

## 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
- |          |     |          |     |
|----------|-----|----------|-----|
| 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
- Avocado Salad** \$7  
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



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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