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

WHITE WINES WOODBRIDGE Riesling Sauvignon Blanc Pinot Grigio Chardonnay

BERINGER Moscato White Zinfandel

RED WINES \$6.50 WOODBRIDGE Cabernet Sauvignon Pinot Noir Merlot

SAKE Hot Sake sm \$5/lg \$8/xlg \$10

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



HAKUTSURU Plum Wine \$7.50

Cold Sake

ask your server for our selection & prices

BOMB

a fun game to play for 21 + ! minimum order quantity 2. Sake Bomb sake & beer \$4 Kobe Bomb \$5 amaretto, OJ & beer

SELTERS White Claw

High Noon

DOMESTIC BEERS

Coors Light Labatt Light Samuel Adams (\$6) Stella Artois (\$6)

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

Bud Light Labatt Blue Michelob Ultra Miller Lite

IMPORT BEERS

\$6

\$7

\$5

Heineken Corona Kirin Sapporo 12oz Sapporo 22oz(\$9)

SOFT DRINKS \$3.5

- Pepsi Diet Pepsi Starry
- Root Beer Club Soda / Tonic Water Pink Lemonade

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

Mtn Dew **Unsweetened** Iced Tea Ginger Ale Shirley Temple no refills (\$4)

JUICES

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 >

\$7 Harumaki crispy, deep fried vegetable spring rolls served with sweet chili sauce

\$7

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

Gyoza

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

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

\$4

\$7

sauce, wasabi sauce served with fried wonton chips

SALAD

House Salad garden mixed salad with homemade ginger dressing

Avocado Salad

Tuna Dumpling

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

Veg only	\$6	Chicken	\$8
Shrimp	\$9	Calamari	\$9

SOUP

\$3 Mushroom Soup sliced mushroom, scallion & fried onion in chicken broth

\$3.5 Miso Soup tofu, seaweed & scallion soy bean paste with a dashi stock Seafood Soup \$7 assorted seafood & mixed veg in chicken broth

house salad topped with sliced avocado, sesame seeds, served with house ginger salad dressing 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



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\$16Chicken 8oz\$22Steak 8oz\$26Shrimp\$26

HIBACHI COMBINATIONS

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

- Shrimp & Chicken
- Shrimp & Scallop
- Shrimp & Salmon
- Steak & Chicken

\$27 \$29 \$29

\$28

\$4.5

\$4.5

\$6

\$10

\$10

\$10

\$11

\$11

\$12

\$13

\$18

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

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	\$32

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

(steak, chicken, shrimp) Seafood Delight \$40 (shrimp, scallop, lobster) Kobe Delight \$41 (chicken, filet mignon, lobster)

SIDE ORDERS

www.KobeSushiSteak.com

Calamari Steak Shrimp Scallop Filet Mignon Lobster

Fried Rice

Vegetables

Noodles

Chicken

Salmon

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









Shrimp



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 noodle soup with chicken and vegetables \$15 Tempura Udon noodle soup with tempura veg and shrimp on the side Nebayaki Udon \$15 noodle soup with beef, chicken, a poached egg

and 2 pcs shrimp tempura on the side

Yaki Udon

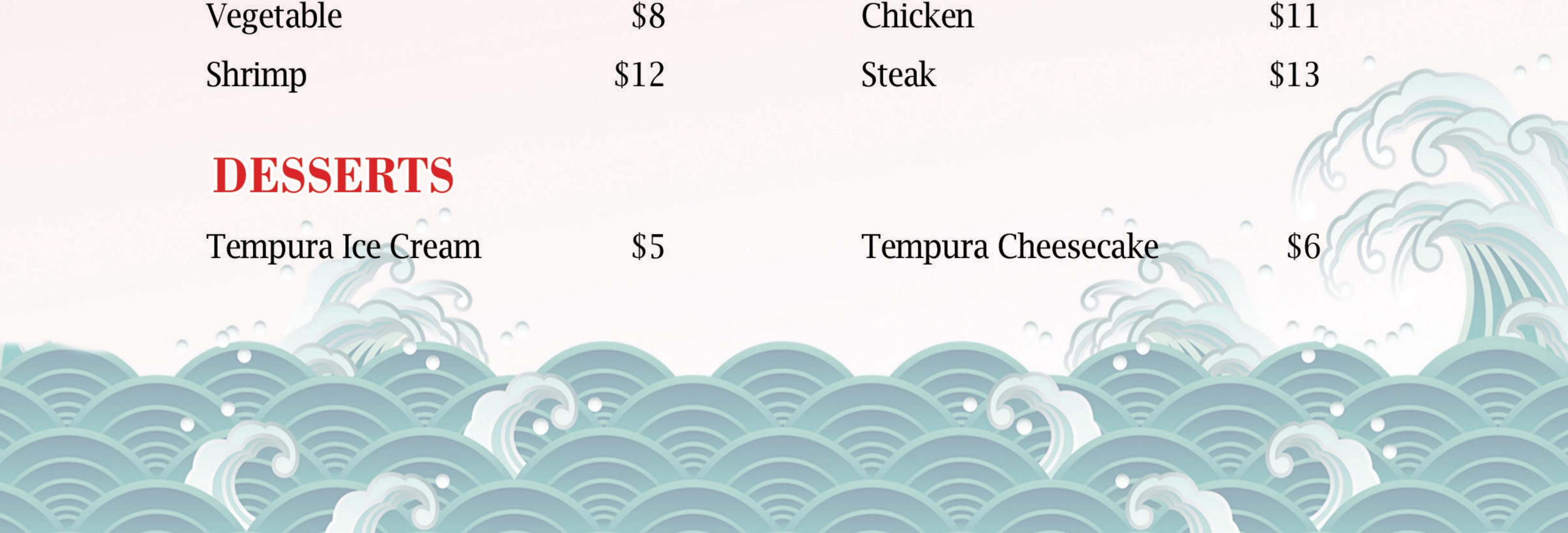
stir fried thick chewy wheat noodles with chicken, beef and shrimp Yaki Soba \$15 stir fried thin buckwheat noodles with chicken, beef and shrimp

FRIED RICE OR NOODLES

Extra egg \$1

\$11

\$15



MAKI ROLL / HAND ROLL upcharge \$1 for soy paper per roll

COOKEDCucumber Roll\$4Avocado Roll\$4.5Avocado Cucumber Roll\$5Veggie Garden Roll\$6.5avocado, cucumber, Japanese pickle & carrot

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

TamagoCaShrimpEdTunaSaYellowtailWSmoked SalmonSaFlying Fish RoeFl

Crab Stick Eel Salmon White Tuna Strike Bass Fluke

Futo Maki	\$6.5
tamago, cucumber, avocado & asparagus	S
Crabstick Roll	\$5
California Roll crabstick, avocado & cucumber	\$6
Spicy Crab	\$6.5
Spicy Shrimp	\$6.5
Shrimp Avocado	\$6
Shrimp Asparagus	\$6
Boston steamed shrimp, cucumber & Japanese	\$7 mayo
Shrimp Tempura Roll	\$8.5
fried shrimp, avocado, cucumber & eel s	auce
Dragon Roll	\$11

SUSHI ENTREES

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

Maki Combination\$16tuna roll, California roll & eel roll\$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

grilled eel & cucumber topped with avocado, drizzled with eel sauce

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

chef's choice of 5 kinds / 6 kinds of assor	rted	
raw fish	\$28	
Trio Sushi		
3 pcs of tuna, 3pc of salmon, 3 pcs of yello	wiall	
Trio Sashimi 6 pcs of each tuna, salmon & yellowtail	\$32	
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

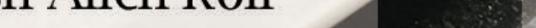
CHEF SPECIAL ROLLS(COOKED)







UTT

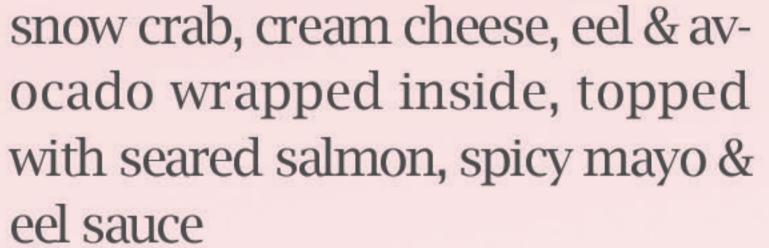


deep fried jalapeño stuffed with avocado, cream cheese & snow crab, topped with eel sauce & sriracha

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

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





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

Scorpion Roll

sauce



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



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



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



\$16



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







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

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

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

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of Food Borne Illness

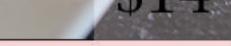
Please be sure to let your server know about any allergies or raw/cooked preferences before ordering

CHEF SPECIAL ROLLS (RAW)









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

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

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







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

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

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



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



\$16

Sashimi Roll



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







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

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

spicy tuna & salmon wrapped inside, topped with assorted tobiko

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of Food Borne Illness

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

CHEF SPECIAL ROLLS (RAW)



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



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



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







shrimp tempura & spicy salmon topped with avocado, sliced red tuna & miso sauce chef's choice of white fish, spicy crab and cream cheese topped with peppered tuna, avocado & wasabi sauce salmon, avocado, cucumber, & cream cheese inside, spicy tuna, & spicy crab on the outside, topped with wasabi & eel sauce



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





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





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





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

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

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of Food Borne Illness