

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 DINNER ENTREES

(All Entrees include: Japanese Onion Soup, Salad, Jumbo Shrimp Appetizer, Vegetable Fried Rice, Zucchini and Onion)

Hibachi Chicken..... (Chicken filet cooked with mushrooms, sesame seeds and soy sauce)	13.99
Teriyaki Chicken..... (Chicken filet cooked with broccoli and homemade Teriyaki sauce)	13.99
Hibachi Steak..... (New York Strip cooked with mushroom and soy sauce)	15.99
Teriyaki Steak..... (Steak cooked with broccoli and homemade Teriyaki sauce)	15.99
Hibachi Rib Eye Steak..... (Rib Eye Steak grilled Hibachi style with mushrooms)	18.99
Hibachi Filet Mignon..... (Filet Mignon seared in soy sauce with mushrooms)	20.99
Teppanyaki Fish..... (Flounder filet seared with broccoli and seasoned with lemon juice and soy sauce)	15.99
Teriyaki Salmon..... (Salmon Filet grilled and seasoned with homemade Teriyaki sauce and served with broccoli)	16.99
Teppanyaki Shrimp..... (Shrimp sautéed with broccoli, lemon juice, and soy sauce)	16.99
Kobe Shrimp..... (Jumbo Shrimp sautéed with broccoli, lemon juice and soy sauce)	19.99
Teppanyaki Scallops..... (Sea Scallops cooked with broccoli and soy sauce)	18.99
Flambe Lobster..... (2 prime Lobster tails grilled in lemon juice, broccoli, and soy sauce)	Market Price
Sauteed Vegetables..... (Mushrooms, Broccoli, Carrots, Zucchini and Onions)	10.99
Kobe Fried Rice (Does <u>not</u> include Soup, Salad, Shrimp Appetizer, Zucchini and Onion) ..	5.99
Dinner Sharing Limit 1 (Include Soup, Salad, Shrimp Appetizer, FR, Zucchini and Onion)...	7.99

### 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.

## DINNER COMBINATIONS

(Japanese Onion Soup, Salad, Jumbo Shrimp Appetizer, Vegetable Fried Rice, Zucchini and Onions)

Shrimp and Chicken.....	18.99
Shrimp and Steak.....	19.99
Shrimp and Scallops.....	21.99
Steak and Chicken.....	18.99
Steak and Salmon.....	19.99
Steak and Scallops.....	21.99
Steak and Lobster (1 tail).....	Market Price
Substitute Steak for Filet Mignon or Shrimp for Jumbo Shrimp add \$3.50	
Ask your server for other Combination Dinners	

## KOBE IMPERIAL DINNER

(Japanese Onion Soup, Salad, Jumbo Shrimp Appetizer, Vegetable Fried Rice, Zucchini and Onion)

Imperial Dinner Hibachi <u>or</u> Teriyaki Steak..... (Jumbo Shrimp, Chicken Filet and New York Strip)	26.99
Imperial Dinner Seafood Combination..... (Jumbo Shrimp, Scallops, and Salmon Filet)	27.99
Imperial Dinner Filet Mignon..... (Jumbo Shrimp, Chicken Filet, and Filet Mignon)	28.99
Imperial Dinner Sharing (Limit 1)..... (Include: Onion Soup, Salad, Shrimp Appetizer, Vegetable Fried Rice, Zucchini and Onion)	7.99

## CHILDREN'S MENU (10 years or under)

(Onion Soup or Salad, 1 Jumbo Shrimp Appetizer, Vegetable Fried Rice, Zucchini and Onion)

Children's Chicken.....	8.99
Children's Steak.....	9.99
Children's Shrimp.....	9.99
Children under 6 sharing a meal with adult.....	3.99
(Include: Onion Soup <u>or</u> Salad, Vegetable Fried Rice, Zucchini and Onion)	

## AMERICAN CHILDREN'S MENU (10 YEARS OR UNDER)

Beef Chopped Steak <u>or</u> Grilled Chicken Tenders and Kobe Fried Rice.....	5.99
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## BIRTHDAY SPECIAL

Birthday or Anniversary Special (Cheesecake, Japanese Song and Picture with Frame)	4.99
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## SIDE ORDER (WITH ENTRÉE ONLY)

Fried Rice.....	2.99	Hibachi Steak.....	7.99
Zucchini and Onion.....	3.99	Teppanyaki Shrimp.....	5.99
Kobe Carrots.....	2.99	Cheesecake.....	2.99
Hibachi Chicken.....	4.99	Sherbet.....	1.99

## BEVERAGES

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

## 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

