)</b>	<b>\$23</b>	<b>\$23</b>
* <b>Uni</b>	<b>\$26</b>	-
* <b>Uni w/Quail Egg</b>	<b>\$26</b>	-
* <b>Uni w/Quail Egg w/Ikura</b>	<b>\$30</b>	-
* <b>Hokkaido Scallops</b>	<b>\$10</b>	-
* <b>Salmon Belly</b>	<b>\$10</b>	-
* <b>Madai (Red Sea Bream)</b>	<b>\$10</b>	-
<b>Red Crab</b>	<b>\$16</b>	-
<b>Salmon w/Truffle Ponzu</b>	-	<b>\$15</b>

## HAND ROLLS

- \* **Toro Crab** **\$7**
- \* **Scallop** **\$10**
- \* **Uni** **\$16**

## POKE BOWL

- \* **Salmon Poke** **\$13**  
*Salmon, avocado, onions, cucumber, seaweed salad served over a bed of sushi rice and spicy mayo, poke sauce*
- \* **Tuna Poke** **\$14**  
*Tuna, avocado, onions, cucumber, seaweed salad served over a bed of sushi rice and spicy mayo, poke sauce*
- \* **Yellowtail Poke** **\$14**  
*Yellowtail, avocado, onions, cucumber, seaweed salad served over a bed of sushi rice and spicy mayo, poke sauce*



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please let your server know if you have any allergies. 18% gratuity may be added to parties of 6 or more.



# DRINKS

## BEVERAGE

Pepsi, Diet Pepsi, Sierra Mist, Lemonade, Root Beer, Dr Pepper (Free Refills)	\$3	Hot Green Tea (2 Bags/Person)	\$3.5
Iced Tea, Sweet Iced Tea (Free Refills)	\$3	Ramune	\$4
Shirley Temple (No Refill)	\$3.5	Bottle Water	\$2

## KOBE CLASSIC

Gin/crown royal/jack daniels/tequila/titos/coconut rum/rum

\$8.50

<b>Margarita</b>	<b>Caribou Lou</b> <i>Coconut rum, pineapple juice, orange juice</i>	<b>Texas Mule</b> <i>Crown royal, ginger beer, lime juice</i>
<b>Screwdriver</b>	<b>Hawaiian Mule</b> <i>Coconut rum, ginger beer, lime juice</i>	<b>Ranch Water</b> <i>Tequila, topo chico, lime juice</i>
<b>Gin and Tonic</b>		

## BEER

Michelob Ultra	\$4	Corona	\$5	Dos Equis	\$6
Bud Light	\$4	Shiner Bock	\$5	Asahi	\$6
Miller Lite	\$4	Blue Moon	\$5	Kirin	\$6
Coors Light	\$4	Yuengling	\$5	Sapporo	\$6

## SAKE

Hot Sake	4oz \$5	8oz \$9	Sake Bomb	1 set \$7	2set \$12
Cold Sake	4oz \$5	8oz \$9			

## SEASONAL

**Tyku Junmai Ginjo Black** (330ml) \$25

*Refined flavor balances peach on the nose with a subtle hint of spice. Nice depth and body. Winner of 5 star diamond award.*

**Tyku Cucumber Sake** (330ml) \$20

*The world's first cucumber sake. Delicate, light and refreshing with a smooth finish.*

**Tyku Coconut Sake** (330ml) \$20

*Fresh and smooth with subtle pear notes, leaving softness on the palate.*

**Hakutsuru Superior Junmai Ginjo** (300ml) \$17 (720ml) \$34

*This flowery fragrant sake with silky, well-balanced smoothness can be enjoyed chilled or at room temperature.*

**Hakutsuru Sayuri Nigori** (300ml) \$17 (720ml) \$32

*Sayuri means "little lily" in Japanese and the name is apt for this soft, floral noted nigori. Hints of white grape and elements of cherry blossom tie in seamlessly to create a lush, creamy sake with a deliciously smooth finish. (Unfiltered)*

**Mio Sparkling Sake** (300ml) \$17

*Tempting flavors of tropical fruits, banana cream, hazelnut, vanilla and honeycomb with floral, fruity and mellow rice aromas.*

## FLAVORED SAKE

**Hana Sake Lychee** (750ml) \$7/\$30

*This sake has captivating lychee aromatics and a sweet, full-bodied palate of lychee, yellow peach and lemon lime notes.*

**Hana Sake Fuji Apple** (750ml) \$7/\$30

*Hana fuji apple has an appealing aroma on the palate with the crisp tartness of a delicious fuji apple. The lovely lingering finish continues the taste of rich apple flavor.*

**Hana Sake White Peach** (750ml) \$7/\$30

*Delightful aromas and flavors of just-ripe, white peaches in cream with a sweet, full-bodied palate.*

**Moonstone Asian Pear** (750ml) \$7/\$30

*A pleasant balance of crisp ginjo sake with a hint of dryness and fresh, lightly sweet pear. Pronounced aroma with a smooth flavorful finish.*

**Moonstone Coconut Lemongrass Nigori** (750ml) \$7/\$30

*This velvety nigori sake is a fun blend of premium ginjo sake and lush, all-natural creamy coconut and tangy exotic lemongrass-infused flavor.*



## WINE

### Takara Plum Wine

*This wine has lovely aromas of sweet, ripe plum and cherry blossoms and a sorbet-like palate of plum and cherry sweet-tarts.*

(750ml) **\$28**

### Kinsen Plum Wine

*Sweet with medium body and lightly tangy flavors of ripe plum, red cherry, and sweet pear.*

(by glass) **\$7**

## RIESLING

### Charles Smith Kung Fu Girl Columbia Valley, WA

*Nice, light, bright and tangy citrus fruits with peach flavors. Crisp, good clean acidity to keep the mouth watering for more. Off-dry and delicately floral.*

**\$6 / \$24**

## Pinot Grigio

### Silver Gate Vineyards Pinot Grigio California

Josh Cellars California

**\$6 / \$26**

**\$28**

## Zinfandel

### 7 deadly Zins Lodi, CA.

*A vibrant, sweet bouquet of raspberry jam, molasses and cinnamon toast evoke the senses of carefree youthful nights.*

**\$6 / \$25**

### Cline Zin Old Vine CA

*Full-bodied vintage begins with brambleberries and raspberry jam. Wine Enthusiast's American Winery of the Year 2019.*

**\$26**

## Chardonnay

### Silver Gate Vineyards Chardonnay California

*Notes of baked green apples, citrus fruits and a hint of pineapple. Half of the wine goes through malolactic fermentation, giving it a smooth, creamy finish with a hint of butter while still maintaining the crisp, natural characteristics of chardonnay.*

**\$6 / \$26**

### Chateau St Michelle Chardonnay Washington

*This well-crafted Chardonnay opens sharp and spicy, with light juicy fruit. Flavors of clean apple and pear run into hints of peach, then resolve with a creamy finish.*

**\$28**

## Sauvignon Blanc

### Silver Gate Sauvignon Blanc

*Crisp and refreshing with notes of grapefruit, citrus, and tropical fruit.*

**\$6 / \$26**

## Cabernet Sauvignon

### Silver Gate Vineyards Cabernet Sauvignon California

*Medium-bodied and rich, with flavors of ripe raspberry and a velvety smooth finish.*

**\$6 / \$26**

### Chateau St Michelle Cabernet Sauvignon Columbia Valley, Washington

*An inviting Cab with plenty of complexity and structure with silky tannins.*

**\$28**

## Merlot

### Silver Gate Vineyards Merlot California

*Medium-bodied with notes of cherry and blackberry culminating in a soft, clean finish.*

**\$6 / \$26**

## Pinot Noir

### Silver Gate Pinot Noir California

*Light-bodied and clean on the palate with juicy, cherry-flavored fruit; the tannins are soft and subtle leading to a moderately long finish.*

**\$6 / \$26**

Available by the glass

