

HAND CRAFTED COCKTAILS



Kobe Kamikaze / 15

Spoil yourself with this tantalizing Martini made with Absolut Vodka, Soho Lychee and Lime Juice. Layered with Chambord, you can't go wrong.



Kobe Mai Tai / 14

Lamb's White and Dark Rum smoothed with Orgeat Syrup, blended with pineapple juice, and topped with a float of 151 – proof rum. We honourably suggest one to a customer.



Kobe Bellini / 15

After popular demand, this glamorous take on the classic Bellini will not disappoint you. Made with Lamb's White Rum, Hana Lychee Sake and Peach Nectar. Finished with Apothic Red Blend.



Sapphire Margarita / 15

This Gem is our twist on the traditional Margarita. Made with Olmeca Gold Tequila, Blue Curacao and Lime Juice – this frozen treat will bring you South of the Border!



Sayonara Boyjito / 13

The Mojito's favorite cousin – this refreshing cocktail is made with Lamb's White Rum, Fresh Lime Juice, Simple Syrup, Basil and Soda Water.



Kobe Klimax / 13

Nothing beats classical tastes and flavors. This concoction melds Crown Royal Whiskey with Grand Marnier, Bitters and Ginger Ale.



Buddha / 18.50

This concoction is our bartender's best kept secret. It's delicious, and you get to keep the beautiful container.



Cherry Blossom / 18.50

This enticing creature is delicious and she will go home with you.

KOBE

Est. 1968

The word ‘Kobe’ suggests to the gourmet the Ultimate in the choicest beef, raised on delicacies, fine wine and gently massaged to perfection. We know the steak fancier shall find bliss here . . . The finest, tenderest, aged Alberta beef lovingly prepared by our experts in true Japanese style. The ancient art of

Teppanyaki-hibachi style cooking is carried on here at the ‘Kobe’ in authentic Japanese country-inn surroundings. You will find artifacts collected by our designers throughout Japan, some hundreds of years old. Let us pamper you in the age-old Japanese tradition, & most of all . . . Enjoy. **Arigato**

SEAFOOD COMBO

Giant Tiger Prawns with Sweet Atlantic Scallops, paired with our Special Ginger Sauce

58

STEAK & LOBSTER

A Giant Imported Lobster Tail bathed in sake, flamed in brandy, served together with a Tender Kobe Sirloin Steak. Mario's Gelati Ice Cream for dessert

69

upgrade to Filet add 10.95

THE ULTIMATE

Perfectly Aged New York Steak, Lobster Tail bathed in sake and flamed in brandy. Tender morsels of Teriyaki Chicken and delicately Broiled Atlantic Scallops. Mario's Gelati Ice Cream for dessert

78

upgrade to Filet add 10.95

BUTTER GARLIC LOBSTER & WAGYU STEAK

A whole lobster tail bathed in butter, garlic and sake accompanied by an incredibly tender Wagyu Steak.

8oz 219

12oz 299

— THE — GODZILLA

Miyazaki Wagyu (Kobe Style Beef)

Arguably Vancouver's finest and most expensive steak. Using the best Wagyu beef from the prefecture of Miyazaki, Japan, where the cattle known as Kuroge or Japanese Black are fed beer and massaged to elicit the most tender, juicy and highly marbled beef. Cooked to perfection in the authentic Teppanyaki manner using Kobe style beef bearing the Japanese Chrysanthemum Seal. This will be the most exquisite Melt-in-Your-Mouth steak you've ever experienced!

4 oz - 88

8 oz - 168

12 oz - 252

(subject to availability)



Wagyu upgrade is available on any combination.
Please ask server for details

Ask us about...

Our Famous Sauces

Take home our famous Mustard and Ginger Sauces - 13 each

Private Facilities

available for parties and special occasions

The Perfect Gift

A Kobe Gift Certificate

♥ Kobe LOVES Kids ♥

Teriyaki Chicken - 21
Hibachi Steak - 27
Teppan Shrimp - 24

KOBE



DINNER

Watch, as your entire Dinner is prepared before you by our Master Chefs. Our Garden-Fresh Vegetables are a combination of Mushrooms, Onions, Green Bell Peppers, Bean Sprouts, complemented by our own seasonings and Mustard and Ginger sauces.

All Dinners Include:

Teppan Shrimp Appetizer, Shabu Shabu Soup, Garden Fresh Vegetables, Rice, Japanese Green Tea.

TERIYAKI CHICKEN

Tender young Boneless Chicken Breast, basted with Our famous Sweet 'n Sour Teriyaki Sauce

42

EXTRA SHRIMP APPETIZER

Heaping portion of Extra Shrimp to add to your Dinner

13

available with garlic upon request

TEPPAN SHRIMP

A swarm of Delicious Gulf Shrimp broiled before you and anointed with our Secret Ginger Sauce

45

EMPEROR'S FEAST

Tender Filet, Succulent Tiger Prawns, Tender Teriyaki Chicken Breast, Today's Garden Fresh Vegetables. Mario's Gelati Ice Cream for dessert

73

FILET MIGNON

Our Finest Melt-In-Your-Mouth Cut! Simply delicious!

8 oz - 63

STEAK & TIGER PRAWNS COMBO

Tender Aged Sirloin accompanied by Giant Tiger Prawns

62

upgrade to Filet add 10.95

KOBE FRIED RICE

Something Special— a heaping bowl of Delicious Fried Rice, cooked before you with diced zucchini, mushrooms and fresh eggs

13

HIBACHI SUPREME

Kobe New York Steak. Original Famous Cattleman's Cut, unchanged for 50 Years!

10 oz - 55

TERIYAKI COMBO

A Tantalizing Sirloin Steak plus Tender Chicken Breast basted in the Original Yamagishi's Secret Sauce

53

upgrade to Filet add 10.95

VEGETARIAN DELIGHT

Heaping array of Today's Vegetables. Including Shitake Mushrooms. Sweet onions, Bell Pepper, Tender Sprouts and Bok Choi

29

SHITAKE 'MAGIC' MUSHROOMS

Truly the food of the Gods! We prepare them right before your eyes in our very special sauces – and they are sensational

*when available

15

KOBE DESSERTS

Manila Mango Ice Cream

8

Green Tea Ice Cream

8

Vanilla Tofudatti

8

Mocha Chocolate Mud Pie

10

All prices are subject to applicable tax. Shared entrees additional \$20 per person

www.koberestaurant.com

18% service charge added to parties of 8 or more. Arigato