

APPETIZERS

KAISO SALAD (<i>Seaweed salad</i>)	6
OCTOPUS SALAD	8
SUSHI SAMPLER	13
SASHIMI SAMPLER	15
EDAMAME (<i>Soy Beans</i>)	6
FRIED CHICKEN WINGS (<i>Mild Spicy</i>)	9
FRIED CALAMARI	11
SPRING ROLL (<i>with sweet sour sauce</i>)	3
GYOZA (<i>Japanese Dumpling</i>)	7
SOFT SHELL CRAB	13
FRIED CRAB WONTON <i>Cream cheese, onion and imitation crab meat</i>	8

MIGIRI

SAKE <i>Salmon</i>	4 ea
MAGURO <i>Tuna</i>	4 ea
ALBACORE <i>White Tuna</i>	4 ea
TAI <i>Red Snapper</i>	3 ea
EBI <i>Cooked Shrimp</i>	3 ea
UNAGI <i>Eel</i>	4 ea
HOKKI GAI <i>Surf Clam</i>	4 ea
IKA SQUID	3 ea
MASAGO CAPELIN EGGS	4 ea
INARI TOFU SKIN	3 ea
KANI CRAB STICK	3 ea

MAKIMONO

FRESH TUNA	7
FRESH SALMON	7
KAPPA <i>Fresh cucumber</i>	5
DRAGON <i>Eel, avocado, cucumber, fried shrimp, eel sauce</i>	14
SALMON DRAGON <i>Salmon, cucumber, fried shrimp with eel sauce</i>	14
RED DRAGON <i>Tuna, cucumber, fried shrimp with eel sauce</i>	14
CRUNCH TUNA <i>Tuna, spicy mayo, eel sauce, scallions, tempura crunch</i>	8

MAKIMONO (ROLL)

SPYDER (4 PCS) <i>Fried crab, cucumber, avocado, masago, mayo, lettuce</i>	10
TUNA CALIFORNIA <i>Fresh Tuna, avocado and cucumber</i>	8.5
ASUKUSA <i>Fried shrimp, fried asparagus, mayo</i>	10
AVOCADO & CUCUMBER <i>Fresh avocado with cucumber</i>	6
CALIFORNIA <i>Cucumber, avocado, crabmeat</i>	7
CRUNCH UNAGI <i>Eel, tempura crunch</i>	8
AVOCADO	5
PHILLY (4 PCS) <i>Cucumber, avocado, cream cheese, salmon, lettuce</i>	8
TEMPURA <i>Fried shrimp, cucumber, mayo</i>	9
CHEF <i>Salmon, masago cucumber and cream cheese</i>	9
ORANGE CALIFORNIA <i>Cucumber, avocado, Crab meat with mayo sauce and masago</i>	8
CRAZY <i>Chef choice chopped fish</i>	10
MEXICAN <i>Avocado, jalapeno, cilantro, white tuna</i>	8
CRUNCH SALMON <i>Salmon, spicy mayo, eel sauce, scallions, tempura crunch</i>	9
SALMON & JALAPENO <i>Salmon, avocado, cucumber, fried asparagus, jalapeno with wasabi mayo</i>	13
RAINBOW <i>Chef choice fish, crab stick, avocado, cucumber</i>	14
SALMON & SHRIMP <i>Sear salmon fried crab meat, fried shrimp with teriyaki, wasabi mayo and sweet chili sauce</i>	16
GOLDEN <i>Crab meat, eel cream cheese and deep fried</i>	12
CATERPILLAR <i>Avocada, cucumber, spicy mayo, fried soft shell crab eel, with eel sauce</i>	17
TOKYO <i>Eel, tempura crunch, cucumber, cream cheese, salmon with eel sauce</i>	17
WHITE SOX <i>White tuna, fried crab meat, spicy mayo with spicy chili sauce</i>	14
PACIFIC <i>Salmon, tuna, red snapper, white tuna, cucumber, fried shrimp with teriyaki, sweet chili sauce and wasabi mayo</i>	15
ORANGE LAKE <i>Salmon, fried crab meat, fried shrimp, cream cheese</i>	14
INDY <i>Tempura crunch, cucumber, cream cheese, eel with eel sauce</i>	12
KOBE <i>Tuna, salmon, fried crab meat</i>	13.5
NEW MERMAID <i>Tuna, crab meat fried asparagus, fried shrimp with scallions, teriyaki and sweet chili sauce</i>	16



DINNER ENTREE

DON (<i>Bed of sushi rice</i>)	
TUNA & SALMON	34
TUNA DON	33
SALMON DON	33
SASHIMI (<i>variety sashimi</i>)	
12 PCS.	35
16 PCS.	46
25 PCS.	68
UNAJI <i>Eel over Sushi rice</i>	29
WHITE TUNA SASHIMI (<i>12 pcs</i>) <i>with white rice on the side</i>	36
TUNA OR SALMON SASHIMI <i>with white rice on the side</i>	36
TUNA & SALMON SASHIMI <i>with white rice on the side</i>	37
SALMON SASHIMI	36

SIDE ORDER

RICE NOODLE SOUP	4
MISO SOUP	4
HOUSE SALAD	4
VEGETABLE FRIED RICE	5
BEEF FRIED RICE	6
CHICKEN FRIED RICE	6
SHRIMP FRIED RICE	7
EXTRA SHRIMP ON TEPPAN (<i>4 pcs</i>)	9
EXTRA EGG YOLK SAUCE	4
YOLK SHRIMP	12
TERI-YAKI SAUCE	3
STIR FRIED NOODLE	5
EXTRA VEGETABLE	8

~ Shared Meal & Seating Fee \$8
(Includes soup & salad) ~

*Please alert your server to any allergies before ordering.

18% Gratuity will be added to every check



LUNCH HIBACHI

Lunch entree, salad or soup, vegetables & white rice
(Fried rice & noodles are not included)
Mon - Fri: 11:30am - 2:30pm | Sat: 12noon - 2:30pm

STEAK & SHRIMP	17	STEAK	17
STEAK & SALMON	18	CHICKEN	14
STEAK & CHICKEN	16	VEGETABLE FRIED RICE (<i>with entree \$3</i>)	5
SALMON & SHRIMP	18	BEEF FRIED RICE	6
GOLDEN SHRIMP	19	SHRIMP FRIED RICE	7
MIXED VEGETABLE	13	CHICKEN FRIED RICE	6
CHICKEN & SHRIMP	16	STIR FRIED NOODLES	5
CHICKEN & SALMON	17	EXTRA VEGETABLE	8
FILET MIGNON	24	EXTRA SHRIMP	9
SHRIMP	17		

LUNCH SUSHI

Lunch entree served with Miso Soup
Mon - Fri: 11:30am - 2:30pm | Sat: 12noon - 2:30pm

COMBO SASHIMI (<i>with white rice</i>)	24	"B" SET	18
<i>12 pieces assorted raw fish</i>		<i>Crunch tuna maki, California maki with 2 pieces salmon sushi</i>	
COMBO SUSHI	20	"C" SET	20
<i>2 pieces of tuna, salmon, eel, shrimp with California maki</i>		<i>2 pieces salmon, tuna, eel, shrimp, & white tuna</i>	
COMBO FRIED RICE	13	DELUXE MAKI	20
<i>Beef, shrimp, and chicken</i>		<i>Alaskan maki, California maki & crunch salmon maki</i>	
"A" SET	18	COMBO MAKI	18
<i>Crunch salmon maki, California maki with 2 pieces tuna sushi</i>		<i>Tuna California maki, unagi maki, & California maki</i>	

House of Kobe



WEEKDAY SPECIALS

All entrees include: 2 pcs. Shrimp appetizer, soup, salad, vegetable, noodles or white rice & ice cream. Fried rice not included.
(Add Teriyaki sauce \$3)
Served Sunday through Thursday & excludes holidays.

- CHEF SPECIAL** 26.95
(Steak & Boneless Chicken)
- CHEF SPECIAL**
- ALL STEAK (Steak)** 29.95

DAILY SPECIALS

- MONDAY**
- SHOGUN** 33.95
Filet mignon
- TUESDAY**
- KOBE ROYAL** 31.95
Filet mignon & chicken
- WEDNESDAY**
- TOKYO SPECIAL** 30.95
Chicken and shrimp
- THURSDAY**
- RIBEYE & SHRIMP** 33.95
Untrimmed ribeye & shrimp

COMBINATION ENTRÉES

All entrees include: 2 pieces shrimp appetizer, soup, salad, vegetable, noodles or white rice & ice cream. Fried rice not included.
(Add teriyaki sauce \$3)

- ALASKAN RED SALMON** 33.95
(Fresh fish)
- CHICKEN & SALMON** 33.95
(Boneless chicken & fresh salmon)
- RIBEYE & SALMON** 37.95
(Untrimmed ribeye & fresh salmon)
- MIGNON & SALMON** 37.95
(Mignon & fresh salmon)
- YOKOHAMA SPECIAL** 35.95
(Boneless chicken & scallop)
- SAPPORO SPECIAL** 37.95
(Filet mignon & scallop)
- TOKYO SPECIAL** 33.95
(Boneless chicken & shrimp)
- SCALLOP & SHRIMP** 37.95
- SALMON & SHRIMP** 37.95
- RIBEYE & CHICKEN** 34.95
(Untrimmed ribeye & boneless chicken)
- RIBEYE & SHRIMP** 36.95
(Untrimmed ribeye & shrimp)
- KOBE ROYAL** 34.95
(Filet mignon & boneless chicken)
- KOBE SHRIMP** 34.95
(Shrimp with egg yolk sauce served on teppan only)
- LAND & SEA** 36.95
(Filet mignon & shrimp)
- EMPEROR** 52.95
(Lobster tail & filet mignon)
- EMPRESS (Lobster tail)** MP
- HIBACHI SHRIMP (shrimp)** 32.95
- OSAKA (Scallop)** 39.95
- SHOGUN (Filet mignon)** 36.95
- RIBEYE (Untrimmed ribeye)** .. 36.95
- NIWATORI (Boneless chicken)** 26.95
- COMBO VEGI** 23.95
(Shrimp appetizer not included.)
Zucchini, mushroom, onion, bean sprout



DELUXE COMBINATION ENTREES

All entrees include: 2pcs Shrimp Appetizer, Soup, Salad, Vegetable.

Choice of White Rice or Stir-Fried Noodles & Ice Cream. Fried Rice not included.
(Add teriyaki sauce \$3)

- FILET MIGNON / CHICKEN / SHRIMP** 50.95
- FILET MIGNON / CHICKEN / SCALLOP** 52.95
- FILET MIGNON / CHICKEN / SALMON** 51.95
- FILET MIGNON / CHICKEN / LOBSTER** 61.95
- FILET MIGNON / SHRIMP / SCALLOP** 53.95
- FILET MIGNON / SHRIMP / LOBSTER** 62.95
- FILET MIGNON / SHRIMP / SALMON** 53.95
- FILET MIGNON / SALMON / SCALLOP** 54.95
- FILET MIGNON / SCALLOP / LOBSTER** 64.95
- SHRIMP / CHICKEN / LOBSTER** 60.95
- SHRIMP / SCALLOP / LOBSTER** 64.95
- SHRIMP / SALMON / LOBSTER** 63.95
- SHRIMP / SALMON / SCALLOP** 53.95
- SCALLOP / CHICKEN / SALMON** 50.95
- SCALLOP / CHICKEN / LOBSTER** 60.95
- SCALLOP / CHICKEN / SHRIMP** 51.95

CHILDREN'S DINNER

For ages under 10 only. All entrees include soup, vegetables, noodles or white rice & ice cream. Fried rice not included.
(Add teriyaki sauce \$3)

- PRINCE (All steak only)** 16
- PRINCESS (Chicken & shrimp)** 16
- WARABE (Steak & chicken)** 16
- LITTLE SUMO (Steak & shrimp)** 18
- LITTLE TOKYO (All chicken only)** ... 14
- LITTLE NINJA (Fresh shrimp)** 17

- BLUE MARTINI** Absolut Citron, Blue Curacao
- APPLE MARTINI** Apple Pucker & Absolut Vodka
- FRENCH MARTINI** Absolut vanilla vodka with Chambord & Pineapple Juice
- LEMON DROP MARTINI** Absolut Citron, Triple Sec & Sweet & Sour
- RASPBERRY TICKLER** Absolut Raspberry, Peach Schnapps, & Cranberry Juice
- GRAND MARTINI** Grand Marnier, Absolut Vodka, & Cranberry Juice
- KOBE PUNCH** Light Rum, Dark Rum, Cranberry & Orange Juice
- RASPBERRY BURST** Absolut Raspberry, Cranberry & Pineapple Juice
- RISING SUN** Sake, Orange Juice & Grenadine
- PINA COLADA** (Midori, Strawberry, Mango or Passion Fruits)
Rum with Coconut & Pineapple Juice
- BLUE DOLPHIN** Sake with Pineapple, Orange Juice & Blue Curaçao
- MIDORI DREAM** Sake, Melon Liqueur, & Orange Juice
- SUMO PUNCH** Coconut Rum, Peach Schnapps, & Fruit Juices
- BLUE HAWAII** Pina Colada with Blue Curacao
- BAHAMA ICED TEA** Rum, Vodka, Tequila, Triple Sec, Gin & Blue Curacao
- BAILEY COLADA** Malibu Rum, Bailey & Coconut Cream
- LONG ISLAND ICED TEA** Rum, Vodka, Tequila, Gin, Triple Sec & Pepsi
- MANGO PASSION DREAMSICLE** Absolut Vanilla, Absolut Mango, Mango and Passion Fruit Puree
- MAITAI** Light Rum, Dark Rum, Fruit Juice, Grenadine & Orange Juice



HOUSE SPECIALTIES

WINE SELECTIONS

All available in glass.
*Indicates available in bottle

- OZEKI (RICE WINE)**
Cold Sake (Dry Sake)
Hot Sake (Large or Small)
Hana-Awaka (Sparkling Sake)
Hana-Fuga (Peach Sake)
- LOUIS M. CABERNET**
*Cabernet Sauvignon
- LE GRAND**
*Pinot Noir
- KIKOMAN**
*Plum Wine
- ECCO DOMANI**
*Merlot
*Pinot Grigio
- COPPERIDGE BY E&J**
Merlot
Chardonnay
White Zinfandel
Cabernet Sauvignon
- STARLING CASTLE**
*Riesling
- CANYON ROAD**
*Moscato
- HANA AWAKA**
*Mix berry
- NIGORI SAKE**
*Strawberry
*Pineapple

NON-ALCOHOLIC

- JUICE & TEA**
- ORANGE JUICE**
- PINEAPPLE JUICE**
- CRANBERRY JUICE**
- HOT GREEN TEA**
- ICED TEA**
(unsweetened)
- SOFT DRINKS**
- PEPSI**
- SIERRA MIST**
- DR. PEPPER**
- DIET PEPSI**
- PINK LEMONADE**
- MIXED DRINKS**
- MIGHTY RANGER**
(Pepsi with grenadine)
- KIDDIE COCKTAIL**
(Sierra Mist with grenadine)
- VIRGIN MAI TAI**
- VIRGIN BLOODY MARRY**
- VIRGIN PINA COLADA**
(Strawberry, Mango or Passion Fruit)
- VIRGIN STRAWBERRY DAIQUIRI**
Virgin Mango or passion fruit smoothie
- JAPANESE RAMUNE SODA**
(Original, orange, stawberry or pineapple flavor)

BEER SELECTIONS

- IMPORTED**
- CORONA**
- HEINEKEN**
- SAPPORO (LARGE)**
- SAPPORO (SMALL)**
- THREE FLOYDIS GUMBALLHEAD**
- THREE FLOYDIS ZOMBIE DUST**
- MODELO**
- LUCKY BUDDHA**
- BLUE MOON**
- KIRIN (LARGE)**
- TWO HEARTED ALE**
- STELLA ARTOIS**
- DOMESTIC**
- BUD LITE**
- MILLER LITE**
- GOOSE ISLAND 312**
- COORS LIGHT**

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