

# WELCOME TO KOBE

In Japan, the preparation of food is an art form and teppanyaki, which has been performed since the early 1900's, is no exception... Kobe is proud to continue sharing this tradition with St. Louis today.

There are no microwaves used for cooking at KOBE and our sauces do not come out of a can! All ingredients for your meal are prepared in our kitchen to give you the freshest taste. We proudly prepare each entrée to your specific desire and serve that meal sizzling hot at the height of its flavor to give you a meal that you won't soon forget.

KOBE has a special house seasoning selection for each entrée but would be honored to have you add your own special touch to the dishes we create.

SOY - a seasoning that lends a basic Japanese flavoring to any dish.

TERIYAKI - a sweeter seasoning with a teriyaki base that goes well with chicken, steak or salmon.

DRAGON FIRE - a spicy sauce that "heats" up the meal.

Your KOBE lunch is prepared at your teppanyaki table by your own personal chef with an accompaniment of hibachi vegetables, fried rice and hot green tea.  
(add house salad 1)

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## KOBE ENTREES

### Filet Mignon

a fresh cut of beef tenderloin seasoned either your way or ours, served sizzling hot for the best flavor possible 11

### Kobe Sea Scallops

the most tender and sweetest scallops straight from the sea 11

### Hibachi Shrimp

bites of heaven from the sea, seasoned and grilled to perfection 10

### Hibachi Steak

our own aged and hand trimmed beef strip loin, a tender and hearty classic 10

### Veggie Lunch

tofu blends with a medley of fresh vegetables 8

### Salmon Fillet

Atlantic salmon, the most flaky and flavorful available 11

### Seasoned Calamari

a Kobe special dish, seasoned perfectly and carefully grilled 9

### Teriyaki Steak

thinly sliced strip loin steak sautéed in our special Kobe teriyaki sauce 9

### Sesame Chicken

boneless, juicy breast of chicken finished with our own roasted sesame seeds 8

# WELCOME TO KOBE

神戸

STEAK  
HOUSE  
OF  
JAPAN

## KOBE COMBINATIONS

### Chicken & Salmon, Calamari, Shrimp or Scallops

*start with tender boneless chicken then you choose one of your favorite fresh seafood selections 11*

#### Seafood Combo

*choose two of your favorites from Salmon, Calamari, Shrimp or Scallops 12*

### Steak & Salmon, Calamari, Shrimp or Scallops

*start with our tender beef strip loin and you choose one of your favorite seafood selections 12*

### Filet Mignon & Chicken

*a fresh cut of the very best quality beef tenderloin and boneless tender chicken breast seasoned perfectly and served to you sizzling hot 13*

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### Steak & Chicken

*tender beef strip loin steak served with tender boneless chicken 11*

#### Filet & Lobster

*the king of the land and the king of the sea combine for a memorable lunch 22*

### Filet Mignon & Shrimp or Scallops

*the same fresh tender cut of beef tenderloin served with either seafood delicacy 15*

## AND IN ADDITION

### Tossed Green Salad

*with our house ginger dressing 1*

*à la carte selections to add to any entrée... make your meal even better! choose one 6*

**Shrimp**

**Salmon**

**Scallops**

**Calamari**

*or choose the king of the sea... **Lobster** 12*



*For your dining pleasure your personal chef and server will take care of your every need. The gratuity will be shared by your chef and server.*

*Prices do not include gratuity. For parties of eight or more, an 18% gratuity will be added.*

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.*