

SALAD

Green Salad w. Ginger Dressing	3
Seaweed Japanese style seasoned seaweed	4.5
Avocado Salad	6
Tofu & Hijiki Marinated Seaweed with sesame sauce & avocado	6.5
Crabmeat Avocado Salad	7



Avocado Salad



Crabmeat Avocado Salad

SOUP

Miso Soup Traditional Japanese soybean w. tofu, seaweed and scallion	3
Shitake Mushroom Miso soup w. shitake	3.5
Spinach & Tofu Chopped spinach & ultra soft tofu in seaweed broth	4.5
Dumpling 4 pork dumpling w. vegetable in seaweed broth	5
Seafood Soup	8

SUSHI BAR APPETIZER

Kani Salad Crabmeat with cucumber and house special dressing	6
Taku Salad Octopus with vinaigrette dressing	6
*Cilantro Salmon Blackened seasoned salmon with cilantro sauce	9
*Yellowtail Jalapeno Sliced seared yellowtail topped w. fresh jalapeno cilantro. Served w. yuzu sauce	9
*Sunomono Cucumber, lettuce, sesame oil, sweet vinegar. Choice of: Shrimp, Crab or Octopus (choose one only)	9
*Tuna Tataki Thinly sliced seared tuna served w. a special sauce	10
*Ahi Tuna Fresh tuna diced w. chili powder & soy sauce on top of avocado bowl.	11
*Seafood Ceviche Assorted sashimi pieces w. cucumber, onion and sweet lemon vinegar.	12



Beef Stick



Beef Tataki



Chicken Tempura

APPETIZERS

Edamame Soy bean w. sea salt	4.5
Vegetable Spring Roll (4)	5.5
Age Dashi Tofu Japanese styled deep fried tofu w. tempura sauce	4.5
Japanese Calamari	7
Vegetable Dumpling (8) Steamed or pan fried	6
Shrimp Shumai (8) Steamed Japanese seafood dumpling	6
Gyoza (6) Japanese pan fried pork dumpling	6
Yaki Tori 5 white meat chicken & scallion mint kabobs	7
Tokyo Crab Rangoon (6) Deep fried in tempura batter	7
Kobe Fresh Spring Roll Fresh rice wrap rolled w. cucumber, lettuce and shrimp	6.5
Beef Dumpling (8) Steamed or pan fried	7
Chicken Tempura Deep fried white meat tenders	7.5
Asparagus Tempura	7
Wasabi Shumai (6) Steamed Japanese pork wasabi dumplings	7
Bao Buns w. BBQ pork	7.5
Beef Negimaki Thinly sliced rib-eye steak rolled w. scallion in teriyaki sauce	7.5
Teriyaki Glazed Wings Crispy wings tossed with teriyaki sauce.	7.5
Shrimp & Vegetable Tempura	8
Baked Scallop (6)	9.5
Beef Stick 5 thick sliced rib eye steak on kabobs	8
Soft Shell Crab	9.5
Dynamite Shrimp Tempura battered, tossed in Kobe's special sauce	9
Kobe's Lettuce Wrap Pan seared chicken, green onions, celery & waterchestnuts over crispy rice sticks	9.5
Hamachi Kama Oven roasted yellowtail collar served with chefs special sauce	9.5
Wasabi Wonton Crunchy wonton skin filled w. avocado, cucumber, tomato & peppered tuna.	9.5
*Beef Tataki Sliced lightly cooked Filet Mignon w. house dipping sauce	10.5
Miso Chilean Sword Fish Grilled and served w. Japanese miso sauce	10.5

Age Dashi Tofu



Yaki Tori



Baked Scallop



Wasabi Wonton

*Consumers should know that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
18% gratuity for party of 6 or more
Habachi available for private party

NOODLE KOBE NOODLE SPECIAL

Lunch (11:00 am - 3:00 pm) \$11 • Dinner \$14
Noodle in Soup w. Your Choice of Topping & Noodles
(Choice of One Each)

<u>Choice of Topping:</u>	<u>Choice of Noodle:</u>
Grilled Chicken	Udon-Thick Noodle
Chicken Tempura	Soba-Buck Wheat Noodle
Vegetable Tempura	Ramen-Yellow Noodle

Grilled Beef	15
Shrimp Tempura	15
Seafood	16

Nebeyaki Udon 14
Shrimp tempura, grilled chicken, fish cake, vegetable & egg on top, thick noodle in seaweed broth



Grilled Beef Udon

YAKI UDON/SOBA/RAMEN

Stir Fried Noodle w. Vegetable
Served w. Miso Soup

Vegetable	9
Tofu	10
Chicken	12
Steak	14
Shrimp	13.5



Chicken Yaki Udon

PAD THAI

Stir Fried Rice Noodle w. egg, tofu, scallion,
bean sprouts & ground peanut (served on side)
Served w. Miso Soup

Tofu & Vegetable	9
Chicken	12
Beef	13
Seafood	14

RICE DISH

Brown Rice	2
Jade Rice	2
Quinoa	2

KOBE FRIED RICE

Japanese-style Fried Rice

Vegetable	9
Chicken	10
Beef	11
Shrimp	12
Smoked Salmon	12

Imperial Mango Roll



Catapillar Roll



Tokyo Monster Roll



SPECIAL ROLL

*Spider	10
I-soft shell crab, cucumber, avocado. O-flying fish roe	
Crazy Tiger	10
I-lobster salad, avocado, tempura flakes. O-special seaweed	
*Philadelphia Dream Roll	11
I-spicy crab, cream cheese & avocado	
O-tempura zucchini w. eel sauce & spicy mayo	
*Rainbow	10
I-crab stick, cucumber, avocado. O-tuna, salmon, yellowtail, fluke	
*Red Geisha	11
I-lobster salad, crabstick, mango, flying fish roe, tempura flakes.	
O-pink soy bean sheet	
Caterpillar	11.5
I-grilled eel with cucumber. O-Avocado on the outside	
*Manhattan	12
I-shrimp tempura. O-spicy tuna tempura flakes, scallion, toiko	
Sweet Heart	12
I-shrimp tempura, avocado. O-spicy crab, tempura flakes	
King Kong	12
I-shrimp tempura, spicy tuna, avocado, tobiko, w. chefs special sauce	
*381	12.5
I-spicy tuna, tempura flakes, cucumber & avocado. O-fresh tuna, avocado w. eel sauce, spicy mayo & tempura flakes	
*Alaska Beauty	12
I-spicy salmon, avocado, cucumber & tempura. O-fresh salmon & avocado w. eel sauce, spicy mayo & tempura flakes	
*Crazy Ninja	12
I-shrimp tempura. O-avocado & exotict tropical sauce	
*Drunken Geisha	12.5
I-spicy crab, avocado. O-tuna w. torched japanese mayo	
*Dragon	13
I-shrimp tempura. O-eel, avocado, flying fish roe	
Godzilla	13
I-spicy crab, avocado, tempura flakes. O-eel, eel sauce	
Imperial Mango	14
I-tempura fried shrimp wrapped in pink soy bean sheet with lobster salad, sliced mango dressed in mango sauce	
*T-Rex	13
I-salmon, spicy crab, avocado & cream cheese	
O-avocado, spicy crawfish salad w. eel sauce & spicy mayo	
*Incredible	13
I-spicy tuna, salmon & yellowtail w. tempura flakes, mango, avocado on kuburori and drizzled w. kubyaki sauce.	
*King Crab Rainbow	13
I-fresh king crabmeat topped w. tuna, salmon, fluke, yellowtail, avocado & tubiko	
*Las Vegas	13.5
Just right spicy tuna nestled with fresh avocado wrapped in seaweed. topped with lobster salad & four exotic caviars	
White Mountain	12.5
I-shrimp tempura w. avocado, O-crabmeat, w. chefs special sauce	
*Aloha	14
I-tempura boster tail, spicy shrimp, mango & avocado. Topped w. tuna, salmon, & yellowtail. drizzled w. eel sauce, spicy mayo, multi-colored tobiko & fish roe	
Tokyo Monster	15
I-shrimp tempura wrapped in pink soy bean sheet. Topped with a baked sea scallop, parmesan, crabmeat, sauteed onions and exotic caviar	
Out of Control	14
I-crunchy shrimp, spicy crab and avacado topped with sesame grilled salmon, tobiko & scallions	
*Whole (Hole) in One	14
I-tempura shrimp, spicy crab, spicy salmon, tuna, mango, avocado & cream cheese. drizzled w. eel sauce, spicy mayo & tempura flakes	
Surf and Turf	16
I-Shrimp tempura, avocado and cucumber. O-Filet Mignon	

SUSHI BAR ENTREES

Served w. Soup and Salad

*Kobe Roll Combo	14.5
California roll, eel avocado roll, yellowtail roll	
*Spicy Roll Trilogy	14.5
Spicy tuna roll, spicy crab meat, spicy salmon roll	
Seafood 3 Way	18
grilled scallops, smoked salmon, tuna avocado roll	
*Veggie Deluxe	16
8 pcs of assorted vegetable shushi and one cucumber & avocado roll	
*Sushi Deluxe	20
9 pcs sushi w. a tuna or California roll	
*Sushi Trio	21
3 pcs of each: tuna, salmon, yellowtail w. tuna or California roll	
*Salmon Lovers Box	21
5 pcs salmon sashimi, 2 pcs salmon nigiri, one crunchy spicy salmon roll and grilled salmon teriyaki	
*Tuna Lovers Box	22
5 pcs tuna sashimi, 2 pcs tuna nigiri, one crunchy spicy tuna roll and blackened pepper tuna	
*Sashimi Entrée	23
16 pcs assorted sashimi	
*Chirashi Box	23
Assortment of fish, shellfish on a bed of seasoned sushi rice, w. oba, green onion, fish roe, sesame seeds and seaweed salad	
*Sushi & Sashimi For 1	23
5 pcs sushi, 8 pcs sashimi and a crunchy spicy salmon roll	
*Sushi & Sashimi For 2	45
10 pcs sushi, 18 pcs sashimi and spicy crab roll, eel avocado roll, crunchy spicy tuna roll	



Veggie Deluxe



Sushi Deluxe



Salmon Lovers Box

SUSHI & SASHIMI

2 Piece

Tamago (Egg)	3.5
*Salmon	5
*Fluke	5
*Mackerel	4
Ebi (Cooked Shrimp)	4.5
Crab Stick	4
*Sur Red Clam	4.5
*Flying Fish Roe	4.5
*Octopus	4.5
*Smoked Salmon	4.5
*Salmon Roe	4.5
*Albacore (Tuna)	5.5
*Bass	5
Eel	5.5
*Kampachi (Amber Jack)	5.5
*Maguro (Tuna)	5.5
*Spanish Mackerel	5.5
*Spicy Tuna	5.5
*White Tuna	5
*Yellowtail	5.5
*Sea Scallop	6
*Aji (Horse Mackerel)	6.5
*Madai (Sea Dream)	7.5
*Botan Ebi (Sweet Jumbo Shrimp)	8
*Uni (Sea Urchin)	9
*Toro (Bluefin Tuna Belly)	Seasonal

MAKI ROLL

Asparagus	4
Avo-Kyu	4
Avocado, cucumber	
Inari	4
Sweet tofu	
Sweet Potato Tempura	4.5
Yasai	4.5
Asparagus, avocado, cucumber, lettuce	
California	5
Crab stick, avocado, cucumber	
*Celtics	5
Salmon, cucumber, avocado	
*Salmon	5
*Spicy Salmon	5.5
Salmon w. spicy sauce	
Spicy California	5.5
Crab stick, cucumber, avocado, spicy sauce	
*Old Port	5.5
Shrimp, salmon, avocado cucumber w. tempura flake	
*Philly	5.5
Smoked salmon, cream cheese, avocado	
*Red Sox	5.5
Smoked salmon, avocado	
*Spicy Yellowtail	5.5
*Salmon Avocado or Cucumber	5.5
*Spicy Tuna	5.5
Tuna, spicy sauce	
*Tekka	5
Tuna	
*Yellowtail	5
*Boston	6
Cucumber, avocado, shrimp, lettuce w. tabiko outside	
*Tuna Avocado or Cucumber	5.5
Una-Avo	6
Eel, avocado	
*Yellowtail Avocado or Cucumber	5.5
Futo Maki	7
A thick roll w. tamago (egg), cucumber, carrots, japanese pickles and crispy asparagus	
Chicken Tempura	6.5
Shrimp Tempura	8
U-Maine	8
Salmon, snapper w. asparagus, scallion, deep fried in tempura batter. Served w. special sauce.	
Spicy Scallop	9
King Crab Avocado	10.5
Lobster	13
Lobster tempura, avocado, cucumber, lettuce, flying fish roe, w. special seaweed	
*Super Dragon	12.5
O-Lightly torch salmon and white tuna w. shrimp tempura and special soy bean seaweed	

Super Dragon Roll



OUR FAMOUS PLATTERS

Served w. Rice, Salad and Miso Soup

	Beef or Chicken	Shrimp
1. Orange Chicken, Beef or Shrimp	14	15
2. Broccoli w. Chicken, Beef or Shrimp	13	15
3. Curry Chicken or Shrimp	13	15
4. Garlic Sauce Beef, Chicken or Shrimp	13	15
5. Hot & Spicy Chicken or Shrimp	14	15
6. Coconut Chicken or Shrimp	14	15
7. Japanese Cowboy Diced Filet Mignon, stir fried with onion and tomatoes, w. baked beans		16
8. Sukiyaki Steak A traditional Japanese taste of sliced steaks w. cabbage, celery, potato, carrots		16
9. Black Pepper Rib-Eye Steak		17
10. Miso Salmon Grilled 8 oz. Salmon Steak, served atop a bed of Jasmine rice, w. traditional miso sauce		17
11. Sumo Combo Grilled Filet Mignon & Jumbo Shrimp smothered w. fresh mushroom and onion in a chef special sauce on a bed of traditional soba noodles.		20



Sumo Combo

KATSU DINNER

Katsu means breaded cutlet, Katsu dinner
Served w. miso soup, steamed vegetable & rice

Katsu Tofu	12
Katsu Pork Tenderloin	13
Katsu Chicken	13

DONBURI DINNER

The Donburi dinner is served atop a bowl of rice. Katsu-don is a
breaded cutlet served atop a bowl of rice w. egg and onion

Pork Katsu-Don	13.5
Chicken Katsu-Don	13.5
Unagi Don (Grilled Eel)	15

TEMPURA DINNER

Served w. Miso Soup and Rice

Vegetable Only	10
Chicken and Vegetable	13
Shrimp (6) and Vegetable	15



Shrimp Tempura



Katsu Chicken

KOBE3
SOUTH PORTLAND
REV: 04/18

TERIYAKI DINNER

Served w. Miso Soup, Salad and Rice

Vegetable	11
Chicken	13.5
Rib-Eye Steak	16.5
Salmon	16.5
Shrimp	16.5
Scallop	18

RED CURRY

Asparagus, red & green peppers,
red onion with coconut milk.
Served w. Rice, Soup and Salad



Red Curry

Chicken	14
Shrimp	17
Salmon	17

TERIYAKI DINNER BENTO BOX

Bento Box Served w. Shrimp & Vegetable Tempura,
Salad, Hibachi Rice and 2pcs Gyoza

Vegetable	13
Chicken	15.5
Rib-Eye Steak	18.5
Salmon	18.5
Shrimp	18.5
Scallop	19.5



Bento Box Dinner

KOBE GARDEN

Stir fried seasonal vegetable in light sauce
Served w. Rice & Salad and Miso Soup

w. Fried Tofu	11
w. Chicken	13
w. Beef	14.5
w. Shrimp	15
w. Seafood	16.5

ITAME (JAPANESE STYLE STIR-FRY)

Mixed w. Cabbage, Bean Sprout, Asparagus,
Stir-Fried in Japanese Style. Served w. Rice, Miso Soup and Salad

Chicken	13
Salmon	16
Shrimp	16
Rib-Eye Steak	17



Rib-Eye Steak Teriyaki



Shrimp & Vegetable Tempura

KATSU LUNCH

Katsu means breaded cutlet, Katsu Lunch served w. miso soup, steamed vegetable and rice

Katsu Pork Tenderloin	9
Katsu Chicken	9
Katsu Tofu	9

DONBURI LUNCH

The Donburi lunch is served atop a bowl of rice, Katsu-don is a breaded cutlet served atop a bowl of rice w. egg and onion

Pork Katsu-Don	10
Chicken Katsu-Don	10
Shrimp & Vegetable Tempura-Don	10.5
Unagi Don (Grilled EEL)	11

OUR FAMOUS PLATTERS LUNCH

Served w. Miso Soup, Salad and Rice

	Beef or Chicken	Shrimp
1. Orange Chicken, Beef or Shrimp	10	11.5
2. Broccoli w. Chicken, Beef or Shrimp	9.5	11.5
3. Curry Chicken or Shrimp	9.5	11.5
4. Garlic Sauce Beef, Chicken or Shrimp	9.5	11.5
5. Hot & Spicy Chicken or Shrimp	10	11.5
6. Coconut Chicken or Shrimp	10	11.5
7. Japanese Cowboy Diced Filet Mignon, stir fried with onion and tomatoes, w/ baked beans	11	
8. Black Pepper Rib-Eye Steak	12	

TERIYAKI LUNCH

Served w. Miso Soup, Salad and Rice

Vegetable	9
Chicken	10
Rib-Eye Steak	11.5
Salmon	11.5
Shrimp	11.5
Scallop	12

TERIYAKI LUNCH BENTO BOX

Bento Box Served w. Shrimp & Vegetable Tempura, Salad, Hibachi Rice and 2pcs Gyoza

Vegetable	10
Chicken	12
Rib-Eye Steak	13
Salmon	13
Shrimp	13
Scallop	15

TEMPURA LUNCH

Served w. Miso Soup and Rice

Vegetable Only	8
Chicken and Vegetable	10
Shrimp (3) and Vegetable	11

LUNCH SPECIAL

11:30 am-3:pm Except Holiday
Served w. Salad and Soup

*Sushi Lunch	12
5 pcs of sushi w. a California roll	
*Sashimi Lunch	13
10 pcs sashimi w. a side of sushi rice	

LUNCH SPECIAL ROLL

Select Roll(s) From the List
No Substitution, Served w. Miso Soup

Two Roll Combo	9
Three Roll Combo	12

Yasai

Asparagus, avocado, cucumber, lettuce

Asparagus

Avo-Kyu

Avocado, cucumber

*Philly

Smoked salmon, cream cheese

*Celtics

Salmon, cucumber, avocado

Inari

Sweet tofu

California

Crab stick, avocado, cucumber

*Bangor

Shrimp, salmon, avocado cucumber w. tempura flake

*Tekka

Tuna

*Spicy Tuna

Tuna, spicy sauce

Una-Avo

eel, avocado

*Red Sox Roll

Smoked salmon, avocado

Spicy California

Crab stick, cucumber, avocado, spicy sauce

*Salmon

*Spicy Salmon

Salmon w. spicy sauce

*Yellowtail

*Spicy Yellowtail

*Tuna Avocado or Cucumber

*Salmon Avocado or Cucumber

*Yellowtail Avocado or Cucumber

Sweet Potato Tempura

HIBACHI

Served w. green salad, clear soup,
hibachi fried rice, vegetable &
2 pcs. hibachi shrimp appetizer (Dinner Only).

*dinner includes teriyaki noodle when
dining at hibachi grill only

HIBACHI LUNCH

Served w. Salad, Soup and Fried Rice

Vegetable	9.5
Chicken	12.5
Rib-Eye Steak	13.5
Salmon	13.5
Shrimp	13.5
Filet Mignon	15
Scallop	15

SINGLE ITEM

Vegetable without 2 pcs shrimp appetizer	14
Chicken	18
Calamari	19
Salmon	21
Rib-Eye Steak	21
Sword Fish	21
Shrimp	21
Filet Mignon	28
Scallop	28
Twin Lobster Tail	31

COMBINATION

Chicken & Rib-Eye Steak	23
Chicken & Salmon	23
Chicken & Shrimp	23
Chicken & Scallop	25
Rib-Eye Steak & Salmon	26
Rib-Eye Steak & Shrimp	26
Filet Mignon & Chicken	27
Salmon & Shrimp	27
Lobster & Chicken	27
Rib-Eye Steak & Scallop	28
Shrimp & Scallop	29
Salmon & Scallop	29
Filet Mignon & Salmon	29
Filet Mignon & Shrimp	29
Lobster & Shrimp	30
Lobster & Rib-Eye Steak	30
Lobster & Salmon	30
Lobster & Scallop	32
Filet Mignon & Scallop	32
Filet Mignon & Lobster	34



Rib-Eye Steak Habachi

KID'S HIBACHI

Under 12 Years old.

1 pc hibachi shrimp appetizer (Dinner Only).

Vegetable without shrimp appetizer	10
Chicken	13
Salmon	13.5
Shrimp	13.5
Rib-Eye Steak	13.5
Scallop	15

SIDE ORDER

Thai Jasmine Rice	2
Vegetable	5
Noodles	5
Fried Rice	5
Tofu	5
Chicken	9
Rib-Eye Steak	11
Salmon	11
Shrimp	11
Filet Mignon	13
Scallop	14
Lobster Tail	14



Rib-Eye Steak Side Order

DESSERTS

Japanese Flavor Ice Cream	4.95
Coconut	
Red bean	
Green tea	

Japanese Flavor Ice Cream Trio	6
Choice of 3 ice cream	
Coconut	
Red bean	
Green tea	



Mochi Ice Cream

Mochi Ice cream	4.95
Japanese-style ice cream	
coated with rice dough	
Red bean	
Strawberry	
Green tea	



Ice Cream Tempura

Ice Cream Tempura	6.50
Cold ice cream coated	
with butter cake and	
tempura fried hot outside	
Coconut	
Red bean	
Green tea	



Ultimate Sticy Rice

Ultimate Sticky Rice	6.50
Honey butter sticky rice. Topped	
with coconut ice cream,	
almond cookie dough,	
and whipped cream	

Green Tea Tiramisu	6.95
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