



## All dinners include

- TEPPAN SHRIMP APPETIZER
- WHITE RICE & MISO SOUP
- HOT GREEN TEA
- VEGETABLES
- SHERBET OR GREEN TEA ICE CREAM

## Favorites

EMPEROR STEAK 10oz. NEW YORK	25.90
FILET MIGNON TENDERLOIN	29.50
CHICKEN TERIYAKI	18.50
VEGETABLE & TOFU DINNER	16.90
TEMPURA PRAWNS & VEGETABLES	24.90

### N.Y. STEAK & LOBSTER

(FILET \$6.00 EXTRA)

37.90

### N.Y. STEAK & PRAWNS

(FILET \$6.00 EXTRA)

29.50

### N.Y. STEAK & CHICKEN TERIYAKI

(FILET \$6.00 EXTRA)

25.90

### SCALLOPS & PRAWNS

DELICATELY PREPARED IN LEMON AND BUTTER

28.50

### CHICKEN TERIYAKI & PRAWNS

25.50

### IKA (CALAMARI) & CHICKEN TERIYAKI

23.50

### Triple Combo

FILET MIGNON  
CHICKEN TERIYAKI  
LOBSTER

48.00

NO SPLIT DINNERS

## Seafood Specials

ORANGE ROUGHY	20.90
HALIBUT STEAK	23.50
TEPPAN SHRIMP	25.50
TEPPAN SCALLOPS	27.50
TIGER PRAWNS	28.90
LOBSTER TAIL	37.90

## Fried Rice

FRIED RICE (TRADITIONAL 3.50, GARLIC OR SPICY 4.00)

## Extras

EXTRA SHRIMP APPETIZER W/ ENTREE	8.50
EXTRA CHICKEN W/ ENTREE	7.50
EXTRA SCALLOPS W/ ENTREE	10.50
EXTRA LOBSTER W/ ENTREE	19.90

GREEN SALAD WITH GINGER DRESSING 3.90

MISO SOUP OR WHITE RICE 1.90

OSHINKO 1.00 SUNOMONO (PICKLED VEGETABLES) 3.50

SPLIT DINNER CHARGE 11.90 - INCLUDES SOUP, WHITE RICE & HOT GREEN TEA

MINIMUM CHARGE PER SEAT 11.90



## Beer

KIRIN LIGHT OR ICHIBAN 12oz.	<b>4.95</b>
KIRIN ICHIBAN 22oz.	<b>7.25</b>
SAPPORO PREMIUM 20oz.	<b>7.25</b>
ASAHI BLACK 12oz.	<b>5.50</b>
ASAHI SUPER DRY 21oz.	<b>7.25</b>

## Sake

HOT SAKE	<b>4.95</b>
"NAMA" COLD SAKE 187ML	<b>4.95</b>
"NIGORI" COLD SAKE 375ML	<b>8.50</b>
JUNMAI GINJO COLD SAKE 300ML	<b>12.50</b>

## Wine

BY THE GLASS

HOUSE MERLOT, CABERNET SAUVIGNON, OR CHARDONNAY	<b>5.50</b>
PINOT NOIR	<b>7.25</b>
WHITE ZINFANDEL	<b>4.75</b>
JAPANESE PLUM WINE SMALL/LARGE	<b>3.00 / 6.00</b>

## Sashimi

9 PIECES

MAGURO – TUNA	<b>12.25</b>
HAMACHI – YELLOWTAIL	<b>12.25</b>
SHAKE – SALMON	<b>11.50</b>
HIRAME – HALIBUT	<b>13.25</b>

## Tempura Appetizer

**7.50**

SHRIMP (3) & VEGGIES  
(EXTRA SHRIMP 1.50 EACH)

## Cocktails

MAI TAI DARK RUM & PINEAPPLE JUICE	<b>7.75</b>
PIÑA COLADA GOLD RUM, COCONUT CREAM, PINEAPPLE JUICE	<b>7.75</b>
BLUE HAWAII RUM & BLUE CURACAO	<b>7.75</b>
HAWAIIAN SUNSET RUM, SLOE GIN & FRUIT JUICES	<b>7.75</b>
TOKYO TEA VODKA, GIN, RUM, MIDORI, SPRITE	<b>7.75</b>
KOBE SPECIAL VODKA, TROPICAL FRUIT JUICES	<b>7.75</b>
KOBE KLIMAX MEYER'S RUM, TROPICAL FRUIT JUICES	<b>7.75</b>

## Sushi Rolls

CALIFORNIA ROLL (SNOWCRAB MEAT, AVOCADO AND KOBE'S SPECIAL MAYO SAUCE) – OUR MOST POPULAR SUSHI!	<b>7.50</b>
CRUNCHY ROLL (SHRIMP TEMPURA & AVOCADO, TOPPED WITH TEMPURA BITS AND A SWEET SAVORY SAUCE)	<b>11.90</b>
RAINBOW ROLL (SNOWCRAB MEAT, CUCUMBER & AVOCADO TOPPED WITH FIVE KINDS OF SASHIMI)	<b>14.90</b>
VEGGIE ROLL (CUCUMBER, AVOCADO, ASPARAGUS & SPROUTS)	<b>5.25</b>
SPICY TUNA ROLL	<b>8.25</b>
TUNA OR YELLOWTAIL ROLL	<b>6.50</b>

## Sushi

TUNA OR YELLOWTAIL	<b>4.95</b>
HALIBUT	<b>5.50</b>
SALMON	<b>4.75</b>
EEL (UNAGI)	<b>6.75</b>
ALBACORE	<b>4.75</b>

FROM ROOF TILES IMPORTED FROM JAPAN, TO AN AUTHENTIC JAPANESE GARDEN COMPLETE WITH KOI POND TO HUNDREDS OF COLLECTIBLES AND ARTIFACTS INSIDE, KOBE JAPANESE STEAK HOUSE HAS FAITHFULLY RE-CREATED A JAPANESE COUNTRY INN IN THE HEART OF THE COACHELLA VALLEY FOR YOUR DINING PLEASURE.

