

WINES

Our wines are specially selected by the house
for your dining pleasure.

RED

Chianti Castiglioni Frescobaldi (Italy).....	39.95
Deen Vat 8 Shiraz - De Bortoli (Australia).....	41.95
Merlot-Lindemans Bin 40 (Australia).....	38.95
Valpolicella Classico-Superiore-Masi (Italy).....	39.95
Cabernet-Marlot Sandhill (B.C.).....	46.95
Shiraz-Wyndham Estate Bin 555 (Australia).....	45.95
Cabernet Sauvignon-Seven Oaks J.Lohr Estate (California).....	53.95
Cabernet Sauvignon-Fetzer Valley Oaks (California).....	48.95
Pinot Noir - Red Rooster (B.C.).....	46.95

WHITE

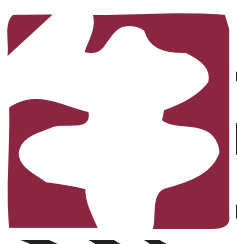
Pinot Gris-Sandhill (B.C.).....	43.95
White Zinfandel-Turning Leaf (California).....	35.95
Pinot Grigio-Ecco Domani (Italy).....	37.95
Chardonnay-Penfolds Koonunga Hill (Australia).....	38.95
Gewurztraminer-Fetzer (California).....	41.95
Chardonnay-Riverstone J.Lohr Estate (California).....	53.95
Sauvignon Blanc - Sandhill (B.C.).....	41.95

CHAMPAGNE

Dom Perignon (France).....	305.00
Mumm Cordon Rouge Brut (France).....	110.00
Segura Viudas-Brut Reserva (Spain).....	35.95

ALL PRICES ARE SUBJECT TO PST & GST TAX





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*

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.

神戸ジャパニーズ・ステーキハウス

全てのディナーには しゃぶしゃぶスープ アヘタイサーエビ
新鮮な野菜・ライス・お茶が含まれております。

1. 照り焼きチキン ディナー
チキンの照り焼きソースかけ
2. 鉄板エビ ディナー
エビのレモンハター味付け
3. 神戸スペシャル ディナー
ロブスターとトップサーロインステーキのコンビネーション
4. ヒバチステーキ ディナー
カナタ産のサーロインステーキ、ニューヨークカット
5. 野菜ディナー
生椎茸と新鮮な野菜ソテー
6. ステーキと車エビのコンビネーション ディナー
トップサーロインステーキと車エビのコンビネーション
7. 照り焼きコンビネーション ディナー
照り焼きチキンとトップサーロインステーキのコンビネーション
8. 鉄板エビとチキンのコンビネーション ディナー
エビと照り焼きチキンのコンビネーション
9. ウルトラ ディナー
半身のロブスター、サーロインステーキ、チキン、帆立貝のコンビネーション
10. シーフード コンビネーション ディナー
エビと帆立貝のコンビネーション

サイド	オウター	デザート
マグロ刺身	バナナ アイスクリーム	パイナップル かメロン
生椎茸のソテー	抹茶アイスクリーム	アイスクリームパイ
神戸炒飯	オレンジ シャーベット	

A TASTE OF THE ORIENT



BUDDHA

This concoction is our bartender's closest secret. It's delicious, and you keep the beautiful container... \$12.95



CHERRY BLOSSOM

This enticing creature is delicious and will go home with you... \$12.95

SAKE — Imported from Japan and served in a porcelain decanter. Please to sip slowly.
Hot Sake: Small \$8.75 Large \$10.75
Bottle of Cold Sake: \$16.95

SAPPORO BEER — The most famous of Japanese beer and reputed to be one of the world's best \$6.75

THE VERY FAMOUS KOBE COFFEE — A delightful combination of imported liqueurs with our special coffee and whipped cream \$7.75

MELON MARGARITA — All we can say about this one is ... Sayonara Senor \$8.95

KOBE DESSERTS

Banana Ice Cream	\$3.95
Green Tea Ice Cream	\$3.95
Mandarin Sherbet	\$3.95
Fresh Hawaiian Pineapple or Seasonal Melon	\$5.95
Our famous Mud Pie	\$6.95

8. TEPPAN SHRIMP & CHICKEN COMBINATION

Tasty sauteed imported shrimp along with a tender chicken breast... a wonderful combination.

43.95

4. HIBACHI STEAK

Our Famous Cattleman's New York Cut, Aged, Tender, and Mouth Watering.

39.95

6. STEAK & TIGER PRAWNS COMBINATION

A Tender Steak Accompanied by Giant Malaysian Tiger Prawns

46.95

9. THE ULTIMATE

Finely aged New York steak, Lobster Tail bathed in Sake and flamed in Brandy. Tender morsels of Teriyaki Chicken and delicately broiled Atlantic Scallops. Plus a bounty of Fresh Vegetables and Fresh Fruit or Melon.

62.95

KOBE FRIED RICE SOMETHING SPECIAL

...A heaping bowl of delicious fried rice, cooked before you with all kinds of good things, in our exotic sauces. A taste sensation!

9.95

SASHIMI

An appetizer of tender filets of tuna accompanied by our famous fiery Japanese mustard & Shoyu sauce.

11.95

* When available

FRESH JAPANESE MUSHROOMS [SHITAKE]

One of the world's delicacies brought to you by Kobe.

You must taste these morsels to believe it. Prepared before you with Our special seasonings and sauces. Truly the food of the gods.

* When available

11.95

5. VEGGIE DINNER

A heaping portion of delicately seasoned garden fresh vegetables, consisting of shiitake mushrooms, sweet onions, green bell pepper, tender sprouts, and bok choy. Our 'low-cal' special. Includes Shabu-Shabu soup, rice and Japanese green tea.

21.95

7. TERIYAKI COMBINATION

...Some Steak ...Some Chicken
A tantalizing Sirloin Steak and Boneless Chicken Breast Melded in Yamagishi's own Sauce.

42.95

10. SEAFOOD COMBINATION

A combination of the most delicious Fruits of the Sea - Giant Prawns and Tender Atlantic Scallops, delicately broiled to perfection and blended with a subtle Ginger Sauce.

48.50

3. KOBE EMPEROR'S SPECIAL 示

LOBSTER & STEAK 'OSAKA'

Half of a giant imported Lobster Tail Bathed in Sake, Flamed in Brandy, served together with a Tender Kobe Sirloin Steak. Includes a bounty of Fresh Vegetables, and Fresh Fruit or Melon Dessert.

A Repast Worthy of an Emperor!

54.95

FACILITIES AVAILABLE FOR PARTIES AND SPECIAL OCCASIONS - KOBE LOVES KIDS! KID'S MENU AVAILABLE THE PERFECT GIFT - A KOBE GIFT CERTIFICATE

WE ARE OFTEN ASKED ABOUT GRATUITIES...NO SERVICE CHARGE OR GRATUITY HAS BEEN ADDED TO YOUR BILL. QUALITY SERVICE IS CUSTOMARILY ACKNOWLEDGED BY A GRATUITY OF 15% OR MORE. "THANK YOU". A 15% SERVICE CHARGE WILL BE ADDED TO: PRIVATE PARTIES, OR SEPARATE CHECKS ON PARTIES OF 8 OR MORE. ARIGATO

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SHARED ORDERS \$15.00 ADDITIONAL