

COCKTAILS

\$10

Mango Mai Tai

mango rum, amaretto, triple sec, lime juice, grenadine and pineapple juice

Blue Hawaiian

coconut rum, blue curacao, triple sec, splash of peach schnapps, lime juice, pineapple juice

Kobe Candy

tropical punch vodka, lime juice, peach schnapps, triple sec, cranberry juice and splash of pineapple juice

Zombie

white and gold rum, 151, triple sec, orange juice and topped with grenadine

Purple Hurricane

pomegranate and grape vodka, peach schnapps, blue curacao, splash of grenadine, lime juice, cranberry juice and splash of pineapple juice

Sex on the Beach

vodka, peach schnapps, orange juice and cranberry juice

White Sake Sangria

sake, citron vodka, peach schnapps, orange juice and grenadine

Scorpion / Scorpion for 2 (\$18)

gold rum, triple sec, amaretto, lime juice, pineapple juice and orange juice, served in a bowl with a flaming shot of 151 in the middle



MARTINIS

\$10

Green Apple Tini

apple vodka, apple sour, melon liqueur, triple sec, lime juice, and sweet 'n' sour mix

Asian Pear Cosmo

pear vodka, triple sec, lime juice, cranberry juice

Lychee Tini

lychee vodka, triple sec, lime juice lychee syrup, fresh lychee fruit

Lemon Drop

citron vodka, triple sec, sweet 'n' sour mix with a sugar rim

Pama Tini

pomegranate vodka, triple sec, lime juice, cranberry juice

Sake Tini

sake, vodka, triple sec, lime juice, splash of ginger ale and pineapple juice

Chocolate Tini \$11

chocolate vodka, coffee liqueur and cream liqueur, whipped cream, chocolate syrup

WHITE WINES

WOODBIDGE

Riesling

Sauvignon Blanc

Pinot Grigio

Chardonnay

BERINGER

Moscato

White Zinfandel

HAKUTSURU

Plum Wine \$7.50

RED WINES \$6.50

WOODBIDGE

Cabernet Sauvignon

Pinot Noir

Merlot

SAKE

Hot Sake

sm \$5/lg \$8/xlg \$10

Cold Sake

ask your server for our selection & prices

BOMB

a fun game to play for 21+! minimum order quantity 2.

Sake Bomb \$4 sake & beer

Kobe Bomb \$5 amaretto, OJ & beer

SELTERS

\$7

White Claw

High Noon

DOMESTIC BEERS

\$5

Bud Light

Labatt Blue

Michelob Ultra

Miller Lite

Coors Light

Labatt Light

Samuel Adams (\$6)

Stella Artois (\$6)

IMPORT BEERS

\$6

Corona

Kirin

Sapporo 22oz(\$9)

Heineken

Sapporo 12oz

SOFT DRINKS

\$3.5

Pepsi

Diet Pepsi

Starry

Mtn Dew

Ginger Ale

Root Beer

Club Soda / Tonic Water

Pink Lemonade

Unsweetened Iced Tea

Shirley Temple no refills (\$4)

JUICES

\$4

Apple/Pineapple/Cranberry/Orange

JAPANESE SODA

\$4.5

Original/Strawberry/Peach/Melon/Orange

KITCHEN APPETIZERS

- Edamame/Spicy Edamame** \$6
lightly salted steamed soybeans
- Crab Ragoon** \$7
5 pcs stuffed crab meat & cream cheese deep fried wonton
- Shumai (steamed / fried)** \$7
6 pcs shrimp dumplings served with sesame soy sauce
- Harumaki** \$7
crispy, deep fried vegetable spring rolls served with sweet chili sauce
- Gyoza** \$7
6 pcs pan-fried pork dumplings served with homemade sweet dumplings sauce
- Fried Calamari** \$9
deep fried squid served with homemade spicy chili sauce
- Beef Negimaki** \$11
6 pcs thinly sliced beef marinated and grilled in teriyaki sauce, wrapped around scallions
- French Fries** \$6
- Chicken Nuggies** \$8
8 pcs of deep fried, breaded white meat chicken served with ketchup
- Chicken Samosa** \$8
4 pcs deep fried triangular pastry, containing spiced veggies or chicken
- Tempura Appetizer**
2pcs choice of protein and 5pcs vegetable lightly battered and deep fried
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|----------|-----|----------|-----|
| Veg only | \$6 | Chicken | \$8 |
| Shrimp | \$9 | Calamari | \$9 |

SOUP

- Mushroom Soup** \$3
sliced mushroom, scallion & fried onion in chicken broth
- Miso Soup** \$3.5
tofu, seaweed & scallion soy bean paste with a dashi stock
- Seafood Soup** \$7
assorted seafood & mixed veg in chicken broth

SUSHI BAR APPETIZERS

- Sushi Appetizer** \$10
chef's choice of 4 pcs sushi
- Sashimi Appetizer** \$14
chef's choice of 9 pcs sashimi
- Pepper Tuna / Pepper Tuna Salad** \$11
seared tuna with black pepper with spicy Japanese citrus sauce (With or without house salad)
- Tuna Dumpling** \$12
raw tenderized tuna stuffed with homemade crab salad, topped with tobiko, served with special honey wasabi mayo
- Yellowtail Jalapeño** \$13
thinly sliced yellowtail served with ponzu sauce topped with jalapeños, tobiko & scallions
- Sushi Nachos** \$15
spicy sashimi (yellowtail, salmon, tuna, kani) topped with crunchy onion, jalapeño, tempura flakes, spicy mayo, eel sauce, wasabi sauce served with fried wonton chips

SALAD

- House Salad** \$4
garden mixed salad with homemade ginger dressing
- Cucumber Salad** \$7
cucumbers and mini sweet peppers picked in a homemade spicy sweet sauce
- Squid Salad** \$6
sliced squid over a bed of cucumber topped with ponzu sauce
- Seaweed Salad** \$6
Japanese marinated green seaweed
- Spicy Kani Salad** \$9
imitation crab salad over a bed of cucumber, with spicy mayo and tempura flakes on top
- Snow Crab Salad** \$8
snow crab, avocado, tempura flakes



Tuna Dumpling

All Hibachi entrees include 2 pcs of shrimp, please let your server know about any allergies. (NO SHARE PLATES)

HIBACHI ENTREES

served with mushroom soup, salad, vegetables, fried rice, noodles and 2 pcs shrimp

Vegetable	\$16
Chicken 8oz	\$22
Steak 8oz	\$26
Shrimp	\$26
Scallop 8oz	\$28
Calamari 8oz	\$26
Salmon 8oz	\$26
Tuna	\$26
Mahi Mahi	\$26
Filet Mignon 8oz	\$29
Twin Lobster (2 tails)	\$37

KIDS HIBACHI

for kids 10 years old and under served with mushroom soup or house salad, veg, fried rice, noodle & 1pc shrimp

Vegetable	\$12
Chicken	\$14
Shrimp	\$15
Steak	\$16
Scallop	\$16
Filet Mignon	\$17

HIBACHI COMBINATIONS

served with mushroom soup, house salad, vegetables, fried rice, noodle & 2 pcs shrimp

Shrimp & Chicken	\$27
Shrimp & Scallop	\$29
Shrimp & Salmon	\$29
Steak & Chicken	\$28
Steak & Shrimp	\$29
Steak & Calamari	\$29
Steak & Salmon	\$29
Steak & Scallop	\$30
Filet Mignon & Chicken	\$30
Filet Mignon & Shrimp	\$31
Filet Mignon & Scallop	\$32
Chicken & Lobster	\$34
Shrimp & Lobster	\$35
Steak & Lobster	\$35
Filet Mignon & Lobster	\$38
Rochester Special (steak, chicken, shrimp)	\$32
Seafood Delight (shrimp, scallop, lobster)	\$40
Kobe Delight (chicken, filet mignon, lobster)	\$41



SIDE ORDERS

Fried Rice	\$4.5
Noodles	\$4.5
Vegetables	\$6
Chicken	\$10
Salmon	\$10
Calamari	\$10
Steak	\$11
Shrimp	\$11
Scallop	\$12
Filet Mignon	\$13
Lobster	\$18

All hibachi tables include an automatic 18% gratuity. Consuming raw or undercooked meats, pastry, seafood or eggs may increase your risk of food borne illness



TERIYAKI ENTREES

your choice of protein, over stir fried vegetables, served with miso soup, house salad and white rice on the side. Ask your server about any combinations

Vegetable	\$15	Salmon	\$23
Tofu	\$17	Steak & Chicken	\$25
Chicken	\$20	Steak & Shrimp	\$26
Scallop	\$25	Chicken & Shrimp	\$24
Steak	\$23	Shrimp & Scallop	\$26
Shrimp	\$23		



TEMPURA DINNERS

6pcs of choice of protein with vegetables, served with miso soup, house salad, white rice and tempura sauce on the side

Vegetable (14pcs)	\$14	Calamari	\$18
Chicken	\$16	Combo	\$20
Shrimp	\$18	(chicken & shrimp)	

NOODLE ENTREES

all entrees come with thinly sliced vegetables

Chicken Udon	\$14	Yaki Udon	\$15
noodle soup with chicken and vegetables		stir fried thick chewy wheat noodles with chicken, beef and shrimp	
Tempura Udon	\$15	Yaki Soba	\$15
noodle soup with tempura veg and shrimp on the side		stir fried thin buckwheat noodles with chicken, beef and shrimp	
Nebayaki Udon	\$15		
noodle soup with beef, chicken, a poached egg and 2 pcs shrimp tempura on the side			

FRIED RICE OR NOODLES

Extra egg \$1

Vegetable	\$8	Chicken	\$11
Shrimp	\$12	Steak	\$13

DESSERTS



Tempura Ice Cream	\$5	Tempura Cheesecake	\$6
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MAKI ROLL / HAND ROLL

upcharge \$1 for soy paper per roll

COOKED

Cucumber Roll	\$4
Avocado Roll	\$4.5
Avocado Cucumber Roll	\$5
Veggie Garden Roll	\$6.5
avocado, cucumber, Japanese pickle & carrot	
Futo Maki	\$6.5
tamago, cucumber, avocado & asparagus	
Crabstick Roll	\$5
California Roll	\$6
crabstick, avocado & cucumber	
Spicy Crab	\$6.5
Spicy Shrimp	\$6.5
Shrimp Avocado	\$6
Shrimp Asparagus	\$6
Boston	\$7
steamed shrimp, cucumber & Japanese mayo	
Shrimp Tempura Roll	\$8.5
fried shrimp, avocado, cucumber & eel sauce	
Dragon Roll	\$11
grilled eel & cucumber topped with avocado, drizzled with eel sauce	

RAW

Tuna Roll	\$6
Salmon Roll	\$5.5
Yellowtail Scallion	\$6
Spicy Tuna	\$6.5
Spicy Salmon	\$6.5
Spicy Yellowtail	\$6.5
Alaska Roll	\$7
salmon, avocado, cucumber & tobiko	
New York Roll	\$7
apple, tuna, cucumber & Japanese mayo	
Philadelphia Roll	\$7
smoked salmon, cream cheese, avocado	
Spider Roll	\$10
deep fried soft shell crab, avocado, tobiko & eel sauce	
Rainbow Roll	\$11
crabstick & cucumber inside with salmon, tuna, yellowtail & avocado on top	

A LA CARTE

\$ 7 Per order, 2pcs Sushi or 3 pcs Sashimi

Tamago	Crab Stick
Shrimp	Eel
Tuna	Salmon
Yellowtail	White Tuna
Smoked Salmon	Strike Bass
Flying Fish Roe	Fluke

SUSHI ENTREES

served with miso soup & house salad. No substitution on any of the sushi items

Maki Combination	\$16
tuna roll, California roll & eel roll	
Chirashi	\$23
Chef's choice of a variety of raw fish over a bed of seasoned sushi rice	
Sushi Regular \$ 21	Sushi Deluxe \$24
chef's choice of 8pcs / 10pcs of assorted fish on sushi rice & tuna roll	
Sashimi Regular \$ 23	Sashimi Deluxe \$28
chef's choice of 5 kinds / 6 kinds of assorted raw fish	
Trio Sushi	\$28
3 pcs of tuna, 3pc of salmon, 3 pcs of yellowtail	
Trio Sashimi	\$32
6 pcs of each tuna, salmon & yellowtail	
Nigiri Sushi Tuna	\$28
10 pcs of raw tuna sushi & 1 tuna roll	
Sashimi Tuna	\$32
18 pcs of sliced raw tuna	
Sushi & Sashimi Combo	\$35
15 pcs of assorted sliced raw fish & 5 pcs of nigiri sushi & 1 spicy tuna roll	

LOVE BOAT FOR TWO

served with 2 miso soups & 2 house salads.No substitutions

Sushi for Two	\$49
16 pcs sushi, spicy tuna roll, eel roll & 1 chef special roll	
Sushi & Sashimi for Two	\$59
10 pcs sushi, 18 pcs sashimi, spicy tuna roll & 1 chef special roll	

Please be sure to let your server know about any allergies or raw/cooked preferences before ordering

CHEF SPECIAL ROLLS(COOKED)



Honeymoon Roll \$11

deep fried jalapeño stuffed with avocado, cream cheese & snow crab, topped with eel sauce & sriracha



Josh Allen Roll \$15

crabstick, seaweed salad, cream cheese, avocado, cucumber topped with seared tuna and drizzled with eel & wasabi sauce



Amore Roll \$16

shrimp tempura, eel, avocado & cucumber, topped with mango and drizzled with eel sauce



Queen's Roll \$15

snow crab, cream cheese, eel & avocado wrapped inside, topped with seared salmon, spicy mayo & eel sauce



Scorpion Roll \$16

shrimp tempura, cream cheese, cucumber & jalapeño wrapped inside with avocado, crabstick, topped with eel sauce and wasabi sauce



Greece Roll \$15

crabstick, cream cheese & snow crab, topped with avocado, steamed shrimp & topped with miso and wasabi sauce



Angry Dragon Roll \$17

shrimp tempura, cucumber, avocado, asparagus, spicy crab salad, topped with seared sliced beef and teriyaki sauce



Louisiana Roll \$16

shrimp tempura, avocado, cucumber & jalapeño, wrapped in sesame soy paper and drizzled with eel and yummy vinegar sauce



Volcano Roll \$15

crab stick, avocado, cucumber, & cream cheese inside, topped with spicy kani salad & tempura flakes



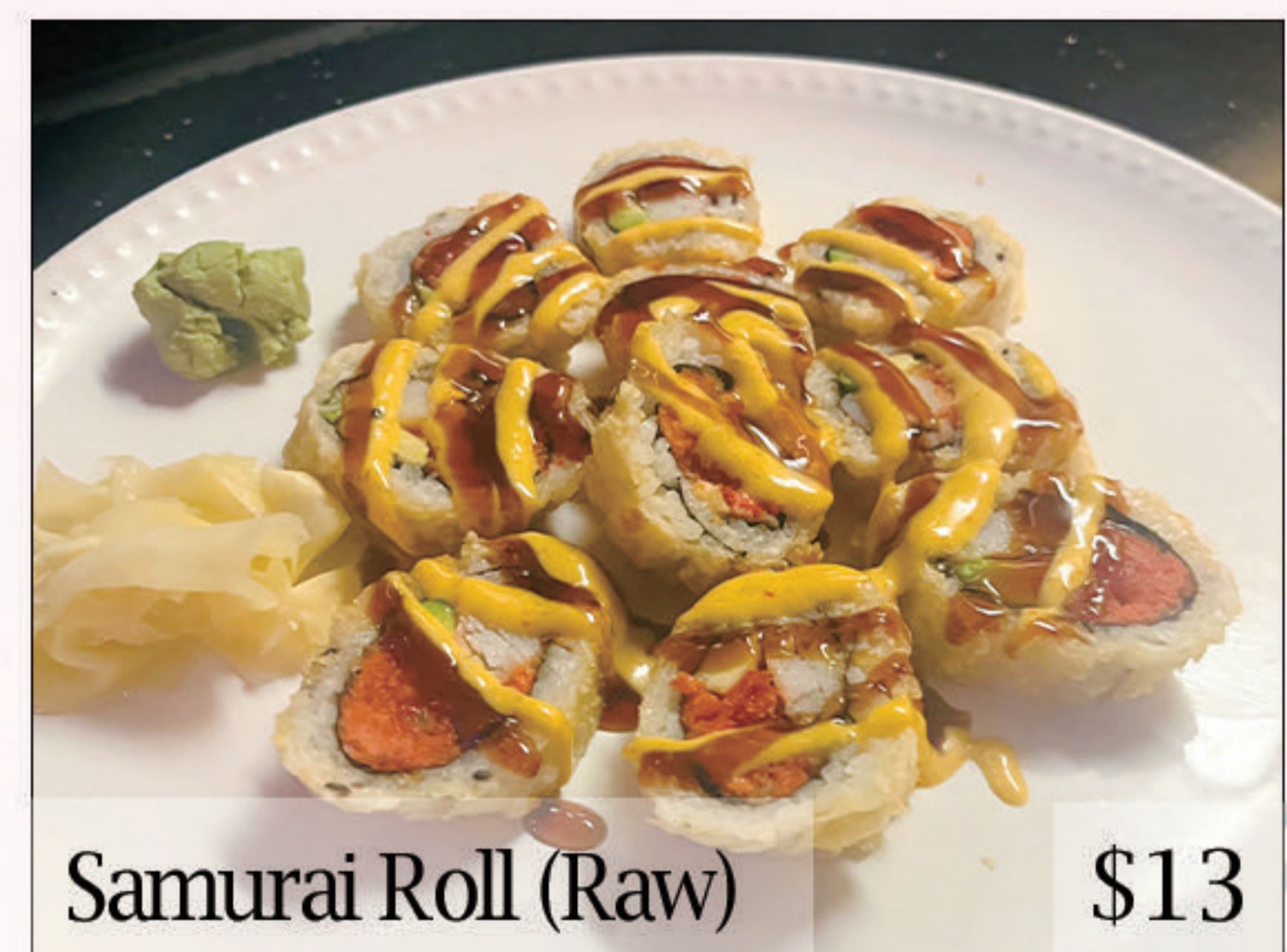
Green Dragon Roll \$15

snow crab, spicy kani, mango, cucumber topped with avocado, drizzled with plum and wasabi sauce



Snow Crunch Roll \$15

spicy crab, jalapeño, avocado, cucumber & shrimp tempura inside, topped with snow crab, drizzled with spicy mayo & eel sauce



Samurai Roll (Raw) \$13

deep fried roll with spicy tuna, crabstick, & avocado inside, drizzled with spicy mayo & eel sauce

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CHEF SPECIAL ROLLS (RAW)



Kobe House Roll \$14

deep fried roll with spicy tuna, spicy salmon, crabstick, avocado, topped with 3 kinds of tobiko and drizzled with spicy mayo and eel sauce



Mango Tango Roll \$14

avocado, mango, shrimp tempura, cucumber, spicy kani, topped with red tobiko



Crispy Spicy Tuna Roll \$14

deep fried rice wrapped in seaweed, topped with spicy tuna, drizzled with miso and wasabi sauce



Tuna Lover's Roll \$14

shrimp tempura & avocado, topped with spicy crunchy tuna and spicy mayo



Sesame Tuna Roll \$15

spicy tuna & avocado wrapped inside, topped with seared tuna & drizzled in plum sauce



Tuna Amazing Roll \$15

chef's choice of white fish, spicy tuna & avocado, topped with peppered tuna & sweet miso sauce



Dynamite Roll \$15

spicy yellowtail & tuna topped with spicy, crunchy crab salad, topped with tempura flakes and drizzled in wasabi sauce



Sashimi Roll \$16

spicy tuna, yellowtail, seaweed salad & asparagus wrapped inside with eel, salmon & avocado on top, drizzled in spicy mayo, wasabi mayo, topped with eel & miso sauces



Spice Girl Roll \$15

spicy tuna, spicy salmon, spicy yellowtail & avocado topped with masago, drizzled with spicy mayo



Angel Roll \$15

peppered tuna, tempura crunch, asparagus, topped with salmon, eel, avocado & spicy mayo



Tiger Roll \$15

tuna, salmon, yellowtail, avocado, mango, and masago wrapped in sesame soy paper



Fancy Tobiko Roll \$15

spicy tuna & salmon wrapped inside, topped with assorted tobiko

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CHEF SPECIAL ROLLS (RAW)



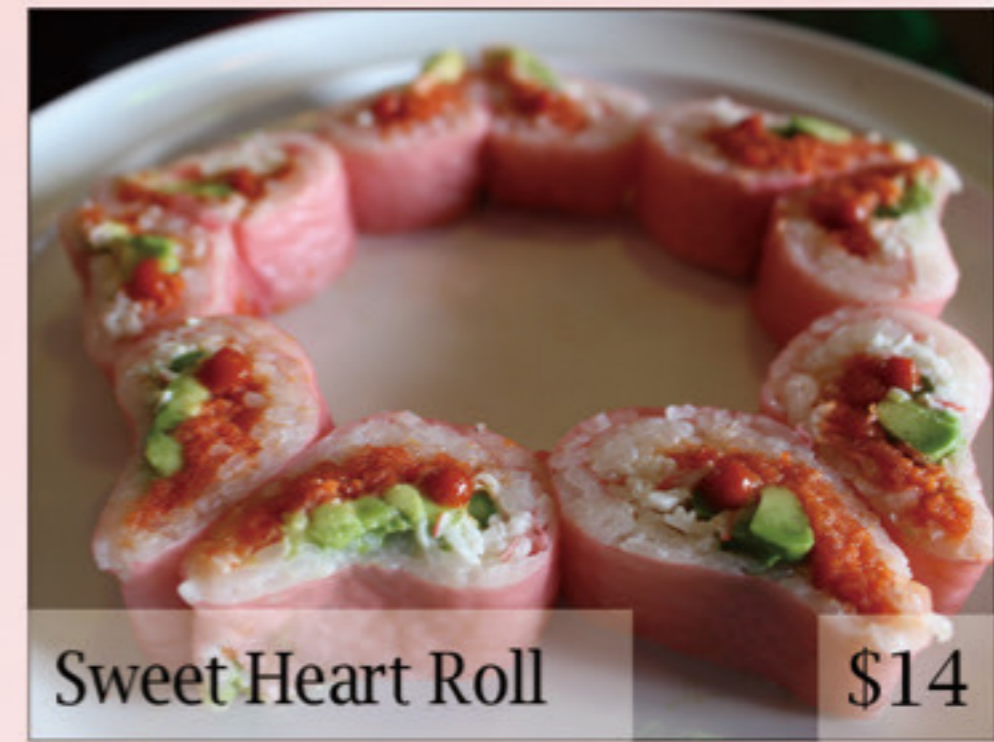
Hawaii Roll \$16

crispy shrimp tempura, spicy tuna & sliced pineapple wrapped in pink soy paper, topped with plum sauce



Ridge Roll \$15

spicy kani, mango & seaweed salad, topped with yellowtail, avocado, spicy mayo & masago



Sweet Heart Roll \$14

spicy tuna, snow crab, avocado & asparagus wrapped in pink soy paper, drizzled with sriracha



Red Dragon Roll \$15

shrimp tempura & spicy salmon topped with avocado, sliced red tuna & miso sauce



Black Horse Roll \$15

chef' s choice of white fish, spicy crab and cream cheese topped with peppered tuna, avocado & wasabi sauce



Jeremy Roll \$15

salmon, avocado, cucumber, & cream cheese inside, spicy tuna, & spicy crab on the outside, topped with wasabi & eel sauce



Snow White Roll \$15

snow crab, avocado & asparagus, topped with white tuna, drizzled with yummy vinegar sauce and sriracha



Mexican Roll \$15

crab meat, eel, and avocado inside, topped with spicy tuna, tempura flakes, drizzled in eel sauce & sriracha sauce



Empire Roll \$17

shrimp tempura, spicy tuna, & mango inside, topped with spicy kani salad, & drizzled in eel and spicy mayo



Field Goal Roll \$15

shrimp tempura, avocado & cream cheese inside, topped with spicy tuna, snow crab salad, and drizzled with eel sauce and spicy mayo



Magical Roll \$15

spicy tuna inside & topped with eel, avocado, steamed shrimp and drizzled with wasabi sauce



Central Park Roll \$15

deep fried roll with salmon, chef' s choice of white fish, crab meat & cream cheese inside, topped with crunchy spicy tuna, drizzled with miso and wasabi sauce

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