

KOBE SIGNATURE DRINKS

\$7.00 each

Kobe Margarita

Tequila, triple sec, peach schnapps, lime juice

Kobe Punch

Rum, pineapple and orange juice, peach and strawberry liqueurs, sweet & sour, grenadine

Blue Roof

Vodka, blue curacao, pineapple juice

Tokyo Bloody Mary

Sake, vodka, bloody mary mix

Mai Tai

Rum, triple sec, pineapple and orange juice, sweet & sour, grenadine

Long Island Iced Tea

Rum, gin, vodka, tequila, lemon juice, coke

Tokyo Mule

Rum, mango nectar, pineapple juice

Mango Breeze

Malibu mango rum, pineapple juice



SAKE (Japanese Rice Wines)

Takara Sierra (chilled)

Rich and softly floral with gentle melon flavors
12oz \$13.00

Sho Chiku Bai Nigori

Smooth, sweet, and unfiltered. Very fruity and flavorful
12oz \$13.00

Warm Sake

4oz \$4.00 | 8oz \$8.00

Flavored Sake

Raspberry, apple, peach, mango
4oz \$4.50 | 8oz \$8.50



SOUVENIR DRINKS

Take home a Kobe souvenir! Beautiful porcelain mugs \$8.99
(Drink, without Mug \$7.00/Mug, without Drink \$5.00)



Happy Budda

Rum, orange juice, coconut milk, almond crème



Sumo Wrestler

Gin, triple sec, pineapple juice



Beautiful Geisha

Vodka, midori, triple sec, sweet & sour



Samurai Warrior

Rum, pineapple juice, orange juice, grenadine

WINE

Whites

Glass | Bottle

Crystal Lake Plum Wine \$5 | \$18

Douglas Hill Chardonnay \$6 | \$22

Kendal Jackson Chardonnay \$9 | \$32

Alverdi Pinot Grigio \$8 | \$30

Acrobat Pinot Gris \$8 | \$30

Valchenburg Riesling \$8 | \$30

Giessen Sauvignon Blanc \$7 | \$26

Reds

Apothic Red \$7 | \$26

Happy Camper Cabernet Sauvignon \$5 | \$18

Avalon Cabernet Sauvignon \$9 | \$32

Tres Exilios Malbec \$8 | \$30

Raymond R Collection Merlot \$8 | \$30

Kendall Jackson Merlot \$9 | \$32

Block 9 Pinot Noir \$9 | \$32

Sparkling

Zonin Moscato \$7 | \$26

JP Chenet Peach \$7 | \$26



BEER

Imports

Small | Large

Asahi, Kirin, Sapporo \$4 | \$7

Corona, Heineken \$4

Bass, George Killian's \$4

Sam Adams \$4

Domestic \$3

Budweiser, Bud Light, MGD, Miller Lite, O'Doul's, Coors, Coors Light, Michelob Ultra,

Blue Moon \$4.50

Flat 12 \$3.50

SUSHI APPETIZERS

Sushi Appetizer

Chef's choice of fresh raw fish on top of sushi rice. 5 pieces \$10.99

Sashimi

Sliced fresh raw tuna. 5 pieces \$10.99

Spicy Green Mussels

With diced snow peas in a chili ponzu sauce. \$7.99

Tuna Tataki

Seared tuna on top of radish in a chili ponzu ginger sauce. \$14.99

Green Cado

Fried Avocado, on top of spicy crab, drizzled with mango sauce. \$ 7.99

Jalapeño Surprise

Jalapeño stuffed with crème cheese and spicy tuna, deep fried and topped with a special sauce. \$8.99



SALADS

Cucumber Salad

Think slices of cucumber, seaweed, shredded crab, and sesame seed. \$3.99

Seaweed Salad

Shredded seaweed in Japanese seasoning. \$5.99

Squid Salad

Shredded squid in Japanese seasoning and sweet ginger. \$5.99

Ask your server about our special homemade dressings available in 16oz portions for \$4.99 for your enjoyment at home.

Green Salad

Fresh tossed iceberg lettuce with ginger dressing. small \$2.00 | large \$4.00

Salad Dressing: Ginger Sauce, Mustard Sauce, Teriyaki Sauce

KITCHEN APPETIZERS

Edamame

Fresh green soybeans boiled with sea salt. \$3.99

Gyoza

Pan-fried Japanese pork dumplings served with a traditional ponzu sauce. \$3.99

Fried Shrimp

Large shrimp in panko crumbs. \$7.99

Egg Roll

Pork & Vegetable \$5.00

Shrimp Tempura

Large tiger shrimp and assorted vegetables, in a delicate batter. \$7.99
Vegetable only \$5.99

Agidashi

Fried tofu wedges in our special sauce. \$3.99

Green Mussels

Baked in our creamy masago sauce. \$6.50

Hamachi or Salmon Kama

Collar of fresh yellow tail or salmon. \$6.99

Chicken Satay

Grilled marinated chicken tender on bamboo skewer, served with our special peanut sauce. \$7.99



*Warning: Consuming raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.

Your tips will be shared between servers and chefs, since they are both here to serve you. 18% gratuity will be added to parties of 5 or more.

ENTRÉES

All entrees include; a bowl of broth soup, a small garden salad with Kobe ginger dressing, hibachi shrimp appetizer, fried rice, and sautéed vegetables.

Sukiyaki Steak

Sliced strip steak and vegetables with special teriyaki sauce. \$16.99

Kobe Steak

NY Strip cooked to your liking. \$16.99

Filet Mignon

Chef's choice center-cut tenderloin expertly grilled to your liking. \$19.99

Chicken Teriyaki

Grilled chicken breast tenders with our special teriyaki sauce. \$13.99

Shrimp Teriyaki

Succulent gulf shrimp sautéed with our special teriyaki sauce. \$18.99

Salmon Teriyaki

Grilled salmon with teriyaki sauce. \$17.99

Scallops

Large sea scallops sautéed with teriyaki sauce. \$20.99

Vegetarian Dinner

Assorted fresh vegetables sautéed and served with fresh ginger sauce. \$10.99

Swordfish

A generous swordfish steak expertly prepared with drawn butter and lemon. \$19.99

Chicken Yakisoba

Stir-fried noodles with vegetables and special sauce. \$14.99

Lobster Dinner

Two pieces of Lobster tail. \$27.99

COMBINATION DINNERS

All combinations include; a bowl of broth soup, a small garden salad with Kobe ginger dressing, hibachi shrimp appetizer, fried rice, and sautéed vegetables.

Filet Mignon & Chicken

The finest filet mignon cooked to your liking with teriyaki chicken. \$21.99

Steak & Chicken

A combination of NY Strip and teriyaki chicken. \$20.99

Shrimp & Chicken

Succulent teriyaki shrimp and chicken. \$20.99

Scallops & Chicken

Succulent sea scallops and teriyaki chicken. \$22.99

Filet Mignon & Scallops

Perfect filet mignon with succulent sea scallops. \$25.99

Filet Mignon & Lobster

The finest filet mignon and lobster tail. \$28.99

Steak & Lobster

A combination of lobster tail and NY Strip. \$26.99

Shrimp & Scallops

A combination of our succulent shrimp and sea scallops cooked with teriyaki sauce. \$23.99

Filet Mignon & Shrimp

Perfect filet mignon with succulent teriyaki shrimp. \$26.99

Steak & Shrimp

A combination of NY Strip and teriyaki shrimp. \$21.00

Steak & Scallops

A combination of NY Strip and succulent sea scallops. \$22.99

Lobster & Scallops

Lobster tail and succulent sea scallops. \$29.99

HIBACHI SPECIALS

All hibachi specials include; a bowl of broth soup, a small garden salad with Kobe ginger dressing, hibachi shrimp appetizer, fried rice, sautéed vegetables, and a glass of plum wine!

Imperial Dinner

Impressive! Filet mignon, shrimp, and lobster tail. \$33.99

Seafood Delight

A dazzling combination of shrimp, scallops, and lobster tail. \$33.99

Chef Special

The Chef's choice with NY Strip, shrimp, and chicken. \$26.99

**for patrons not ordering an entrée, a seating fee of \$6.99 will be charged which includes: fried rice, broth soup, and a garden salad
Please be aware that our restaurant uses ingredients that contain all major FDA allergens. (peanuts, eggs, fish, shell fish, milk, soy, and wheat.)
We will do our best to accommodate your needs.*

CHILDREN'S MENU

For children 10 years old and younger only, we offer a full course dinner, with fried rice, vegetables, and a choice of soup or house salad.

Hibachi Steak \$11.99

Hibachi Chicken \$7.99

Hibachi Shrimp \$11.99

Chicken Nuggets

With french fries only. \$5.99

DESSERTS

Banana Tempura

Banana lightly battered and fried.
Served with ice cream. \$5.99

Xango

Rich, smooth, cheesecake
rolled on tortilla pasty \$3.50

Tiramisu

Lady finger soaked in
espresso syrup, filled with sweet
mascarpone mousse \$2.99

Hot Fudge

Rich, smooth, chocolate
in the middle \$2.99

Ice Cream

Vanilla, chocolate, green tea, mochi,
mango, or strawberry. \$2.99

BEVERAGES

Tea

Sweet Tea, Unsweet Tea,
Hot Green Tea \$2.49
(Free refills)

Soda

Pepsi, Diet Pepsi, Dr. Pepper, Mtn. Dew,
Hawaiian Punch, Sierra Mist \$2.49
(Free refills)

Juices

Orange, Pineapple, Cranberry,
Grapefruit \$2.49
(No free refills)

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SUSHI

Fresh Veggie Rolls

Avocado Roll
with strips of fresh
avocado \$3.00

Cucumber Roll
filled with julienne
cucumbers \$3.00

Vegetable Roll
avocado, cucumber, and
Japanese pickles \$5.00

Special Fresh Raw Rolls

Alaskan Roll
fresh salmon and
avocado \$6.50

Hoosier Roll
spicy crab, topped with white
tuna, crunch, tobiko, and
sweet soy sauce \$14.00

Philadelphia Roll
salmon and cream
cheese \$6.50

Rainbow Roll
California roll topped with a
variety of fresh raw fish \$13.00

Sunset Roll
California roll topped with
salmon and thinly sliced
lemon \$13.00

Moonlight Roll
California roll topped with
white tuna and lime \$13.00

Spicy Tuna Roll
spicy tuna mixed with
cucumber \$7.50

Fire Dragon Roll
spicy tuna, topped with
avocado, eel, and sweet
soy sauce \$14.00

Special Cooked Rolls

California Roll
crab fish cake with
cucumber and
avocado \$5.00

Crunch Roll
Shrimp tempura, crab and
avocado on inside, topped
with tempura flakes and
sweet soy sauce \$9.00

Fried Shrimp Roll
fried tempura shrimp with
cucumber and sweet soy
sauce \$6.50

Spider Roll
crunchy deep fried soft shell
crab, avocado, cucumber, and
sweet soy sauce \$9.00

Sunburn Roll
California roll with baked
spicy mustard on top \$6.50

Thai Roll
shrimp tempura with
avocado, topped with spicy
crab mix \$10.00

Yum Yum Roll
spicy crab mixed with
masago (small fish egg) and
cucumber \$6.50

Pretty Woman Roll
spicy crab and avocado, topped
with kiwi \$9.00

Mango Tango
avocado, cucumber, crab, and
cilantro, topped with mango
and mango sauce \$10.00

Tropical Roll
mango, avocado, and shrimp,
topped with spicy crab and
sweet soy sauce \$12.00

Dragon Roll
eel, topped with avocado, eel,
and sweet soy sauces \$13.00

Deep Fried Rolls

Jeff Roll
spicy crab, cream cheese,
deep fried, with sweet soy
sauce and spicy mayo \$9.00

Ninja Roll
spicy craw fish, avocado,
cream cheese, and onion,
deep fried, with spicy mayo
and sweet soy sauce \$10.00

Passion of Fire Roll
deep fried spicy tuna,
sriracha, spicy mayo and
sweet soy sauce \$10.00

Summer Roll
California roll with cream
cheese, deep fried \$7.00

Texas Roll
jalapeño, yellow tail tuna,
and cream cheese, deep
fried, with sriracha and
ponzu sauce \$10.00

Tsunami Roll
salmon, crab, shrimp,
cream cheese, masago,
and scallions, deep fried,
with spicy mayo and
sweet soy sauce \$11.00

Unique Rolls with Fire Flame

Kobe Secret Roll
spicy tuna, shrimp, and
asparagus, topped with
ebi, spicy mayo, and
sweet soy sauce, wrapped
in foil and served over a
flame! \$15.00

VIP Roll
spicy crab and avocado,
topped with torched
salmon, bonito shavings,
and sweet soy sauce,
served over a flame! \$14.00



Avocado Roll



Rainbow Roll



California Roll



Ninja Roll



Summer Roll



Tsunami Roll

SUSHI

Signature Rolls

Crown Royal Roll

spicy crab, avocado, cream cheese, and ebi, topped with crab, spicy mayo, and wasabi sauce \$13.00

Friday Roll

tempura shrimp and avocado, topped with salmon, crunch, scallion, spicy mayo, sweet soy sauce and tobiko \$14.00

Marilyn Monroe

tempura shrimp and spicy crab, topped with ikura (salmon eggs) and sweet soy sauce \$13.00

Palm Spring Roll

tuna, cilantro, and lettuce, mixed with spicy mayo, on top of a California roll \$13.00

Playboy Roll

fried shrimp and avocado, topped with fresh tuna, crunch, masago, sweet soy sauce, and mayo \$14.00

Miss Fall Creek Roll

spicy crawfish, cilantro, crab, cucumber, and avocado, wrapped in rice paper \$12.00

Nitro Roll

a spicy tuna roll topped with avocado, crab, crunch, bonito, shredded nori, and spicy mayo \$14.00

Foxy Lady Roll

tuna, crab, and spicy crab, topped with striped bass, scallion, and ponzu sauce \$17.00

Flaming Lips Roll

spicy tuna, avocado, topped with yellow tail tuna, jalapeños, sriracha, and ponzu sauce \$16.00

Cooked Signature Rolls

Cardinal Roll

spicy crab roll topped with baked spicy crab, crunch, and sweet soy sauce \$11.00

Kobe Roll

crab fishcake, shrimp and vegetables, rolled in thinly sliced cucumber \$10.00

Derby Roll

a spicy crab roll topped with white tuna (raw), ebi, and sweet soy sauce \$14.00

Kiss of Dragon Roll

fried shrimp, cream cheese, and jalapeños, topped with avocado, eel, spicy mayo, sweet sauce, sriracha, crunch, and scallion \$14.00

Lobster Roll

lobster, crab, and avocado roll, with a lobster sauce \$10.00

Red Bull Roll

spicy crab roll with cucumber and scallion, topped with steak and special sauce \$14.00

Waterfall Roll

tempura shrimp, asparagus, and spicy crab, topped with crab, crunch, masago, and three sauces \$14.00



Kobe Roll

Sushi and Sashimi Combos

Boat for Two

California roll, shrimp roll, 9 pieces of sashimi, 8 pieces of nigiri \$40.00

Imperial Boat

crown royal roll, spicy tuna roll, 24 pieces of sashimi, 24 pieces of nigiri (2-4 persons) \$85.00

Kobe Sashimi

24 pieces of sashimi \$40.00

Sashimi Deluxe

12 pieces of sashimi \$20.00

Sushi and Nigiri Combo

9 pieces nigiri, tuna roll \$26.00



Derby Roll



Waterfall Roll



Sushi & Nigiri Roll