



## **WELCOME TO JAPANESE RESTAURANT KOBE**

Our concept is simple. We provide only fresh ingredients and our chefs know like no other how to apply the principles of the Japanese cuisine in preparing our dishes. Either you sit at one of our teppanyaki tables, our sushi bar or a private table... We strive to give you an amazing dining experience.

## **OUR CHEFS ARE THE STARS OF SHOW**

Cooking in front of you. We love for you to capture your dining experience in our restaurant and we are always proud to see/read/hear it back on Social Media. But we kindly ask you to please ask our chefs permission first, when you wish to photograph them.

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## **WELKOM BIJ JAPANS RESTAURANT KOBE**

Ons concept is eenvoudig. We gebruiken alleen verse ingrediënten en onze chefs weten als geen ander hoe ze de principes van de Japanse keuken moeten toepassen bij de bereiding van onze gerechten. Of u nu zit aan de teppanyaki tafel of sushibar, of gewoon aan een privé tafel... we streven ernaar u een geweldige diner ervaring te bezorgen.

## **ONZE CHEFS ZIJN DE STERREN VAN ONS RESTAURANT**

Of u nu zit aan de teppanyaki tafel of aan de sushibar, u ziet onze chefs recht voor u in actie. We vinden het geweldig als u uw ervaringen in ons restaurant vast wilt leggen. We zijn heel trots om het terug te zien op Social Media en om uw recensies en beoordelingen terug te lezen. Maar we vragen u vriendelijk om eerst toestemming te vragen aan onze chefs als u ze wilt fotograferen.

Dōmo arigatōgozaimashita!

# MENU

## TEPPANYAKI

### **SORA €52.00**

4 COURSES

#### Nanban

Fried salmon marinated in a sweet and sour vinegraitte  
Gebakken zalm gemarineerd in een zoet zure vinegraitte

#### Japanese soup

Japanse soep

#### Tenderloin steak or shrimp

Ossehaas of garnalen

#### Chef's Dessert

Dessert van de dag

### **TORI €63.00**

5 COURSES

#### Nanban

Fried salmon marinated in a sweet and sour vinegraitte  
Gebakken zalm gemarineerd in een zoet zure vinegraitte

#### Japanese soup

Japanse soep

#### Chicken thigh

Malse kip

#### Tenderloin steak or shrimp

Ossehaas of garnalen

#### Chef's Dessert

Dessert van de dag

### **NAMI €66.00**

5 COURSES

#### Nanban

Fried salmon marinated in a sweet and sour vinegraitte  
Gebakken zalm gemarineerd in een zoet zure vinegraitte

#### Japanese soup

Japanse soep

#### Catch of the day

Vis van het seizoen

#### Tenderloin steak or shrimp

Ossehaas of garnalen

#### Chef's Dessert

Dessert van de dag

### **KOBE €82.00**

6 COURSES

#### Three kind of appetizers

Drieluikje

#### Japanese soup

Japanse soep

#### Tempura or Sushi & Sashimi

Tempura of Sushi & Sashimi

#### Catch of the day

Vis van het seizoen

#### Tenderloin steak or shrimps

Ossehaas of garnalen

#### Chef's Dessert

Dessert van de dag



# MENU

## TEPPANYAKI

### UMI €84.00

6 COURSES

Three kind of appetizers

Drieluikje

Japanese soup

Japanse soep

Tempura or Sushi & Sashimi

Tempura of Sushi & Sashimi

Grilled scallops

Gegrilde St.Jacobsschelpen

Tenderloin steak or shrimps

Ossehaas of garnalen

Chef's Dessert

Dessert van de dag

### KAZE €88.00

6 COURSES

Three kind of appetizers

Drieluikje

Japanese soup

Japanse soep

Tempura or Sushi & Sashimi

Tempura of Sushi & Sashimi

Half Lobster

Halve kreeft

Tenderloin steak or shrimps

Ossehaas of garnalen

Chef's Dessert

Dessert van de dag

### TSUKI €102.00

7 COURSES

Three kind of appetizers

Drieluikje

Japanese soup

Japanse soep

Tempura or Sushi & Sashimi

Tempura of Sushi & Sashimi

Chicken thigh or Catch of the Day

Malse kippedij of Vis van het seizoen

1/2 Lobster

Halve kreeft

Tenderloin steak or

shrimps

Ossehaas of garnalen

Chef's Dessert

Dessert van de dag



# MENU

## TEPPANYAKI

### VEGETARIAN €49

5 COURSES

#### Vegetarian appetizer

Vegetarische voorgerecht

#### Japanese soup

Japanse soep

#### Vegetarian Tempura

Vegetarische tempura

#### Vegetarian sushi platter

Gegrilde tofu op de teppanyaki with fried rice

#### Chef's Dessert

Dessert van de dag

### KIDS €39.00

5 COURSES / 12YR OR YOUNGER

#### Nanban

Fried salmon marinated in a sweet and sour vinegraitte

Gebakken zalm gemarineerd in een zoet zure vinegraiite

#### Japanese soup

Japanse soep

#### Tempura

Verschillende soorten tempura

#### Chicken thigh or fish, with fried rice

Kip of Vis, met gebakken rijst

#### Homemade Japanese ice cream with whipped cream

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#### INCLUDED IN THE MENU

Fried rice, seasonal vegetables, teppanyaki seasoning and green salad with seaweed.

Gebakken rijst, seizoensgroente, teppanyaki sauzen en groene salade met zeewier

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#### OPTIONALS

Additional Tenderloin steak 100G + €22.50

Extra ossehaas 100G

First dish changed to 1/2 lobster + €19.95

Hoofgerecht vervangen door 1/2 kreeft

Main dish changed to 1/2 lobster + €8.00

Hoofgerecht vervangen door 1/2 kreeft

Main dish changed to wagyu + €39.90

Hoofgerecht vervangen door wagyu

# MENU

## A LA CARTE

### APPETIZERS VOORGERECTEN

Nanban €9.50

Fried Salmon marinated in a sweet and sour vinegrette/  
Gebakken zalm gemarineerd in een zoet en zure vinegrette

Three kinds of appetizers €15.00  
Drieluikje

Japanese Gyoza €11.00  
Japanse dumplings met kip en groente

### JAPANESE TEMPURA TEMPURA

Vegetable tempura €21.00  
Verschillende soorten gefrituurde groentes

Shrimp tempura €25.00  
Gefrituurde garnalen

Assorted tempura €25.00  
Verschillende soorten gefrituurde groentes  
en gefrituurde garnalen

### DESSERT NAGERECHT

Homemade Japanese ice cream €5.50  
Huisgemaakte japans ijs

Chef's Dessert €12.00  
Huisgemaakte japans ijs met cheesecake

### MAIN COURSES HOOFDGERECHTEN

Chicken Thigh €24.00  
Malse kippedij

Fish of the season €26.50  
Vis van het seizoen

Grilled Scallops €29.95  
Gegrilde St. Jakobsschelpen

Tenderloin steak €34.50  
Ossehaas

Shrimp €34.50  
Garnalen

1/2 Lobster €42.50  
1/2 kreeft

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Seasonal grilled vegetables are included in the main dishes  
Gegrilde seizoensgroenten zijn inbegrepen in alle  
hoofdgerechten

### SIDE ORDERS BIJGERECHTEN

Steamed rice €3.50 / Fried rice €7.00  
Gestoomde rijst / Fried rice

Japanese soup €4.00  
Japans soep

Green salad with seaweed €4.50  
Groene salad met zeewier

Grilled vegetables €11.50  
Gegrilde seizoensgroentes



# MENU

## SUSHI

### SUSHI €45.00

4 COURSES

#### Nanban

Fried marinated salmon in a Namban sauce/ Gebakken en gemarineerde zalm in een Namban saus

#### Japanese soup

Japanse soep

#### Assorted nigiri and maki sushi

Verschillende soorten nigiri en maki sushi

#### Chef's Dessert

Dessert van de dag

### HANA €78.00

6 COURSES

#### Three kinds of appetizers

Drieluikje

#### Japanese soup

Japanse soep

#### Sashimi

Assortiment van sashimi

#### Tempura

Assortiment van tempura

#### Assorted nigiri and maki sushi

Verschillende soorten nigiri en maki sushi

#### Chef's Dessert

Dessert van de dag

### MINATO €62.00

5 COURSES

#### Nanban

Fried marinated salmon in a Namban sauce/ Gebakken en gemarineerde zalm in een Namban saus

#### Japanese soup

Japanse soep

#### Sashimi or tempura

Keuze uit sashimi of tempura

#### Assorted nigiri and maki sushi

Verschillende soorten nigiri en maki sushi

#### Chef's Dessert

Dessert van de dag

### PLATTERS

CHEF'S CHOICE/ GOOD FOR ONE PERSON MAIN COURSE

Sushi €36,50

Sashimi €32.50



# SUSHI

## A LA CARTE

### SASHIMI

PER PORTION

Tuna	€25.50
Salmon	€22.00
Scallop	€20.00
Seabass	€20.00
Mackerel	€20.00

### URAMAKI ROLLS

10 PIECES

Salmon avocado roll	€19.50
California roll	€15.50
Spicy tuna roll	€15.50
Tuna mayo roll	€15.50
Tempura roll	€16.00
Dragon roll	€19.50

### NIGIRI

PER PIECE

Tamago (egg)	€4.50
Scallop	€4.95
Salmon	€5.95
Seabass	€4.95
Mackerel	€4.95
Ikura	€5.95
Shrimp	€4.95
Tuna	€6.95
Unagi (grilled eel)	€6.95

### HANDROLL

PER PIECE

Salmon handroll	€8.95
Tuna handroll	€9.95
California handroll	€9.95
Tempura handroll	€9.95
Mackerel handroll	€9.95
Spicy Tuna handroll	€9.95

### MAKI ROLLS

6 PIECES

Maki tuna roll	€9.95
Maki cucumber roll	€6.95
Maki salmon roll	€7.95
Maki avocado roll	€6.95

# MENU

## DRINKS

### SOFTDRINKS

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Coca Cola, Cola Zero	€3.75
Fanta, Sprite, Cassis	€3.75
Bitter Lemon, Tonic	€3.75
Minute Made Apple, Orange	€3.75
Finley Ginger Ale	€3.75

### TABLE WATER

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Staatl. Fachingen still 750ml	€6.00
Staatl. Fachingen pettilant 750ml	€6.00

### APERITIFS & SPRITZ

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Martini Bianco, Rosso	€8.50
Campari	€8.50
Ruby Port, Tawny Port	€8.50
Pernod, Ricard, Sambucca	€8.50
Campari Spritz	€11.50
Aperol Spritz	€11.50
Limoncello Spritz	€11.50
Yuzu Spritz	€11.50
Kir, Kir Royal	€8.50 / €11.50

### MOCKTAILS €7.50

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Shirley Tempel <i>Grenadine - Ginger ale - Cherries</i>
Hugo <i>Elderflower - Lime - Mint</i>
Sunset <i>Grenadine - Orange - Sprite</i>

### BEERS

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Asashi draft 25cl/50cl	€4.50/ €8.00
Sapporo, Kirin 33cl	€6.50
Grimbergen Blond/ Dubbel 33cl	€4.50
Grolsch Radler 2.0% 30cl	€4.00
Grolsch 0.0% 30cl	€4.00

### COCKTAILS €12.50

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"KOBÉ" Yuzu Martini <i>Yuzu - Vodka - Lycee</i>
Passionfruit Mojito <i>Passionfruit - Rum - Mint</i>
Raspberry Gimlit <i>Raspberry - Gin - Lime</i>
Espresso Martini <i>Vodka - Tia Maria - Espresso</i>
Negroni <i>Vermouth - Campari - Gin</i>

### GIN & TONIC

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Gordon's 0.0% Gin & Tonic <i>Rosemary &amp; Cherries</i>	€7.50
Gordon's Gin & Tonic <i>Lime &amp; Mint</i>	€11.50
Gin Mare & Tonic <i>Rosemary, Basil &amp; Lemon</i>	€13.00
Copperhead & Tonic <i>Orange &amp; Mint</i>	€13.00
Roku (Japan) <i>Ginger &amp; Rosemary</i>	€13.50



# MENU

## DRINKS

### BRANDY

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Busnel Calvados Pays D'auge	€8.50
Marie Duffao Armagnac VSOP	€8.50
Courvosier VS	€8.50
Remy Martin Fine Cognac VSOP	€10.50

### LIQOURS

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Choya Plumwine (Japan)	€8.50
Disaronno	€8.50
Bailey's, Tia Maria	€8.50
Grand Marnier, Cointreau	€8.50
Licor 43	€8.50
Creme de Cassis	€8.50
Drambuie	€8.50
Limoncello	€8.50
Bacardi Carta Blanca	€8.50
Bacardi Spiced	€8.50
Jonge Jenever	€8.50
Ketel1 Gerijpte Jenever	€8.50

### WHISKY

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Jack Daniels	€7.50
Johnnie Walker Red Label	€8.50
Johnnie Walker Black Label	€10.50
Jameson Whisky	€9.50
Chivas Regal 12 Years	€13.00

### JAPANESE

Tenjaku Blended Whisky	€11.50
Suntory Whisky Toki	€13.50
Suntory Whisky The Chita	€21.00
Mars Shinshu Maltage Cosmo	€25.00

### COFFEE & TEA

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Tea	€3.55
Japanese Green Tea	€4.50
Japanese Green Tea Pot	€6.50
Fresh Mint Tea	€5.50

Espresso	€4.00
Coffee	€4.00
Cappuccino	€4.50
Latte Macchiato	€4.50

Irish, Italian, Spanish, French, Bailey's Coffee	€12.50
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No service charge is applied on the prices, the prices are subject to change without prior notice. We accept the following payments: Cash, Maestro, Mastercard, Visa, Kobe Giftcard (Gifty).

# THE STORY OF OUR WAGYU



We offer Japanese Ribeye wagyu from Japanese Wagyu cows that are raised in the warm climate and environment of Kagoshima Prefecture, located at the southwestern tip of the island of Kyushu which is the southernmost of the four main islands of Japan.

The cattle is raised following centuries old Japanese traditions and is fed for 840 days which results in A4/A5 quality Wagyu with a BMS of 12.

The Kagoshima 'Black' as the cow is called, has won the best wagyu award and the world's best steak award in 2022.

## **What are the characteristics of the Kagoshima Gyu?**

Kagoshima Black Beef is a brand of beef characterised by its melt-in-your-mouth texture and delicate but firm taste of meat and fat, which is created by well-balanced marbling with a low melting point called unsaturated fatty acid, interwoven in its fine and tender meat texture.

100 GRAM OF WAGYU €68.00

100 GRAM WAGYU IN YOUR MENU €39.90

**IF YOU WISH TO ORDER MORE THAN 100 GRAMS, CONTACT US FOR THE PRICE**

**Wagyu is only available if you order it at least 24 hours in advanced and is subject to availability.**

