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 Hibachi Chicken Hibachi Ribeye * Hibachi Shrimp Hibachi Scallops * Flounder Salmon *	\$10.25 \$10.95 \$13.95 \$13.50 \$16.50 \$11.95 \$13.95	Tuna * Jumbo Shrimp Filet Mignon * Adult Share Entrees Includes a choice of soup or salad & a standard portion of vegetables & fried rice	
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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 \$4.00

CHOICE OF TWO: * Chicken, Ribeye & Shrimp	\$15.95
SAMURAI * (Ribeye, Chicken & Shrimp)	\$19.95
SCALLOPS COMBINATION * (Ribeye, Chicken or Shrimp)	\$19.95
BANZAI * (Tender Filet Mignon and Jumbo Shrimp)	\$19.95

SUSHI & SASHIMI LUNCH MENU

Served with house soup or Kobe salad Substitute house soup for miso soup \$1.50 upcharge

1. Sushi Lunch * (California roll & 7pc of sushi, chef	's choice)	\$18.95
2. Sashimi Lunch * (9pc sashimi chef's choice with a b		\$18.95
3. Sushi & Sashimi L 4pc sushi & 9pc sashimi chef's choice v	unch *	\$22.95
l / /	ared tuna served over a bed of sushi rice)	\$22.95
5. Any 2 rolls for		\$14.95
6. Any 3 rolls for		\$18.95
Choo	ose from (Must be diffe	erent)
Tuna *	Salmon *	Yellowtail *
Eel	California	Alaskan
Dynamite	Spicy Crunchy Tuna *	Philadelphia *

Avocado

Kobe

Shrimp Tempura

Spicy Crunchy Crab

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

Cucumber

Asparagus

Veggie

Sweet Potato

Veggie Tempura

Salmon Skin Roll

SIDE ORDERS

Availab	ie ili additioli to odi	i selection of any entree	
STEAM RICE	\$3.25	HIBACHI RIBEYE *	\$10.95
FRIED RICE	\$3.95	HIBACHI SHRIMP	\$9.95
SUSHI RICE	\$3.95	HIBACHI SCALLOPS *	\$10.95
LOMEIN	\$4.25	HIBACHI FLOUNDER	\$8.95
SWEET CARROTS	\$3.95	HIBACHI TUNA *	\$10.95
ZUCCHINI AND ONION	\$3.95	HIBACHI SALMON *	\$10.95
BROCCOLI	\$3.75	HIBACHI FILET MIGNON	* \$12.50
MUSHROOM	\$3.75	HIBACHI LOBSTER (1 TAII	L) \$17.95
HIBACHI CHICKEN	\$8.95	HIBACHI JUMBO SHRIMP	\$10.95 (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

33		
 Substitute rice for LoMein and mixed vegetables: \$2.50 extra 		
• 1. KOBE SPECIAL FRIED RICE Roast pork, Chicken and Shrimp	\$17.95	
• 2. LAND & SEA FRIED RICE Bacon and Shrimp	\$15.50	
• 3. SEAFOOD FRIED RICE Shrimp, Scallop and Crabstick	\$20.50	
• 4. VEGETABLE FRIED RICE	\$13.50	
• 5. CHICKEN FRIED RICE	\$13.95	
• 6. BEEF FRIED RICE	\$16.95	
• 7. SHRIMP FRIED RICE	\$15.95	
• 8. ROAST PORK FRIED RICE	\$14.95	
• 9. CHOICE OF TWO FRIED RICE Ribeye, Chicken or Shrimp	\$20.95	
10. SWEET & SOUR CHICKEN (substitute shrimp \$2.50 extra) with white rice	\$14.95	
11. SWEET & SPICY CHICKEN (substitute shrimp \$2.50 extra) with white rice and broccoli	\$16.95	
12. VEGGIE TOFU HOT POT Mixed vegetables served with white rice	\$15.95	
13.SEAFOOD TOFU HOT POT	\$22.95	
Scallop & Jumbo Shrimp mixed Vegetables, served with white rice		
14. CHICKEN OR SHRIMP TEMPURA UDON SOUP Udon noodles in a hot broth with Chicken or Shrimp tempura with vegetables lightly battered	\$14.95	
	010 E0	
15. SEAFOOD UDON SOUP	\$18.50	

Scallop, Shrimp, Mussel, Crab stick in a hot seafood soup broth **16. YAKI UDON OR LOMEIN**

Vegetable \$15.50 | * Ribeye \$18.95 | Chicken \$16.95 | Shrimp \$18.95



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 * KOBE JUMBO* \$40.95

Ribeye, Chicken & Shrimp Lobster, Jumbo Shrimp & Scallops *

ICHIBAN * (Filet Mignon, Lobster & Chicken) \$40.95 **ENTREES**

KOBE VEGETARIAN	\$19.50	JUMBO SHRIMP	\$27.95
HIBACHI CHICKEN	\$20.95	FILET MIGNON *	\$29.95
HIBACHI RIBEYE *	\$27.95	LOBSTER TAILS	•
HIBACHI SHRIMP	\$25.95	(2 TAILS)	\$39.75
JUMBO SCALLOPS *	\$29.95	ADULT SHARE	
HIBACHI FLOUNDER	\$20.95	ENTREES 10 YRS	& UNDER \$9.95
HIBACHI SALMON*	\$27.95	(Fried rice,Zucchini & Onion,	ADULT \$12.50
HIBACHI TUNA *	\$27.95	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: * Chicken, Ribeye, Shrimp, Tuna, Salmon & Flounder	\$29.75
SCALLOPS COMBINATION * Chicken, Ribeye or Shrimp	\$31.50
LOBSTER COMBINATION * Chicken, Ribeye or Shrimp	\$34.95

* 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

ADDETIZEDS EDOM KITCHEN

APPETIZERS FROM KITCHEN	
1. SAMPLE PLATTER	\$15.50
2 fried gyoza, 2 spring rolls, 2 shumai, 2 crab rangoon & vegetable tempura	
2. ABURI SHRIMP (6pcs) Lightly battered jumbo shrimp with house made sauce.	\$8.95
3. HARUMAKI (3pcs)	\$6.95
Japanese crispy fried spring rolls stuffed w. seasoned Vegetables & Vermicelli served w.Duck Sauce	
4. CRAB RANGOON	\$7.95
Crispy fried wonton filled w.cream cheese&crab stick served w.Sweet&sour sauce.	40.50
5. SHRIMP FLAMBE (substitute Scallops for \$4.00) Jumbo shrimp & mixed Vegetables, served on a hot sizzling platter.	\$9.50
6. SHUMAI (6pcs)(Fried, Steamed or Grilled) Shumai dumplings filled with shrimp&scallion, served w. Homemade Sweet sauce.	\$7.95
7. GYOZA (6pcs) (Fried, Steamed or Grilled) Dumplings filled with Pork & mixed Vegetables, served with Homemade Sweet sauce.	\$7.95
8. WASABI SHUMAI (6pcs) (Fried, Steamed or Grilled)	\$8.95
Japanese radish Pork dumplings served with Homemade Sweet sauce.	
9. FRIED OYSTERS (5pcs) Fresh Oysters lightly battered and fried to a golden brown with Homemade Sweet sauce.	\$9.95
10. TEMPURA APPETIZER	ĊO EO
Choice of Shrimp, Chicken Or Fish. Served with Vegetables lightly battered and dippping sauce.	\$9.50
11. SOFTSHELL CRAB TEMPURA APPETIZER	\$12.95
Lightly battered soft shell crab and vegetables served with dipping sauce.	
12. CALAMARI RINGS Lightly fried calamari rings served with a sweet chili sauce.	\$9.50
13. COCONUT SHRIMP (6pcs)	\$10.95
Jumbo shrimp in coconut battered served with Homemade sauce.	011.05
14. STEAMED SHANGHAI TINY BUN (6pcs) Steamed mini buns with pork and vegetables with ponzu sauce.	\$11.95
15. AGE TOFU <i>Lightly battered Tofu topped with sweet chili sauce.</i>	\$7.50
16. SNOW CRAB LEGS (Go to side order)	\$MKP
2 lb of juicy snow crab leas w. side of melted butter and slice of lemon.	QIVIIXI
17. WAFFLE FRIES	\$5.50
18. SEA SALT EDAMAME (hill powder add (\$1.50)	-
Boiled fresh young soybean, sprinkled with salt.	\$6.95
19. PHILLY CHEESESTEAK EGG ROLLS	\$10.95
Finely diced peppers & onions, shaved ribeye & mozzarella, served with chili sauce.	Ģ 10.55
20. TAKOYAKI	\$10.95
Fried Octopus dumpling, dynamite shrimp	\$14.95
21. DYNAMITE SHRIMP	\$14.95
Tempura, Fried Shrimp with homemade spicy sauce topped with crunchy jalapeno	
APPETIZERS FROM SUSHI BAR	
1. SUSHI SAMPLER * 5 pcs sushi nigiri chef choice.	\$11.95
2 SASHIMI SAMPI FR * 6 per of chaffe chairs	\$11.55 \$12.05

APPETIZERS I KOM SOSIII DAK	
1. SUSHI SAMPLER * 5 pcs sushi nigiri chef choice.	\$11.95
2. SASHIMI SAMPLER * 6 pcs of chef's choice	\$12.95
3. SALMON BOATS	\$11.95
Spicy salmon & cream cheese toasted on half jalapeno, topped with sweet sauce.	
4. CHEESE KANI Crab stick & cream cheese battered fried with chef's special sauce on top. Crab stick & cream cheese battered fried with chef's special sauce on top.	\$8.95
5. DYNAMITE MUSSELS	\$12.95
Mussels baked in half shell topped with spicy crab meat & avocado.	
6. TUNA OR BEEF TATAKI *	\$11.95
Thinly seared pepper tuna or pepper filet with masago & scallions served with ponzu sauce.	
7. VOLCANO APPETIZERS	\$9.95
Spicy crunch crab meat wrapped in avocado,topped with sweet chilli sauce.	
8. HAMACHI WITH JALAPENO *	\$10.95
Fresh yellowtail sashimi topped with sliced jalapeno with ponzu & sriracha sauce.	011.05
9. AVOCADO BOMB * Spicy crab meat, cream cheesse, tuna&jalepenos encased in avocado deep fried with masago served with sweet	\$11.95
	\$11.95
10. CHIRASHI (TUNA OR SALMON) * A layer of sushi rice with your choice Tuna or Salmon,diced avocado & mango,topped with tempura flakes serv.	T
11. TUNA SPOON (8pcs) *	\$14.95
Spicy crunchy crab, scallions massago wrapped in tuna	\$14.70

SALADS

Crab stick, cucumber, masago & tempura flakes mixed w, spicy

8. SASHIMI SALAD * \$12.95

mango,acocado mixed w.Korean style kimchee sauce.

Japanese mayo topped w.eel sauce.

\$8.95

1. KOBE HOUSE SALAD \$3.50	6. AVOCADO MANGO SALAD \$7.95
Fresh lettuce, cucumber, seasoned croutons, served w.home-	Fresh avocado,mango mixed with lettuce mxied w. Korean
made Japanese Ginger or Ranch dressing.	style kimchee sauce,topped w. Japanese spicy chilli pepper

2. SEAWEED SALAD 7. SPICY CRUNCH KANI SALAD 3. IKA SANSAI SALAD

\$9.95 (SQUID) ed thinly sliced sauid w.seaweed seasoned and mixe with sesame soy dressing.

4. SPICYTUNA SALAD * \$11.95

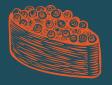
5. COMBO SALAD \$12.95 Seaweed salad. Sauid salad top with octopus, crab stick and

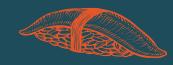
Catering Available

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TEL 919.938.3200

www.kobesmithfield.com

101 Venture Drive, Smithfield, NC 27577



KODE CDECIAL DOLLC	
KOBE SPECIAL ROLLS 1. Red Dragon (Raw) side-shrimp tempura and smoked salmon.spicy tuna & eel sauce on top.	\$16.95
2. Spooky Roll (Raw)	\$16.95
hrimp tempura & cream cheese, topped with crab meat, white fish and three kinds of i B. Sweet Heart Roll (Raw) nside:softshell crab tempura & massago wrapped with soybean paper, topped with sp	\$17.50
I. Dragon Roll (Cook)	\$17.95
hrimp tempura,spicy mayo iniside,eel,avocado & eel sauce on top. 5. Blue Island Roll (Cook)	\$15.95
rab and acocado rolled in thin cucumber wrap, served w.ponzu sauce. 5. Volcano Roll (Cook) alifornia roll topped with a golden baked spicy scallop and crab.	\$18.95
7. Tiger Roll (Raw) una & cacumber inside w.shrimp and avocado on top with ponzu sauce	\$17.50
3. Green Roll (Raw) picy tuna & cream cheese hiside topped with avocado and ponzu sauce	\$16.95
D. Rainbow Roll (Raw) una,white fish,salmon & avocado, on top of California roll.	\$17.95
10. Tiffany Roll (Raw) eep fried californid roll topped with spicy salmon crunch & massago.	\$17.95
11. Spicy Lover's Roll (Raw) picy tunia and avocado inside w. spicy salmon and crunch on top.	\$18.50
12. Hot GIRL Roll (Raw) hrimp tempura, avocado inside, topped with spicy tuna, jalapeno & hot sauce	\$16.95
13. Firecracker (Raw) rab,tuna, salmon, white fish, avocado, deep fried w.spicy mayo, hot sauce & eel sauce o	\$18.95
14. Crispy Shrimp Roll (Cook) hrimp tempura & cucumber inside, ebi shrimp and avocado on top with eel sauce.	\$17.50
15. Crazy Tempura Roll (Raw) una, salmon, crab, avocado, aeep fried w.spicy mayo and eel sauce on top.	\$18.95
16. NC Roll (Raw) almon,tuna,crab,cream cheese wrapped w.thinly cut cucumber and served w.ponzu s	\$17.95
17. Black Dragon Roll (Cook) hrimp tempura,eel, cream cheese and spicy mayo,black tobiko on top.	\$16.50
18. Butterfly Roll (Raw) uside:shrimp tempura and spicy tuna.outside:eel,tuna,salmon & avocado with eel sat	\$18.95
19. Marry Roll (Raw) alifornia topped with spicy diced tuna with mixed kimchee sauce	\$18.95
20. Sunny Roll (Cook) hrimp tempura & cucumber inside w.spicy crab on top	\$15.95
21. Honey Dragon (Cook) hrimp tempura, clab stick & asparagus inside, a layer of mango and honey wasabi, eel	\$17.50 sauce on top
22. Delta Force (Cook) el,crab, salmon,cream cheese, and avocádo deep fried w.eel sauce and spicy mayo on	
23. Kiss of Fire (Raw) picy crunch tuna and Jalapenos inside, white tuna salmon, Jalapeno, spicy sauce & eel	\$18.50 sauce on top
24. O.M.G Roll (Cook) hrimp tempura and cream chèese inside, smoked salmon on top, drizzled w. spicy maye	\$17.95 o&eel sauce
25. Sunset Blvd (Raw) uside shrimp tempura&cucumber,topped with tuna,carb and asparagus w.spicy mayo	\$17.50 &eel sauce
26. Las Vegas (Cook) moked salmon,cream cheese,crab,spicy mayo,crunch,deep fried w.wwl sauce & spicy	\$18.95 mayo on top
27. American Idol (Raw) hrimp tempura, crab tempura, spicy mayo, cream cheese, asparagus	\$18.95
nside, yellowtail, Jalapenos, eel sauce & spicy mayo on top. 28. Red Spider Roll (Raw)	\$18.50
oft shell crab tempura, avocado, cream cheese inside, topped with spicy crunch tuna. 29. Japanese Bagel Roll (Raw) moked salmon, crab stick, cream cheese, avocado wrapped in thinly sliced cucumber,	\$16.95
erved w.ponzu sauce 30. Deep Ocean Roll (Raw) almon,eel,White fish & Jalapeno,deep fried with eel sauce, hot sauce & spicy mayo.	\$16.95
81. American Dream Roll (Cook) rab,cucumber and mango inside w.avocado on top with ponzu sauce.	\$14.95
32. Kill Bill Roll (Raw) picy crunchy tuna, cucumber inside topped w. salmon & eel with eel sauce.	\$18.50
33. Mermaid (Cook) hrimp tempura, asparagus and spicy mayo inside with four color tobiko on top.	\$16.95
34. Hawaiian Punch (Cook) sside:mango,crab,asparagus,cream cheese.outside:tuna,white fish w,ponzu sauce.	\$17.95
85. Cowboy Roll (Raw) bicy crunch crab wrdpped w.soy paper. Topped w.seared filet mignon, avocado,	\$17.95
rasabisauce and eel sauce. 36. Amazing Roll (Cook)	\$17.95
oft shell crab tempura,cucumber,jalapeno,spicy mayo inside,topped with four color to B7. Pink Lady (Raw)	\$18.50
hrimp tempura, avocadō, salmon, tuna and spicy mayo. wrapped with soybean paper. 38. Spiderman (Raw)	\$18.50
oft shell carb tempura, avocado, asparagus inside topped with spicy crunch tuna. 39. Love Life (Raw)	\$17.50
moked salmon, cream cheese, avocado inside, topped w. spicy crab & eel sauce. 10. Bagel Roll (Cook)	\$18.95
el smoked salmon cream cheese & scallions Deen fried w eel sauce & snicy mayo	

SIGNATURE I	ROLLS		
1. Godzilla Roll (Raw) Inside: yellowtail, jalapenos, crab meat & shrimp. Toppe	\$14.95 d with avocado and crispy crab meat.		
2. Clayton Roll (Cook) Inside: shrimp tempura, crab stick, eel, cream cheese and spicy mayo and eel sauce.	\$15.95 avocado. Topped with fried fish,		
3. Virginia Roll (Raw) Shrimp tempura, cucumber inside topped with a layer or mango, topped with honey wasabi sauce and eel sauce.	fsalmon and avocado with a layer of \$15.95		
4. Junk in The Trunk (Raw) Inside: spicy tuna and avocado. Topped with tuna, eel so honey wasabi sauce.	uce, spicy mayo, kimchee sauce and \$16.95		
5. Bottoms Up (Cook) Shrimp tempura, spicy crab, cream cheese with filet mignon top.	honey wasabi sauce and eel sauce on \$15.95		
6. Shark Bite (Cook) Soft shell crab, eel, seaweed salad and squid salad, salmon tel	\$16.50 npura with spicy mayo and eel sauce on top.		
7. Clear Water (Raw) Spicy tuna, salmon, crab, avocado, massago, lettuce and ponzu sauce on top.	\$14.95 spicy mayo wrapped with rice paper &		
8. Witches Roll (Cook) Seared filet mignon, crab meat, white fish, cucumber and	\$15.95 I massago. Topped with eel sauce and poke sauce on top.		
9. Warship Roll (Cook) Shrimp tempura, crab with spicy mayo inside. Topped w chef special sauce and serrano pepper.	\$15.95 sith seared scallops and jalapeno with		
10. Surf & Turf (Raw) \$15.9 Shrimp tempura, crab and avocado inside. Topped with seared filet mignon with spicy mayo and chef's special sauce.			
11. Fire Island Roll (Cook) Crab, cream cheese, avocado, topped w/torched filet mignon	\$15.95, fried onions, spicy mayo&chef special sauce.		
12. Monster Roll (Raw) \$16.95 Lobster tempura avocado & asparagus, topped w/spicy tuna & chef special			
Lobster tempura avocado & asparagus, topped w/spicy t	•		
	una & chef special \$15.95		
Lobster tempura avocado & asparagus, fopped w/spicy t sauce. 13.Lobster Tail Roll (Cook) Lobster tempura, avocado & asparagus inside with spicy	una & chef special \$15.95		
Lobster tempura avocado & asparagus, fopped w/spicy t sauce. 13.Lobster Tail Roll (Cook) Lobster tempura, avocado & asparagus inside with spicy KOBE SPEC	una & chef special \$15.95 crab on top.		
Lobster tempura avocado & asparagus, fopped w/spicy t sauce. 13.Lobster Tail Roll (Cook) Lobster tempura, avocado & asparagus inside with spicy KOBE SPEC (Any Special Cocktails Can Be Ma \$10 for KOBE Mug MUG Home (Sam	\$15.95 crab on top. IAL DRINKS de In KOBE Mugs For \$6.50 Extra) urai, Geisha, Nin ja or Happy Buddha)		
Lobster tempura avocado & asparagus, fopped w/spicy t sauce. 13.Lobster Tail Roll (Cook) Lobster tempura, avocado & asparagus inside with spicy KOBE SPEC (Any Special Cocktails Can Be Ma \$10 for KOBE Mug MUG Home (Sam 1.KOBE COCKTAIL \$9.95 Malibu rum, midori, pineapple juice & a splash of sprite	\$15.95 Crab on top. IAL DRINKS de In KOBE Mugs For \$6.50 Extra) urai, Geisha, Nin ja or Happy Buddha) 9.BLUE MOTORCYCLE \$10.95 Gin,vodka,rum,tequila,blue curacao,lime juice and		
Lobster tempura avocado & asparagus, fopped w/spicy t sauce. 13.Lobster Tail Roll (Cook) Lobster tempura, avocado & asparagus inside with spicy KOBE SPEC (Any Special Cocktails Can Be Ma \$10 for KOBE Mug MUG Home (Sam 1.KOBE COCKTAIL \$9.95 Malibu rum, midori, pineapple juice & a splash of sprite 2.JAPANESE KISS \$9.95 Malibu rum, triple sec, grenadine & pineapple juice	\$15.95 crab on top. IAL DRINKS de In KOBE Mugs For \$6.50 Extra) urai, Geisha, Nin ja or Happy Buddha) 9.BLUE MOTORCYCLE \$10.95 Gin, vodka, rum, tequila, blue curacao, lime juice and splash of sprite. 10.KOOLAID \$10.95 Grape vodka, cherry vodka, blue curacao, razzmatazz,		
Lobster tempura avocado & asparagus, fopped w/spicy t sauce. 13.Lobster Tail Roll (Cook) Lobster tempura, avocado & asparagus inside with spicy KOBE SPEC (Any Special Cocktails Can Be Ma \$10 for KOBE Mug MUG Home (Sam 1.KOBE COCKTAIL \$9.95 Malibu rum, midori, pineapple juice & a splash of sprite 2.JAPANESE KISS \$9.95 Malibu rum, triple sec, grenadine & pineapple juice 3.MAT TAI \$10.75 Malibu rum, myers rum, pineapple juice, sweet & sour mix and grenadine	\$15.95 IAL DRINKS de In KOBE Mugs For \$6.50 Extra) urai, Geisha, Nin ja or Happy Buddha) 9.BLUE MOTORCYCLE \$10.95 Gin, vodko, rum, tequila, blue curacao, lime juice and splash of sprite. 10.KOOLAID \$10.95 Grape vodka, cherry vodka, blue curacao, razzmatazz, sour mix and sprite. 11.MELON BALL \$9.50		
Lobster tempura avocado & asparagus, fopped w/spicy t sauce. 13.Lobster Tail Roll (Cook) Lobster tempura, avocado & asparagus inside with spicy KOBE SPEC (Any Special Cocktails Can Be Ma \$10 for KOBE Mug MUG Home (Sam 1.KOBE COCKTAIL \$9.95 Malibu rum, midori, pineapple juice & a splash of sprite 2.JAPANESE KISS \$9.95 Malibu rum, triple sec, grenadine & pineapple juice 3.MAT TAI \$10.75 Malibu rum, myers rum, pineapple juice, sweet & sour	\$15.95 IAL DRINKS de In KOBE Mugs For \$6.50 Extra) urai, Geisha, Nin ja or Happy Buddha) 9.BLUE MOTORCYCLE \$10.95 Gin,vodka,rum,tequila,blue curacao,lime juice and splash of sprite. 10.KOOLAID \$10.95 Grape vodka,cherry vodka,blue curacao,razzmatazz, sour mix and sprite. 11.MELON BALL \$9.50 Vodka,midori & pineapple juice		
Lobster tempura avocado & asparagus, fopped w/spicy tsauce. 13.Lobster Tail Roll (Cook) Lobster tempura, avocado & asparagus inside with spicy KOBE SPEC (Any Special Cocktails Can Be Ma \$10 for KOBE Mug MUG Home (Sam 1.KOBE COCKTAIL \$9.95 Malibu rum, midori, pine apple juice & a splash of sprite 2.JAPANESE KISS \$9.95 Malibu rum, triple sec, grenadine & pineapple juice 3.MAT TAI \$10.75 Malibu rum, mypers rum, pineapple juice, sweet & sour mix and grenadine 4.JAPANESE CHERRY BLOSSOM \$9.95	\$15.95 IAL DRINKS de In KOBE Mugs For \$6.50 Extra) urai, Geisha, Nin ja or Happy Buddha) 9.BLUE MOTORCYCLE \$10.95 Gin, vodko, rum, tequila, blue curacao, lime juice and splash of sprite. 10.KOOLAID \$10.95 Grape vodka, cherry vodka, blue curacao, razzmatazz, sour mix and sprite. 11.MELON BALL \$9.50		
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MARTINIS

(2pc) Choice of: (vanilla, mango, strawberry or green tea)

SAKETINI	DEVIL'S ADVOCATE
Sake,vodka,splash of ginger ale	Malibu rum,blue curacco,pineapple juice
APPLE MARTINI	COSMOPOLITAN
Apple pucker,vodka,midori	Vodka, triple sec, lime juice & cranberry juice.
RASPBERRY MARTINI	CHOCOLATE MARTINI
Vodka,Razzmatazz,grenadine	Vodka,crème de cocoa,milk
LOVE MARTINI	LEMON DROR MARTINI
Malibu rum,peach schnapps & cranberry juice	Vodka,triple sec,splash sweet & sour mix,lemon

NON-ALCOHOLIC BEVERAGES

ICED TEA	\$2.95	SHIRLEY TEMPLE (no refills)	\$3.25
SOFT DRINKS	\$3.25	JAPANESE GREEN TEA	\$2.95
COKE,DIET COKE,SPRITE,DR PEPPER, MELLO YELLO.PINK LEMONADE.		STRAWBERRY OR PINA	\$6.95
JUICE OR MILK (no refills)	\$2.95	COLADA DAIQUIRI (Virgin)	
ORANGE JUICE, APPLE JUICE,	ŲZ. 30	(No Refills)	
PINEAPPLE JUICE, CRANBERRY JUICE			

^{*} 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. Cucum 2. S 3. S 5.

CLASSIC ROLLS

Substitute house onion soup for miso soup for \$1		HAND ROLLED (ONLY IF REQUESTED)	
1. Veggie Roll Combo Cucumber roll,avocado roll,asparagus roll & oshinko roll.	\$15.95	1. Traditional Roll (Raw) Choice of tuna, salmon or yellowtail 2. California Roll (Cook) Crab, avocado & smelt roe	\$7.50 \$7.50
2. Sushi Deluxe Dinner (Raw) 10 Pcs nigiri sushi chef's choice & spicy crunchy tuna roll.	\$25.95	3. Spicy Crunchy Tuna (Raw) Tuna, spicy mayo & tempura bits 4. Alaskan Roll (Raw) Salmon, avocado, cucumber & mayo	\$8.95 \$7.50
3. Sushi & Sashimi Assorted Combo (Raw) spicy tuna roll & 6 pcs sushi nigiri, 12 pcs sashimi chef's choice.	\$33.95	5. Crunchy Roll (Cook) Tempura bit, spicy mayo inside, topped w.EB shrimp & avocado	\$7.95
4. Sashimi Deluxe Dinner (Raw) 15 pcs assortment of fish Chet's choice w/a bowl of sushi rice.	\$28.95	6. Dynamite Roll (Cook) Eel,crab,tempura bits,spicy mayo & eel sauce	\$8.95
5. Tekka Don (Raw) 12 pcs seared tuna served over a bed of sushi rice.	\$26.95	7. Philadelphia Roll (Raw) Salmon, avocado & cream cheese 8. Spicy Crunchy Crab Roll (Cook) Crab, tempura bit, spicy mayo, scallion & masago	\$7.95 \$7.95
6. Spicy Roll Combo (Raw) spicy california roll, spicy crunchy tuna & spicy dynamite roll.	\$19.95	Grab, tempura bit, spicy mayo, scallion & masago 9. Eel Roll (Cook) Eel & cucumber	\$7.50
	\$62.95	10. Shrimp Tempura Roll (Cook) Shrimp tempura, spicy mayo & masago	\$7.95
8. S & S Boat For Two (Raw) 10 pcs sushi nigiri, 12 pcs sashimi, California roll, shrimp tempura roll & 2 chef's special NIGRI-SUSHI OR SASHIMI	\$69.95 roll.	11. Spider Roll (Cook) Soft shell crab, smelt roe, avocado & spicy mayo 12. KOBE Roll (Cook) Spicy salmon tempura, scallions, cucumber & tobiko on top	\$9.50 \$8.75
Nigri-Sushi: 2 pieces per order Sashimi: 3 pieces per Egg (Tamago) \$5.50 Smelt Roe (Masago)	order \$6.95	13. Tempura Scallop Roll (Cook) Scallop tempura,masago,cucumber,spicy mayo & scallions	\$9.50
Surf Clam (Hokkigai) \$6.95 Tuna * (Maguro)	\$8.95 ko)\$6.95	14. Vegetable Tempura Roll (Cook) Tempura asparagus, tempura onion & mayo	\$6.95
Ped Snanner * (Tai)	\$6.50	15. Vegetable Roll (Cook) Acocado, cucumber & radish	\$7.50
Salmon Poo * (Ikura) Si	*	16. Sweet Potato Roll (Cook)	\$6.95
Crab (Kani) \$5.50	\$6.95	17. Cucumber Roll (Cook)	\$6.25
Scallon * (Hotategai)	\$9.95	18. Avocado Roll (Cook)	\$6.25
Snrimp (Ebi) \$6.00 From Japan	******	19. Asparagus Roll (Cook)	\$5.95
Mackerel * (Saba) \$6.95 Seared Tuna *	\$8.95	20. Inari Roll (Fried Tofu) (Cook)	\$7.50
Salmon * (Sake) \$7.95 Smoked Salmon	\$8.95	21. Oshinko Roll (radish) (Cook)	\$6.95
Sweet Shrimp*(2pc)(Amaebi)\$11.95 Uni * *Ask for Availabilit	y\$MKP	22. Salmon Skin Roll (Cook)	\$7.95
Yellowtail * (Hamachi) \$8.95		Salmon skin,cream cheese,radish & eel sauce	
DOMESTIC BEER		ORIENTAL WINES	
MILLER LITE \$3.75 MICHELOB ULT	RA \$3.95	Glass	Bottle
BUD LIGHT \$3.75 YUENGLING	\$4.50	Gekkeikan \$8.95	\$24.50

	CIVIES	IC BEEK		
MILLER LITE	\$3.75	MICHELOB ULTRA	\$3.95	
BUD LIGHT	\$3.75	YUENGLING	\$4.50	
COORS LIGHT	\$3.75		•	
BUDWEISER	\$3.75	BLUE MOON	\$4.25	
NATURAL LIGHT	\$3.75	DRAFT *Ask for Specials		
IMPORTED BEER				
HEINEKEN Holland)	\$4.95	SAPPORO		
CORONA (Mexico)	\$4.95	12 oz (Japan)	\$4.95	
MODELO (Mexico)	\$4.95	SAPPORO	40.50	
KIRIN ICHIBAN	•	22 oz (Japan)	\$9.50	
KIKIN ICHIDAN		ASAHI (Japan)	\$4.95	
12oz (Japan)	\$4.95	NEWCASTLE BROW		
KIDIN IOLUDAN	-	(England)	\$4.75	
KIRIN ICHIBAN		STELLA ARTOIS		
25oz (Japan)	\$8.50	(Belgium)	\$4.95	

VODKA	TEQUILA
GREY GOOSE ABSOLUT	PATRON 800 GOLD
TITO'S KETTLE ONE	JOSE SILVER JOSE GOLD
GIN	RUM

201424740424	RUM
BOMBAY SAPPHIRE TANOUERAY	BACARDI SUPERIOR
IANQUENAI	BACARDI 151 MALIBU
WHISKEY	CAPTAIN MORGAN
JACK DANIELS	
JIM BEAM	LIQUEUR/COGNA
JIM BEAM BLACK	MIDORI
MAKERS MARK CROWN APPLE	GOLDSCHLAGER
SEAGRAMS 7	KAHLUA BAILEYS
JAMESON FIREBALL	HENNESSY
HIBIKI	

MIDORI
GOLDSCHLAGER
KAHLUA BAILEYS
HENNESSY

51 MALIBU	Duplin Carolina	\$7.95	\$20
IORGAN	HOUSE WINES	Glass	Bottle
R/COGNAC	Cabernet Sauvignon	\$8.95	\$25
1,0001,710	Merlot	\$9.50	\$28
AGER	Chardonnay	\$8.50	\$23
AILEYS	Moscato	\$8.50	\$23
	White Zinfandel	\$8.50	\$23
	Yes Way Rose	\$12.95	\$33

Sho Chiku Bai Nigori

Sho Chiku Bai Ginjo

Mio Sparkling Sake

Japanese Plum Wine

Sake Bomb (A pint of draft beer and sake)

Kendall-Jackson Chardonnay

Kendall-Jackson riesling

Cavit Pinot Grigio Peach

LaCrema Sauvignon Blanc

Kendall-Jackson Merlot (A)

Warm Sake

Sangria

Pinot Noir

Hana Flavored Sake (fuji appple/white peach/lychee) \$7.95

WHITE WINES

RED WINES

Kendall-Jackson Cabernet Sauvignon(A) \$13.95

DESSERT		EDIED IOE ODEANA O FIE
VANILLA ICE CREAM	\$4.50	FRIED ICE CREAM Or FIE
MOCHI ICE CREAM	\$6.00	CHEESECAKE

IED CHEESE \$7.50 \$6.50

FRIED BANANA \$3.95 **KOBE BANANA SUNDAE** \$7.50 with whip cream & chocolate syrup.

\$11.95 \$11.95

\$11.95

\$8.50 \$19 (750ml) \$33 (1.5L)

\$7.50

Glass

\$10.95

\$11.95

\$9.50

\$9.50

\$13.95

Glass

\$13.95

\$11.50

\$7.50 (SM) \$10.50 (LG)

\$20

Bottle

\$30

\$32

\$25

\$35

Bottle

\$36

\$36

\$30

A delicious slice of soft Philadelphia cheese cake, drizzed with whippped cream & chocolate