

## KOBE LUNCH ENTREES

All Lunch entrees include: Fried rice and a choice of Soup or Salad, Zucchini & onions or Sweet carrots.

-Substitute rice for LoMein: \$2.00 extra; Teriyaki style \$2.00 extra

### ENTREES

Kobe Vegetarian	\$10.25	Tuna *	\$13.95
Hibachi Chicken	\$10.95	Jumbo Shrimp	\$14.50
Hibachi Ribeye *	\$13.95	Filet Mignon *	\$16.50
Hibachi Shrimp	\$12.95	Adult Share Entrees 10 YRS & UNDER \$7.95	
Hibachi Scallops *	\$15.95	Includes a choice of soup or salad & a standard portion of vegetables & fried rice	ADULT \$9.75
Flounder	\$11.95		
Salmon *	\$13.95		

### COMBINATIONS

Your choice of either ribeye or filet mignon Upgrade to filet mignon for \$4.00

Your choice of shrimp or jumbo shrimp. Upgrade to jumbo shrimp for \$3.50

CHOICE OF TWO: * <b>Chicken, Ribeye or Shrimp</b>	\$15.85
SAMURAI * ( <b>Ribeye, Chicken &amp; Shrimp</b> )	\$19.75
SCALLOPS COMBINATION * ( <b>Ribeye, Chicken or Shrimp</b> )	\$18.50
BANZAI * ( <b>Tender Filet Mignon and Jumbo Shrimp</b> )	\$18.95

### SUSHI & SASHIMI LUNCH MENU

Served with house soup or Kobe salad

Substitute house soup for miso soup \$1.50 upcharge

1. Sushi Lunch *	\$14.95
(California roll & 7pc of sushi, chef's choice)	
2. Sashimi Lunch *	\$14.95
(9pc sashimi chef's choice with a bowl of sushi rice)	
3. Sushi & Sashimi Lunch *	\$20.95
(4pc sushi & 9pc sashimi chef's choice w/ a California roll)	
4. Tekka Don * (9pc seared tuna served over a bed of sushi rice)	\$19.50
5. Any 2 rolls for	\$13.95
6. Any 3 rolls for	\$18.50

#### Choose from (Must be different)

Tuna *	Salmon *	Yellowtail *
Eel	California	Alaskan
Dynamite	Spicy Crunchy Tuna *	Philadelphia *
Avocado	Cucumber	Sweet Potato
Kobe	Asparagus	Veggie Tempura
Shrimp Tempura	Veggie	Salmon Skin Roll
Spicy Crunchy Crab		

### SOUP

	SMALL	LARGE
1. KOBE HOUSE SOUP <i>Japanese clear soup with mushroom, fried onion &amp; scallion.</i>	\$3.00	\$6.95
2. MISO SOUP <i>Tofu, seaweed &amp; scallions in traditional Japanese miso broth.</i>	\$3.75	\$7.95
3. PORK DUMPLING SOUP <i>Pork dumplings in clear broth.</i>	\$4.50	\$8.95
4. MIXED VEG. SOUP <i>House mixed vegetable in the clear broth.</i>		\$7.95
5. HOUSE SEAFOOD SOUP <i>Shrimp, scallops, crab stick, mussels and mixed vegetables in the clear broth.</i>		\$10.95

### SIDE ORDERS

Available in addition to our selection of any entrée

STEAM RICE	\$3.25	HIBACHI RIBEYE *	\$8.95
FRIED RICE	\$3.95	HIBACHI SHRIMP	\$8.50
SUSHI RICE	\$3.95	HIBACHI SCALLOPS *	\$10.95
LOMEIN	\$4.25	HIBACHI FLOUNDER	\$7.95
SWEET CARROTS	\$3.95	HIBACHI TUNA *	\$10.95
ZUCCHINI AND ONION	\$3.95	HIBACHI SALMON *	\$9.50
BROCCOLI	\$3.75	HIBACHI FILET MIGNON *	\$10.50
MUSHROOM	\$3.75	HIBACHI LOBSTER (1 TAIL)	\$17.95
HIBACHI CHICKEN	\$7.95	HIBACHI JUMBO SHRIMP	\$9.95 (7pcs)

These additions may made to any entrée prices as follows:

Egg \$2.00; Broccoli \$2.50; Mushroom \$2.50;

All of our sauce and dressing can be purchased for \$7.50

Tips are not included. The gratuity is divided equally between the chef and server.

More than 18% gratuity is appreciated if service is satisfactory.

For parties of 4 or more a 15% gratuity will be automatically added.

Thank You!

## KOBE SPECIAL DISHES

(ALL ITEMS MADE IN KITCHEN)

All the fried rice served with egg and mixed vegetables

\* Substitute rice for LoMein and mixed vegetables: \$2.50 extra

• 1. KOBE SPECIAL FRIED RICE <i>Roast pork, Chicken and Shrimp</i>	\$15.95
• 2. LAND & SEA FRIED RICE <i>Bacon and Shrimp</i>	\$13.95
• 3. SEAFOOD FRIED RICE <i>Shrimp, Scallop and Crabstick</i>	\$17.95
• 4. VEGETABLE FRIED RICE	\$10.95
• 5. CHICKEN FRIED RICE	\$13.50
• 6. BEEF FRIED RICE	\$14.95
• 7. SHRIMP FRIED RICE	\$14.95
• 8. ROAST PORK FRIED RICE	\$13.95
• 9. CHOICE OF TWO FRIED RICE <i>Ribeye, Chicken or Shrimp</i>	\$18.95
10. SWEET & SOUR CHICKEN <i>(substitute shrimp \$2.50 extra with white rice)</i>	\$13.50
11. SWEET & SPICY CHICKEN <i>(substitute shrimp \$2.50 extra with white rice and broccoli)</i>	\$15.95
12. VEGGIE TOFU HOT POT <i>Mixed vegetables served with white rice</i>	\$14.95
13. SEAFOOD TOFU HOT POT <i>Scallop &amp; Jumbo Shrimp mixed Vegetables, served with white rice</i>	\$22.95
14. CHICKEN OR SHRIMP TEMPURA UDON SOUP <i>Udon noodles in a hot broth with Chicken or Shrimp tempura with vegetables lightly battered</i>	\$13.95
15. SEAFOOD UDON SOUP <i>Scallop, Shrimp, Mussel, Crab stick in a hot seafood soup broth</i>	\$16.95
16. YAKI UDON OR LOMEIN	

**Vegetable \$13.95 | \* Ribeye \$18.95 | Chicken \$16.95 | Shrimp \$18.45**

Hibachi style stir fry noodle mixed with vegetable served on a hot sizzling platter



\*Picture are reference only.

## KOBE DINNER ENTREES

All Dinner entrees include: Soup & Salad, Jumbo Shrimp appetizer, Zucchini & onions, Fried rice (steamed rice only if requested) Mushrooms come with Land food. Broccoli comes with Seafood.

-Substitute house onion soup for miso soup: \$1.50 extra

-Substitute rice for LoMein: \$2.00 extra

-Teriyaki style \$2.00 extra

IMPERIAL DINNER *	\$31.95	KOBE JUMBO *	\$40.95
<b>Ribeye, Chicken &amp; Shrimp</b>		<b>Lobster, Jumbo Shrimp &amp; Scallops *</b>	
ICHIBAN * ( <b>Filet Mignon, Lobster &amp; Chicken</b> )	\$40.95		

### ENTREES

KOBE VEGETARIAN	\$17.50	JUMBO SHRIMP	\$25.95
HIBACHI CHICKEN	\$19.50	FILET MIGNON *	\$27.95
HIBACHI RIBEYE *	\$24.95	LOBSTER TAILS	
HIBACHI SHRIMP	\$24.95	(2 TAILS)	\$39.75
JUMBO SCALLOPS *	\$27.95	ADULT SHARE	
HIBACHI FLOUNDER	\$18.95	ENTREES 10 YRS & UNDER \$9.75	
HIBACHI SALMON *	\$25.95	(Fried rice, Zucchini & Onion, ADULT \$11.95	
HIBACHI TUNA *	\$25.95	Soup & Salad)	

### COMBINATIONS

Your choice of ribeye or filet mignon Upgrade to filet mignon for \$4.00

Your choice of shrimp or jumbo shrimp Upgrade to jumbo shrimp for \$4.00

CHOICE OF TWO: * <b>Chicken, Ribeye, Shrimp, Tuna, Salmon or Flounder</b>	\$27.95
SCALLOPS COMBINATION * <b>Chicken, Ribeye or Shrimp</b>	\$29.95
LOBSTER COMBINATION * <b>Chicken, Ribeye or Shrimp</b>	\$33.95

\* Indicated items may contain raw &/or undercooked ingredients. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Allergen Warning: Please be advised that we cannot guarantee that the foods prepared in this restaurant are free from all traces of allergens such as seafood & eggs. If you have a food allergy, please use caution & order at your own risk

## APPETIZERS FROM KITCHEN

1. SAMPLE PLATTER	\$15.50
<i>2 fried gyoza, 2 spring rolls, 2 shumai, 2 crab rangoon &amp; vegetable tempura</i>	
2. ABURI SHRIMP (6pcs) <i>Lightly battered jumbo shrimp with house made sauce.</i>	\$8.95
3. HARUMAKI (3pcs) <i>Japanese crispy fried spring rolls stuffed w. seasoned Vegetables &amp; Vermicelli served w. Duck Sauce</i>	\$5.95
4. CRAB RANGOON <i>Crispy fried wonton filled w. cream cheese &amp; crab stick served w. Sweet &amp; sour sauce.</i>	\$7.95
5. SHRIMP FLAMBE <i>(substitute Scallops for \$4.00) Jumbo shrimp &amp; mixed Vegetables, served on a hot sizzling platter.</i>	\$9.50
6. SHUMAI (6pcs) (Fried, Steamed or Grilled) <i>Shumai dumplings filled with shrimp &amp; scallion, served w. Homemade Sweet sauce.</i>	\$7.95
7. GYOZA (6pcs) (Fried, Steamed or Grilled) <i>Dumplings filled with Pork &amp; mixed Vegetables, served with Homemade Sweet sauce.</i>	\$7.95
8. WASABI SHUMAI (6pcs) (Fried, Steamed or Grilled) <i>Japanese radish Pork dumplings served with Homemade Sweet sauce.</i>	\$8.95
9. FRIED OYSTERS (5pcs) <i>Fresh Oysters lightly battered and fried to a golden brown with Homemade Sweet sauce.</i>	\$9.95
10. TEMPURA APPETIZER <i>Choice of Shrimp, Chicken Or Fish. Served with Vegetables lightly battered and dipping sauce.</i>	\$8.95
11. SOFTSHELL CRAB TEMPURA APPETIZER <i>Lightly battered soft shell crab and vegetables served with dipping sauce.</i>	\$12.95
12. CALAMARI RINGS <i>Lightly fried calamari rings served with a sweet chili sauce.</i>	\$8.50
13. COCONUT SHRIMP (6pcs) <i>Jumbo shrimp in coconut battered served with Homemade sauce.</i>	\$9.95
14. STEAMED SHANGHAI TINY BUN (6pcs) <i>Steamed mini buns with pork and vegetables with ponzu sauce.</i>	\$10.50
15. AGE TOFU <i>Lightly battered Tofu topped with sweet chili sauce.</i>	\$6.95
16. SNOW CRAB LEGS <i>2 lb of juicy snow crab legs w. side of melted butter and slice of lemon.</i>	\$MKP
17. WAFFLE FRIES	\$4.95
18. SEA SALT EDAMAME <i>Chill powder add (\$1.50)</i>	\$5.50
<i>Boiled fresh young soybean, sprinkled with salt.</i>	
19. PHILLY CHEESESTEAK EGG ROLLS <i>Finely diced peppers &amp; onions, shaved ribeye &amp; mozzarella, served with chili sauce.</i>	\$10.95
20. TAKOYAKI <i>Fried Octopus dumpling w. mayo, takoyaki sauce &amp; fish flake</i>	\$9.95
21. DYNAMITE SHRIMP <i>Lightly battered Shrimp with homemade spicy sauce topped with crunchy jalapeno</i>	\$14.95

## APPETIZERS FROM SUSHI BAR

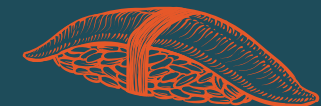
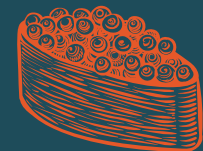
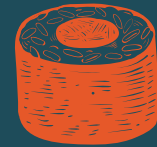
1. SUSHI SAMPLER * <i>5 pcs sushi nigiri chef choice.</i>	\$11.95
2. SASHIMI SAMPLER * <i>6 pcs of chef's choice</i>	\$12.95
3. SALMON BOATS <i>Spicy salmon &amp; cream cheese toasted on half jalapeno, topped with sweet sauce.</i>	\$11.95
4. CHEESE KANI <i>Crab stick &amp; cream cheese battered fried with chef's special sauce on top. Crab stick &amp; cream cheese battered fried with chef's special sauce on top.</i>	\$7.95
5. DYNAMITE MUSSELS <i>Mussels baked in half shell topped with spicy crab meat &amp; avocado.</i>	\$12.95
6. TUNA OR BEEF TATAKI * <i>Thinly seared pepper tuna or pepper filet with masago &amp; scallions served with ponzu sauce.</i>	\$11.95
7. VOLCANO APPETIZERS <i>Spicy crunch crab meat wrapped in avocado, topped with sweet chilli sauce.</i>	\$9.95
8. HAMACHI WITH JALAPENO * <i>Fresh yellowtail sashimi topped with sliced jalapeno with ponzu &amp; sriracha sauce.</i>	\$9.95
9. AVOCADO BOMB * <i>Spicy crab meat, cream cheese, tuna &amp; jalapenos encased in avocado deep fried with masago served with sweet chilli sauce.</i>	\$11.95
10. CHIRASHI (TUNA OR SALMON) * <i>A layer of sushi rice with your choice Tuna or Salmon, diced avocado &amp; mango, topped with tempura flakes served with eel sauce</i>	\$10.95
11. TUNA SPOON (8pcs) * <i>Spicy crunchy crab, scallions masago wrapped in tuna</i>	\$14.95

## SALADS

1. KOBE HOUSE SALAD \$3.50 <i>Fresh lettuce, cucumber, seasoned croutons, served w. home-made Japanese Ginger or Ranch dressing.</i>	6. AVOCADO MANGO SALAD \$7.95 <i>Fresh avocado, mango mixed with lettuce mixed w. Korean style kimchee sauce, topped w. Japanese spicy chilli pepper powder</i>
2. SEAWEED SALAD \$6.95 <i>Marinated seaweed with sesame oil.</i>	7. SPICY CRUNCH KANI SALAD \$8.25 <i>Crab stick, cucumber, masago &amp; tempura flakes mixed w. spicy Japanese mayo topped w. eel sauce.</i>
3. IKA SANSAI SALAD (SQUID) \$7.95 <i>Marinated thinly sliced squid w. seaweed seasoned and mixed with sesame soy dressing.</i>	8. SASHIMI SALAD * \$10.50 <i>Tuna, salmon, white fish, crab stick, lettuce, cucumber, mango, avocado mixed w. Korean style kimchee sauce.</i>
4. SPICY TUNA SALAD * \$10.95 <i>Diced tuna with lettuce, cucumber, mango, avocado mixed w. Korean style kimchee sauce.</i>	9. SPICY CRAB SALAD \$13.95 <i>Crab &amp; crab stick masago &amp; avocado w. spicy mayo &amp; crispy crab meat on top</i>
5. COMBO SALAD \$8.95 <i>Seaweed salad, Squid salad top with octopus, crab stick and ebi shrimp.</i>	

# Catering Available

## TAKE OUT OR EAT IN



# KOBE

Japanese Steak House & Sushi Bar

## SCAN AND ORDER ONLINE



## OPEN 7 DAYS A WEEK

	Lunch	Dinner
Mon - Thur:	11:00 - 2:30	4:30 - 9:00
Fri - Sat:	11:00 - 2:30	4:30 - 10:00
Sunday:	11:30 - 3:00	4:30 - 9:00

TEL 919.938.3200

www.kobesmithfield.com

101 Venture Drive, Smithfield, NC 27577





## KOBE SPECIAL ROLLS ▲ Cooked

<b>1. Red Dragon *</b> <i>Inside:shrimp tempura and smoked salmon,spicy tuna &amp; eel sauce on top.</i>	<b>\$15.95</b>
<b>2. Spooky Roll *</b> <i>Shrimp tempura &amp; cream cheese,topped with crab meat,escolar and three kinds of tobiko.</i>	<b>\$15.95</b>
<b>3. Sweet Heart Roll *</b> <i>Inside:softshell crab tempura &amp; massago wrapped with soybean paper,topped with spicy turn &amp; eel sauce</i>	<b>\$15.95</b>
<b>4. Dragon Roll ▲</b> <i>Shrimp tempura,spicy mayo inside,eel,avocado &amp; eel sauce on top.</i>	<b>\$16.95</b>
<b>5. Blue Island Roll ▲</b> <i>Crab and acocado rolled in thin cucumber wrap,served w.ponzu sauce.</i>	<b>\$14.95</b>
<b>6. Volcano Roll ▲</b> <i>California roll topped with a golden baked spicy scallop and crab.</i>	<b>\$17.50</b>
<b>7. Tiger Roll *</b> <i>Tuna &amp; cucumber inside w.shrimp and avocado on top with ponzu sauce</i>	<b>\$16.50</b>
<b>8. Green Roll *</b> <i>Spicy tuna &amp; cream cheese inside topped with avocado and ponzu sauce</i>	<b>\$15.95</b>
<b>9. Rainbow Roll *</b> <i>Tuna,white fish,salmon &amp; avocado,on top of California roll.</i>	<b>\$16.95</b>
<b>10. Tiffany Roll *</b> <i>Deep fried californi roll topped with spicy salmon crunch &amp; massago.</i>	<b>\$17.50</b>
<b>11. Spicy Lover's Roll *</b> <i>Spicy tuna and avocado inside w. spicy salmon and crunch on top.</i>	<b>\$17.50</b>
<b>12. Hot GIRL Roll *</b> <i>Shrimp tempura,avocado inside,topped with spicy tuna,jalapeno &amp; hot sauce</i>	<b>\$15.95</b>
<b>13. Firecracker *</b> <i>Crab,tuna,salmon,white fish,avocado,deep fried w.spicy mayo,hot sauce &amp; eel sauce on top.</i>	<b>\$17.95</b>
<b>14. Crispy Shrimp Roll ▲</b> <i>Shrimp tempura &amp; cucumber inside,ebi shrimp and avocado on top with eel sauce.</i>	<b>\$16.95</b>
<b>15. Crazy Tempura Roll *</b> <i>Tuna,salmon,crab,avocado,deep fried w.spicy mayo and eel sauce on top.</i>	<b>\$17.95</b>
<b>16. NC Roll *</b> <i>Salmon,tuna,crab,cream cheese wrapped w.thinly cut cucumber and served w.ponzu sauce</i>	<b>\$16.95</b>
<b>17. Black Dragon Roll ▲</b> <i>Shrimp tempura,eel, cream cheese and spicy mayo,black tobiko on top.</i>	<b>\$15.50</b>
<b>18. Butterfly Roll *</b> <i>Inside:shrimp tempura and spicy tuna.outside:eel,tuna,salmon &amp; avocado with eel sauce</i>	<b>\$17.95</b>
<b>19. Marry Roll *</b> <i>California topped with spicy diced tuna with mixed kimchee sauce</i>	<b>\$17.95</b>
<b>20. Sunny Roll ▲</b> <i>Shrimp tempura &amp; cucumber inside w.spicy crab on top</i>	<b>\$14.95</b>
<b>21. Honey Dragon ▲</b> <i>Shrimp tempura,crab stick &amp; asparagus inside,a layer of mango and honey wasabi,eel sauce on top</i>	<b>\$16.50</b>
<b>22. Delta Force ▲</b> <i>Eel,crab, salmon,cream cheese,and avocado deep fried w.eel sauce and spicy mayo on top</i>	<b>\$17.50</b>
<b>23. Kiss of Fire *</b> <i>Spicy crunch tuna and Jalapenos inside,white tuna salmon,Jalapeno,spicy sauce &amp; eel sauce on top</i>	<b>\$17.50</b>
<b>24. O.M.G Roll ▲</b> <i>Shrimp tempura and cream cheese inside,smoked salmon on top,drizzled w.spicy mayo&amp;eel sauce</i>	<b>\$16.95</b>
<b>25. Sunset Blvd *</b> <i>Inside shrimp tempura&amp;cucumber,topped with tuna,carb and asparagus w.spicy mayo&amp;eel sauce</i>	<b>\$16.95</b>
<b>26. Las Vegas ▲</b> <i>Smoked salmon,cream cheese,crab,spicy mayo,crunch,deep fried w.wvl sauce &amp; spicy mayo on top</i>	<b>\$17.95</b>
<b>27. American Idol *</b> <i>Shrimp tempura,crab tempura,spicy mayo,cream cheese,asparagus inside,yellowtail, Jalapenos,eel sauce &amp; spicy mayo on top.</i>	<b>\$17.95</b>
<b>28. Red Spider Roll *</b> <i>Soft shell crab tempura,avocado,asparagus inside,topped with spicy crunch tuna.</i>	<b>\$17.50</b>
<b>29. Japanese Bagel Roll *</b> <i>Smoked salmon,crab stick,cream cheese,avocado wrapped in thinly sliced cucumber, served w.ponzu sauce</i>	<b>\$15.95</b>
<b>30. Deep Ocean Roll *</b> <i>Salmon,eel,White tuna &amp; Jalapeno,deep fried with eel sauce, hot sauce &amp; spicy mayo.</i>	<b>\$15.95</b>
<b>31. American Dream Roll ▲</b> <i>Crab,cucumber and mango inside w.avocado on top with ponzu sauce.</i>	<b>\$13.95</b>
<b>32. Kill Bill Roll *</b> <i>Spicy crunchy tuna,cucumber inside topped w.salmon &amp; eel with eel sauce.</i>	<b>\$17.50</b>
<b>33. Mermaid ▲</b> <i>Shrimp tempura,asparagus and spicy mayo inside with four color tobiko on top.</i>	<b>\$15.50</b>
<b>34. Hawaiian Punch ▲</b> <i>Inside:mango,crab,asparagus,cream cheese.outside:tuna,white fish w.ponzu sauce.</i>	<b>\$16.95</b>
<b>35. Cowboy Roll *</b> <i>Spicy crunch crab wrapped w.soy paper.Topped w.seared filet mignon,avocado, wasabi sauce and eel sauce.</i>	<b>\$16.95</b>
<b>36. Amazing Roll ▲</b> <i>Soft shell crab tempura,cucumber,jalapeno,spicy mayo inside,topped with four color tobiko.</i>	<b>\$16.50</b>
<b>37. Pink Lady *</b> <i>Shrimp tempura,avocado,salmon,tuna and spicy mayo.wrapped with soybean paper.</i>	<b>\$17.50</b>
<b>38. Spiderman *</b> <i>Soft shell carb tempura,avocado,asparagus inside topped with spicy crunch tuna.</i>	<b>\$17.50</b>
<b>39. Love Life *</b> <i>Smoked salmon, cream cheese, avocado inside, topped w. spicy crab &amp; eel sauce.</i>	<b>\$16.50</b>
<b>40. Bagel Roll ▲</b> <i>Eel,smoked salmon,cream cheese &amp; scallions, Deep fried w.eel sauce &amp; spicy mayo.</i>	<b>\$17.95</b>

## SIGNATURE ROLLS ▲ Cooked

<b>1. Godzilla Roll *</b> <i>Inside:yellowtail,jalapenos, crab meat &amp; shrimp. Topped with avocado and crispy crab meat.</i>	<b>\$13.95</b>
<b>2. Clayton Roll ▲</b> <i>Inside: shrimp tempura, crab stick, eel, cream cheese and avocado. Topped with fried fish, spicy mayo and eel sauce.</i>	<b>\$14.95</b>
<b>3. Virginia Roll *</b> <i>Shrimp tempura, cucumber inside topped with a layer of salmon and avocado with a layer of mango, topped with honey wasabi sauce and eel sauce.</i>	<b>\$14.95</b>
<b>4. Junk in The Trunk *</b> <i>Inside:spicy tuna and avocado. Topped with tuna, eel sauce, spicy mayo, kimchee sauce and honey wasabi sauce.</i>	<b>\$15.95</b>
<b>5. Bottoms Up ▲</b> <i>Shrimp tempura, spicy crab, cream cheese with filet mignon, honey wasabi sauce and eel sauce on top.</i>	<b>\$14.50</b>
<b>6. Shark Bite ▲</b> <i>Soft shell crab, eel, seaweed salad and squid salad, salmon tempura with spicy mayo and eel sauce on top.</i>	<b>\$14.95</b>
<b>7. Clear Water *</b> <i>Spicy tuna, salmon, crab, avocado, massago, lettuce and spicy mayo wrapped with rice paper &amp; ponzu sauce on top.</i>	<b>\$13.95</b>
<b>8. Witches Roll *</b> <i>Seared filet mignon, crab meat, escolar, cucumber and massago. Topped with eel sauce and poke sauce on top.</i>	<b>\$14.95</b>
<b>9. Warship Roll ▲</b> <i>Shrimp tempura, crab with spicy mayo inside. Topped with seared scallops and jalapeno with chef special sauce and serrano pepper.</i>	<b>\$14.95</b>
<b>10. Surf &amp; Turf *</b> <i>Shrimp tempura, crab and avocado inside. Topped with seared filet mignon with spicy mayo and chef's special sauce.</i>	<b>\$14.95</b>
<b>11. Fire Island Roll ▲</b> <i>Crab, cream cheese, avocado, topped w/torched filet mignon, fried onions,spicy mayo&amp;chef special sauce.</i>	<b>\$14.95</b>
<b>12. Monster Roll *</b> <i>Loyster tempura avocado &amp; asparagus,topped w/spicy tuna &amp; chef special sauce.</i>	<b>\$15.95</b>
<b>13.Lobster Tail Roll ▲</b> <i>Loyster tempura, avocado &amp; asparagus inside with spicy crab on top.</i>	<b>\$14.95</b>

## KOBE SPECIAL DRINKS

\*Any Special Cocktails Can Be Made In KOBE Mugs For \$6.50 Extra\*  
\$10 for KOBE Mug MUG Home (Samurai, Geisha, Nin ja or Happy Buddha)

<b>1.KOBE COCKTAIL \$9.50</b> <i>Malibu rum,midori,pineapple juice &amp; a splash of sprite</i>	<b>10.BLUE MOTORCYCLE \$10.95</b> <i>Gin,vodka,rum,tequila,blue curacao,lime juice and splash of sprite.</i>
<b>2.JAPANESE KISS \$9.50</b> <i>Malibu rum,triple sec,grenadine &amp; pineapple juice</i>	<b>11.KOOLAID \$10.95</b> <i>Grape vodka,cherry vodka,blue curacao,razzmatazz, sour mix and sprite.</i>
<b>3.MAT TAI \$10.75</b> <i>Malibu rum,myers rum,pineapple juice,sweet &amp; sour mix and grenadine</i>	<b>12.MELON BALL \$9.50</b> <i>Vodka,midori &amp; pineapple juice</i>
<b>4.JAPANESE CHERRY BLOSSOM \$9.50</b> <i>Tequila silver,sake,lemon juice,sour mix, grenadine</i>	<b>13.BEACH WATER COCKTAIL \$10.50</b> <i>Coconut rum,raspberry vodka,blue curacao,sprite</i>
<b>5.BLUE HAWAIIAN \$9.50</b> <i>Malibu,midori,blue curacao,myers rum &amp; pina calada mix</i>	<b>14.DRAGON FRUIT MARGARITA \$12.95</b> <i>1800 Silver Tequila,cointreau,dragon fruit</i>
<b>6.SEX ON THE BEACH \$9.50</b> <i>Vodka,peach schnapps,orange and cranberry juice</i>	<b>15.PINEAPPLE MARGARITA \$10.95</b> <i>Tequila,cointreau lime juice,pineapple juice</i>
<b>7.LONG ISLAND ICED TEA \$10.95</b> <i>Gin,rum,vodka,tequila,triple sec,lime juice,sour mix and a splash of coke</i>	<b>16.OCEAN OASIS \$10.95</b> <i>Bacardi rum,blue curacao,coconut,pineapple</i>
<b>8.ROYAL FLUSH \$11.50</b> <i>Crown royal,peach schnapps and cranberry juice</i>	<b>17.BLUE STARRY SKY \$10.95</b> <i>Vodka,malibu rum,blue curacao,pineapple juice &amp; lemon juice</i>
<b>9.PEACHY LONG ISLAND ICED TEA,LIT &amp; PEACH SYRUP \$11.95</b>	<b>18.TWISTED PINK LEMONADE \$10.95</b> <i>Lemon,vodka,passion fruit tea,simple syrup &amp; lemonade</i>

## MARTINIS

<b>SAKETINI</b> <i>Sake,vodka,splash of ginger ale</i>	<b>DEVIL'S ADVOCATE</b> <i>Malibu rum,blue curacao,pineapple juice</i>
<b>APPLE MARTINI</b> <i>Apple pucker,vodka,midori</i>	<b>COSMOPOLITAN</b> <i>Vodka,triple sec,lime juice &amp; cranberry juice.</i>
<b>RASPBERRY MARTINI</b> <i>Vodka,Razzmatazz,grenadine</i>	<b>CHOCOLATE MARTINI</b> <i>Vodka,crème de cacao,milk</i>
<b>LOVE MARTINI</b> <i>Malibu rum,peach schnapps &amp; cranberry juice</i>	<b>LEMON DROR MARTINI</b> <i>Vodka,triple sec,splash sweet &amp; sour mix,lemon juice &amp; sugar on rim</i>

## NON-ALCOHOLIC BEVERAGES

<b>ICED TEA \$2.95</b>	<b>JUICE OR MILK (no refills) \$2.95</b>
<b>SOFT DRINKS \$3.25</b> <i>COKE,DIET COKE,SPRITE,DR PEPPER, MELLO YELLO,PINK LEMONADE</i>	<b>STRAWBERRY OR PINA COLADA DAIQUIRI (Virgin) \$6.50</b>
<b>SHIRLEY TEMPLE (no refills) \$2.95</b>	
<b>JAPANESE GREEN TEA \$2.95</b>	

\* These items may be raw or cooked to order - Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

## SUSHI AND SASHIMI DINNER ENTREE

All served with choice of house soup and Kobe salad.  
Substitute house onion soup for miso soup for \$1.50.

<b>1. Veggie Roll Combo \$15.95</b> <i>Cucumber roll,avocado roll,asparagus roll &amp; oshinko roll.</i>	<b>2. Sushi Deluxe Dinner * \$24.95</b> <i>10 Pcs nigiri sushi chef's choice &amp; spicy crunchy tuna roll.</i>
<b>3. Sushi &amp; Sashimi Assorted Combo * \$33.95</b> <i>spicy tuna roll &amp; 6 pcs sushi nigiri, 12 pcs sashimi chef's choice.</i>	<b>4. Sashimi Deluxe Dinner * \$28.95</b> <i>15 pcs assortment of fish Chef's choice w/ a bowl of sushi rice.</i>
<b>5. Tekka Don * \$25.50</b> <i>12 pcs seared tuna served over a bed of sushi rice.</i>	<b>6. Spicy Roll Combo * \$19.95</b> <i>spicy california roll,spicy crunchy tuna &amp; spicy dynamite roll.</i>
<b>7. Sushi For Two * \$62.95</b> <i>14 pcs of sushi w/ California roll,spider roll &amp; 2 chef's special roll</i>	<b>8. S &amp; S Boat For Two * \$69.95</b> <i>10 pcs sushi nigiri, 15 pcs sashimi,California roll,shrimp tempura roll &amp; 3 chef's special roll.</i>
<b>NIGRI-SUSHI OR SASHIMI</b>	
Nigri-Sushi: 2 pieces per order	Sashimi: 3 pieces per order
<b>Egg (Tamago) \$5.50</b>	<b>Smelt Roe (Masago) \$6.95</b>
<b>Surf Clam (Hokkigai) \$5.50</b>	<b>Tuna * (Maguro) \$8.50</b>
<b>Bean Curd Skin (Inari) \$5.00</b>	<b>Flying Fish Roe (Tobiko) \$6.95</b>
<b>Octopus * (Tako) \$6.00</b>	<b>Red Snapper * (Tai) \$6.50</b>
<b>Crab (Kani) \$5.50</b>	<b>Salmon Roe * (Ikura) \$6.50/1pc.</b>
<b>Squid * (Ika) \$5.50</b>	<b>Eel (Unagi) \$6.95</b>
<b>Shrimp (Ebi) \$6.00</b>	<b>Escolar * (Shiro Magura) \$6.50</b>
<b>Mackerel * (Saba) \$5.50</b>	<b>Scallop * (Hotategai) \$9.95</b>
<b>Salmon * (Sake) \$6.95</b>	From Japan
<b>Sweet Shrimp * (Amaebi) \$8.95</b>	<b>Seared Tuna * \$8.95</b>
<b>Yellowtail * (Hamachi) \$7.50</b>	<b>Smoked Salmon \$7.50</b>
	<b>Uni * *Ask for Availability \$MKP</b>

## DOMESTIC BEER

<b>MILLER LITE \$3.75</b>	<b>MICHELOB ULTRA \$3.95</b>
<b>BUD LIGHT \$3.75</b>	<b>YUENGLING \$4.50</b>
<b>COORS LIGHT \$3.75</b>	<b>BLUE MOON \$4.25</b>
<b>BUDWEISER \$3.75</b>	<b>DRAFT *Ask for Specials</b>
<b>NATURAL LIGHT \$3.75</b>	
<b>IMPORTED BEER</b>	
<b>HEINEKEN (Holland) \$4.95</b>	<b>SAPPORO 12 oz (Japan) \$4.95</b>
<b>CORONA (Mexico) \$4.95</b>	<b>SAPPORO 22 oz (Japan) \$9.50</b>
<b>MODELO (Mexico) \$4.95</b>	<b>ASAHI (Japan) \$4.95</b>
<b>KIRIN ICHIBAN 12oz (Japan) \$4.95</b>	<b>NEWCASTLE BROWN (England) \$4.75</b>
<b>KIRIN ICHIBAN 22oz (Japan) \$8.50</b>	<b>STELLA ARTOIS (Belgium) \$4.95</b>

## VODKA

## GIN

## WHISKEY

## RUM

## LIQUEUR/COGNAC

## DESSERT

## FRIED ICE CREAM Or FIED CHEESE CAKE \$6.95

## CHEESECAKE \$6.50

## FRIED BANANA \$3.95

## KOBE BANANA SUNDAE \$7.50

## CLASSIC ROLLS

▲ Cooked | HAND ROLLED (ONLY IF REQUESTED)

<b>1. Traditional Roll * \$7.50</b> <i>Choice of tuna,salmon or yellowtail</i>	<b>2. California Roll ▲ \$7.50</b> <i>Crab,avocado &amp; smelt roe</i>
<b>3. Spicy Crunchy Tuna * \$8.95</b> <i>Tuna,spicy mayo &amp; tempura bits</i>	<b>4. Alaskan Roll * \$7.50</b> <i>Salmon,avocado,cucumber &amp; mayo</i>
<b>5. Crunchy Roll ▲ \$7.95</b> <i>Tempura bit,spicy mayo inside,topped w.EB shrimp &amp; avocado</i>	<b>6. Dynamite Roll ▲ \$8.95</b> <i>Eel,crab,tempura bits,spicy mayo &amp; eel sauce</i>
<b>7. Philadelphia Roll * \$7.95</b> <i>Salmon,avocado &amp; cream cheese</i>	<b>8. Spicy Crunchy Crab Roll ▲ \$7.95</b> <i>Crab,tempura bit,spicy mayo, scallion &amp; masago</i>
<b>9. Eel Roll ▲ \$7.50</b> <i>Eel &amp; cucumber</i>	<b>10. Shrimp Tempura Roll ▲ \$7.95</b> <i>Shrimp tempura,spicy mayo &amp; masago</i>
<b>11. Spider Roll ▲ \$9.50</b> <i>Soft shell crab,smelt roe,avocado &amp; spicy mayo</i>	<b>12. KOBE Roll ▲ \$8.75</b> <i>Spicy salmon tempura,scallions,cucumber &amp; tobiko on top</i>
<b>13. Tempura Scallop Roll ▲ \$9.50</b> <i>Scallop tempura,masago,cucumber,spicy mayo &amp; scallions</i>	<b>14. Vegetable Tempura Roll ▲ \$6.95</b> <i>Tempura asparagus,tempura onion &amp; mayo</i>
<b>15. Vegetable Roll ▲ \$6.95</b> <i>Acocado,cucumber &amp; radish</i>	<b>16. Sweet Potato Roll ▲ \$6.95</b>
<b>17. Cucumber Roll ▲ \$6.25</b>	<b>18. Avocado Roll ▲ \$6.25</b>
<b>19. Asparagus Roll ▲ \$5.95</b>	<b>20. Inari Roll ( Fried Tofu) ▲ \$7.50</b>
<b>21. Oshinko Roll (radish) ▲ \$6.95</b>	<b>22. Salmon Skin Roll ▲ \$7.95</b> <i>Salmon skin,cream cheese,radish &amp; eel sauce</i>

## ORIENTAL WINES

	<b>Glass</b>	<b>Bottle</b>
<b>Sho Chiku Bai Nigori</b>		<b>\$11.95</b>
<b>Sho Chiku Bai Ginjo</b>		<b>\$11.95</b>
<b>Mio Sparkling Sake</b>		<b>\$11.95</b>
<b>Hana Flavored Sake (fuji apple/white peach/lychee)</b>	<b>\$7.50</b>	<b>\$18</b>
<b>Japanese Plum Wine</b>	<b>\$8.50 \$19 (750ml)</b>	<b>\$33 (1.5L)</b>
<b>Warm Sake</b>	<b>\$7.50 (SM)</b>	<b>\$10.50 (LG)</b>
<b>Sake Bomb (A pint of draft beer and sake)</b>	<b>\$7.50</b>	

## WHITE WINES

	<b>Glass</b>	<b>Bottle</b>
<b>Kendall-Jackson Chardonnay</b>	<b>\$10.95</b>	<b>\$30</b>
<b>Kendall-Jackson riesling</b>	<b>\$10.95</b>	<b>\$30</b>
<b>Cavit Pinot Grigio</b>	<b>\$9.50</b>	<b>\$25</b>
<b>Peach Sangria</b>	<b>\$9.50</b>	

## RED WINES

	<b>Glass</b>	<b>Bottle</b>
<b>Kendall-Jackson Cabernet Sauvignon(CA)</b>	<b>\$11.95</b>	<b>\$34</b>
<b>Kendall-Jackson Merlot (CA)</b>	<b>\$13.95</b>	<b>\$36</b>
<b>Pinot Noir</b>	<b>\$9.50</b>	<b>\$26</b>
<b>Duplin Carolina</b>	<b>\$7.95</b>	<b>\$20</b>
<b>Red sangria</b>	<b>\$9.50</b>	

## HOUSE WINES

	<b>Glass</b>	<b>Bottle</b>
<b>Cabernet Sauvignon</b>	<b>\$8.95</b>	<b>\$25</b>
<b>Merlot</b>	<b>\$8.95</b>	<b>\$25</b>
<b>Chardonnay</b>	<b>\$8.50</b>	<b>\$23</b>
<b>Moscato</b>	<b>\$8.50</b>	<b>\$23</b>
<b>White Zinfandel</b>	<b>\$8.50</b>	<b>\$23</b>
<b>Yes Way Rose</b>	<b>\$10.95</b>	<b>\$31</b>