

KOBE, a major port in Japan, stands on a narrow fan-shaped plain stretching between a row of ancient mountains to the north and the Island Sea to the south. For ages, the pure mountain streams have deposited rich fertile soil into the port of Kobe as they stretch out toward the sea. This ideal setting allows for the best grazing pastures for the most tender beef, and rich plentiful seas for the best seafood. World renowned for its culinary delights, Kobe brings to Hickory a rich heritage in a relaxing traditional atmosphere. KOBE features the traditional Teppanyaki (flat iron grill) form of cooking. Whatever your taste choice, each morsel is gastronomically joyful. Equally important is its skillful presentation for your visual appetite. May you enjoy a taste of Japan.

KOBE LUNCH ENTREES

(All Entrees include: Japanese Onion Soup or Salad, Vegetable Fried Rice, and Kobe Carrots)

Sauteed Vegetables (Mushrooms, Broccoli, Carrots, Zucchini, and Onions)	7.99
Kobe Fried Rice (Does Not Include Salad or Kobe Carrots)	5.99

CHICKEN

Hibachi Chicken (With Mushrooms and Sesame Seeds)	8.99
Teriyaki Chicken (With Broccoli)	8.99

STEAK

Teriyaki Steak (Choice of Strip Steak or Rib Eye with Broccoli)	9.99
Hibachi Steak (Choice of Strip Steak or Rib Eye with Mushrooms)	9.99
Hibachi Filet Mignon (With Mushrooms)	12.99

SEAFOOD (Cooked with Broccoli)

Teppanyaki Fish Flounder	9.99
Teriyaki Salmon	9.99
Teppanyaki Shrimp	9.99
Teppanyaki Scallops	11.99
Flambe Lobster	Market Price

LUNCH COMBINATIONS

(Japanese Onion Soup, Salad, Vegetable Fried Rice, and Kobe Carrots)

Steak and Chicken	12.99
Shrimp and Chicken	12.99
Steak and Shrimp	13.99
Steak and Salmon	13.99

Substitute Steak for Filet Mignon or Shrimp for Jumbo Shrimp add \$3.50

Ask your server for other Combination Dinners

SIDE ORDER (WITH ENTRÉE ONLY)

Kobe Fried Rice	2.99
Kobe Carrots	2.99
Zucchini and Onion	3.50
Japanese Onion Soup	1.75
Salad	1.75
Children Sharing (Veg. Fried Rice and Kobe Carrots) For children under 6	2.99

AMERICAN CHILDREN'S MENU (10 YEARS OR UNDER)

Beef Chopped Steak or Grilled Chicken Tenders and Kobe Fried Rice	5.99
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DESSERTS

Sherbet	1.99
Cheesecake	2.99
Birthday or Anniversary Special	4.99

(Cheesecake, Japanese Birthday Song or Happy Song and Picture with Frame)

BEVERAGES

Soft Drinks (Coke, Diet Coke, Sprite, Sundrop, Cherry)
Iced Tea, Coffee, or Japanese Hot Tea
Juice (Orange, Cranberry, or Pineapple)
Chocolate Milk Box

PLEASE NO OUTSIDE FOOD OR PERSONAL CHECKS

MAJOR CREDIT CARDS AND CHECK CARDS ARE ACCEPTED

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

15% gratuity is appreciated if service is satisfactory.

For party of 5 or more a 15% gratuity will be automatically added. Thank you.

THANK YOU FOR YOUR PATRONAGE

GIFT CERTIFICATES AVAILABLE

DOMESTIC BEER

Miller Lite, Bud, Bud Lite, Coors Light	2.65
Michelob Ultra or Light, Killian's Red, Yuengling, O'Doul's	2.80

IMPORTED BEER

Amstel Light, Heineken, Corona, Newcastle, Smirnoff Ice	3.25
Asahi or Kirin Light (Japan) 12oz	3.25
Sapporo or Ichiban (Japan) 22oz	5.95
Guinness Black Draught (Ireland)	3.95

KOBE COCKTAIL

Coconut Rum, Midori Melon, Pineapple juice	4.95
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WINES

Copperidge Chardonnay, White Zinfandel, Merlot, Cabernet Sauvignon (Glass)	4.25
Japanese Hot Sake, Sho Chiku Bai (Glass)	4.50
Premium Cold Sake, Sho Chiku Bai (300 ml)	10.95
Delicate, fruity and silky smooth.	
Unfiltered Cold Sake, Sho Chiku Bai (300 ml)	10.95
Bold and sweet with distinctive rice savor.	

	Bottle	Glass
Plum Wine, Takara (Japan)	14.95	4.75
White Zinfandel, Beringer (Napa Valley)	14.95	4.75
Crisp and fresh with flavors of strawberries and raspberries.		
Riesling, Schmitt Sohne (Germany)	16.95	4.95
A wonderful fruity bouquet of apples, peaches and hint of citrus. Great with Sushi.		
Pinot Grigio, Woodbridge (California)	15.95	4.75
Fragrant notes of pear, melon, and spices. Try with Chicken.		
Chardonnay, Kendall Jackson (California)	23.95	6.75
Tropical flavors of pineapple, mango, papaya and Gala apples.		
Pinot Noir, Harlow Ridge (Napa Valley)	15.50	4.75
Balanced with aromas of black cherry, cedar and hint of smoke. Matches well with seafood and chicken.		
Merlot, Blackstone (California)	20.95	5.95
Rich fruit, elegant creaminess, sapple oak and firm tannins makes it perfect for steaks.		
Cabernet Sauvignon, Jacob's Creek (Australia)	17.95	4.95
Refined and full of berry fruit flavors. Great with Filet Mignon.		

COCKTAILS

Apple Martini	4.95	Creamy Irish Coffee	4.50	Planter's Punch	5.50
Almond Joy	4.50	Fuzzy Navel	4.75	Purple Hooters	4.95
Alabama Slammer	5.50	Hawaiian Comfort	4.95	Screaming Orgasm	5.50
B-52	5.50	Hurricane	5.50	Screwdriver	4.50
Bahama Mama	5.50	Kamikaze	4.75	Sea Breeze	4.50
Bay Breeze	4.50	Long Island Iced Tea	5.95	Sex on the Beach	5.50
Beetle Juice	5.75	Madras	4.50	Singapore Sling	4.95
Black Russian	4.95	Mai Tai	5.50	Sloe Gin Fizz	4.50
Bloody Mary	4.95	Manhattan	4.95	Strawberry Daiquiri	5.25
Blue Motorcycle	5.95	Margarita	4.95	Tequila Sunrise	4.50
Blue Hawaiian	4.95	Martini	4.95	Toasted Almond	4.95
California Lemonade	5.95	Mud Slide	4.95	White Russian	4.95
Cosmopolitan	4.95	Piña Colada	4.95	Zombie	5.95

Gin, Whiskey, Scotch, Vodka & Rum	4.25	Amaretto or Whiskey Sour	4.25
Most Call Brands	5.25	Vodka, Tom, or John Collins	4.25
Frozen Virgin Drinks	3.50	Shirley Temple, Roy Rogers, or Perrier	2.75

