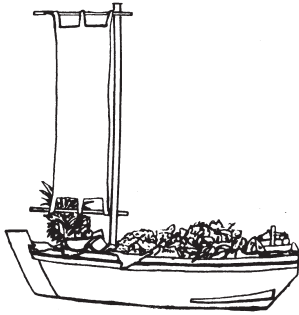


Kobe An



Welcome to Kobe An!

Kobe An was established 1979 and we have been family owned and operated ever since. All of our food, as well as our unique sauces are made fresh daily in our kitchen. We know you have many choices when it comes to dining out and we are glad you chose to dine with us today.

Please enjoy, and we hope you come back to see us again and again!

Appetizers

CALAMARI STEAK – TENDER GRILLED STEAK	8.5
CALAMARI TEMPURA – BITE SIZED CALAMARI, GLAZED WITH SWEET AND SOUR HOT SAUCE	10.5
SOFT SHELL CRAB – SPICY RICE VINEGAR DIPPING SAUCE	14
AGÉ TOFU – LIGHTLY BREADED TOFU, FRESH GINGER DAIKON & PONZU SAUCE, accompanied by Bonito flakes	6
TOFU – HOT OR COLD WITH FRESH GINGER AND SCALLION SAUCE	8
SHRIMP & VEGETABLE TEMPURA.	12
VEGETABLE TEMPURA – SEASONAL FRESH VEGETABLE & TOFU	10
ASPARAGUS TEMPURA	8
GYOZA – SEASONED BEEF AND VEGETABLE POTSTICKERS, KIMIE’S FAMILY RECIPE.	6
BEEF NEGIMAKI	12
JULIENNED CARROTS AND SCALLIONS ROLLED IN THINLY SLICED, DRY, AGED RIB EYE, GRILLED AND SERVED WITH SPICY SHICHIMI TERIYAKI SAUCE	6
SHUMAI – STEAMED PORK DUMPLINGS.	6
MISO SOUP	3.5
WITH SEAWEED	4
YAKITORI – 2 SKEWERS: CHICKEN, ONION, AND MUSHROOMS ON SKEWER	8
TSUKEMONO - ASSORTMENT OF PICKLED VEGETABLES	5.5
STEAMED RICE	2.5
FRIED RICE – EGG AND VEGETABLES	3.5
BROWN RICE	3.5
SALAD – MIXED GREENS	6
SPRING ROLL – HOUSE MADE, DEEP FRIED	5.5
NATTO – FERMENTED SOY BEANS	3.5
GRILLED JALAPENO WITH YUZU AND SEA SALT.	ea. 1.5
CRISPY DYNAMITE SHRIMP.	9
MAGIC MUSHROOM – SALMON, AVOCADO AND SHRIMP BAKED WITH DYNAMITE SAUCE	8
SEAWEED SALAD.	6.5
SUNOMONO – SLICED CUCUMBER IN DELICIOUS RICE VINEGAR DRESSING A CHOICE OF CRAB MEAT, OCTOPUS OR SHRIMP.	10
GREEN MUSSELS – (5) BAKED WITH OUR SPICY SAUCE	8.5
HAMACHI KAMA – BROILED YELLOWTAIL COLLAR, WHEN AVAILABLE	12.5
SALMON KAMA – GRILLED SALMON COLLAR, WHEN AVAILABLE	12.5
EDAMAME – STEAMED SOYBEAN PODS	6
SPICY EDAMAME – TRUFFLE OIL, SEA SALT AND SHICHIMI PEPPER.	7.5
DYNAMITE LOBSTER.	14
SCALLOP	10
CALAMARI	10
CROQUETTE – (2) JAPAN’S BEST DANSHAKU POTATO.	8
*KOBE AN’S TUNA POKI SALAD – BED OF CUCUMBER TOPPED WITH DAIKON SPROUT	14

*Consuming raw or uncooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.
These items may be served raw or under cooked.

Dinner Menu

Seafood

SERVED WITH MISO SOUP, AND STEAMED, FRIED OR BROWN RICE — ADD A HOUSE SALAD FOR \$3

SEAFOOD KUSHI – SPICY	22
LARGE SCALLOP, SHRIMP AND SCOTTISH SALMON ON SKEWER, LIGHT SOY AND SHICHIMI PEPPER & YUZU PONZU SAUCE	
SEAFOOD TEMPURA	23
OCTOPUS, SQUID, SCALLOPS, SHRIMP, RED SNAPPER, AND SEASONAL VEGETABLES	
SCOTTISH SALMON – TERIYAKI OR MISO GLAZED	24
COLORADO TROUT – BONELESS, YUZU KOSHO, SERVED WITH JAPANESE TARTAR SAUCE.	19
TUNA STEAK – BLACKENED SEARED TUNA, SERVED WITH AVOCADO, TOMATO AND KAIWARE SPROUTS, SIDE OF SPICY QP MAYO.	22
UNAJU.	27
BARBECUED FRESHWATER EEL SERVED OVER STEAMED RICE. KRUM SUNOMO (CUCUMBER SALAD) AND TSUKENOMO (PICKLED VEGETABLE)	
EBI FRY – PANKO BREADED SHRIMP	18
YAKIZAKANA.	18
GRILLED FILET OF SABA – JAPAN MACKEREL LIGHTLY SALTED OR MISO GLAZED	
SUSHI GRADE RED SNAPPER FILET SERVED WITH A TSUKEMONO TARTER SAUCE	18
CHILEAN SEABASS (PAN-SEARED WITH GARLIC SAUCE AND STEAMED ASPARAGUS)	27
TEMPURA.	20
SHRIMP AND A VARIETY OF FRESH VEGETABLES BATTER DIPPED AND FRIED	
SHRIMP ONLY TEMPURA	18

Original Big Plate

SERVED WITH MISO SOUP, AND STEAMED, FRIED OR BROWN RICE — ADD A HOUSE SALAD FOR \$3

SHRIMP AND VEGETABLE TEMPURA, CHOICE OF TERIYAKI CHICKEN OR BEEF,
AND A CHOICE OF CALIFORNIA ROLL OR SPICY TUNA ROLL

26

Noodles

SERVED A LA CARTE

YAKISOBA.	15
SOBA NOODLES SAUTEED WITH FRESH VEGETABLES AND YOUR CHOICE OF BEEF, CHICKEN, PORK OR SHRIMP COMBINATION OF TWO MEATS.	
NABEYAKI UDON.	18
UDON NOODLES IN BROTH TOPPED WITH A VARIETY OF VEGETABLES, CHICKEN, AND SHRIMP TEMPURA	
RAMEN NOODLES	14
HOMESTYLE NOODLES WITH CHA CHU PORK AND VEGETABLES	
YAKI-UDON	15
UDON NOODLES PAN FRIED WITH VEGETABLES AND YOUR CHOICE OF BEEF, CHICKEN, PORK OR SHRIMP COMBINATION OF TWO MEATS.	
	18



Other Kobe An Favorites



SERVED WITH MISO SOUP, AND STEAMED, FRIED OR BROWN RICE — ADD A HOUSE SALAD FOR \$3

Bento Combination

Dinner

SHRIMP AND VEGETABLE TEMPURA,
TERIYAKI CHICKEN, SPRING ROLL
EDAMAME

19

Deluxe Bento

Dinner

SHRIMP AND VEGETABLE TEMPURA,
GRILLED TERIYAKI CHICKEN, SALMON
*SASHIMI, CRAB MEAT SUNOMONO

29

TSUKUNE16
JAPANESE STYLE CHICKEN AND SHIITAKE MUSHROOM MEATBALL GRILLED AND SERVED WITH TERIYAKI AND SWEET & SOUR APPLE SAUCE	
TERIYAKI CHICKEN16
TERIYAKI BEEF – TENDERLOIN BEEF SLICED19
CURRY20
PANKO BREADED SHRIMP OR CHICKEN SERVED OVER STEAMED RICE AND SERVED WITH CURRY SAUCE	
KATSU – PORK OR CHICKEN18
PANKO BREADED PORK LOIN, OR CHICKEN DEEP FRIED. SERVED WITH HOMEMADE TONKATSU SAUCE	
SHABU-SHABU29
JAPANESE VERSION OF FONDUE, THIN SLICED RIB EYE BEEF, 2 TYPES OF NOODLES & VEGETABLES WITH PONZU AND MISO GOMA DARE SAUCES. COOKED AT YOUR TABLE.	
WITH THE BEST AMERICAN KOBE CHUCK BEEF	
	.38
WITH THE BEST AMERICAN KOBE BEEF (RIB EYE)	
	.58
SUKIYAKI29
TRADITIONAL ONE POT DISH, WITH THINLY SLICED RIB EYE AND VEGETABLES, HARUSAME AND KONNYAKU NOODLES, COOKED AT YOUR TABLE IN A JAPANESE SUKIYAKI SAUCE	
WITH UDON NOODLES	
	.2 EXTRA
WITH THE BEST AMERICAN KOBE CHUCK BEEF	
	.38
WITH THE BEST AMERICAN KOBE BEEF (RIB EYE)	
	.58
WAFU STEAK29
12 OUNCE NY STRIP MARINATED IN SAKE AND SEASONED WITH GRATED DAIKON RADISH AND GINGER	
VEGETABLE TEMPURA – A VARIETY OF SEASONAL VEGETABLES AND TOFU	16
CHICKEN TEMPURA18
CHICKEN BREAST AND A VARIETY OF FRESH VEGETABLES BATTER DIPPED AND FRIED	
OKONOMIYAKI - VEGETABLE PANCAKE, JAPANESE FAVORITE17
A CHOICE OF BEEF, PORK BELLY, SHRIMP, OR YARIIKA (SQUID)	

Sushi Combinations

SERVED WITH MISO SOUP — ADD A HOUSE SALAD FOR \$3

*CHEF'S CHOICE SASHIMI DINNER – VARIETY OF RAW FISH, 18 PIECES, 6 VARIETIES38
*DELUXE CHEF'S CHOICE SASHIMI DINNER – MORE VARIETY OF FISH52
*NIGIRI – 6 PIECES OF NIGIRI, 1/2 TEKKA AND 1/2 KAPPA19
*DELUXE NIGIRI - 9 PIECES OF NIGIRI, 1/2 TEKKA AND 1/2 KAPPA27
*SUSHI SASHIMI COMBINATION26
CALIFORNIA ROLL, 4 PIECE NIGIRI, 4 PIECE SASHIMI	
*DELUXE CHIRASHI - A VARIETY OF FISH SERVED OVER SUSHI RICE27

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\$15.75 Early Dinner Specials



SERVING ALL DAY SUNDAY AND UNTIL 6:00 P.M. NIGHTLY (EXCLUDING HOLIDAYS)
DINNERS SERVED WITH MISO SOUP AND HOUSE SALAD
A CHOICE OF STEAMED, FRIED OR BROWN RICE

Chicken or Pork Katsu
BREADED AND DEEP FRIED
SERVED WITH HOUSE SAUCE

Bento
TERIYAKI CHICKEN
VEGETABLE TEMPURA
GYOZA
EDAMAME

Teriyaki Chicken
With Spring Rolls (2)

*Early Sushi Combo
CUCUMBER ROLL
4 PIECES OF CALIFORNIA ROLL
4 KINDS OF FISH
TUNA, WHITE FISH, SHRIMP
AND SALMON
NO SUBSTITUTIONS PLEASE
(NO SIDE RICE)

Early Big Plate
TERIYAKI CHICKEN
VEGETABLE YAKISOBA
TEMPURA
4 PIECES OF
CALIFORNIA ROLL
STEAMED RICE

Dessert

MOCHI ICE CREAM 3.5

3

Beverages

4

ICED TEA
MILK
HOT CHOCOLATE
COFFEE
PEPSI, DIET PEPSI, SIERRA MIST, DR. PEPPER
LEMONADE

Juice
CRANBERRY
ORANGE
APPLE
PINEAPPLE
POMEGRANATE

MOMO TEA ~ PEACH ICE TEA, SWEETENED, FRESHLY BREWED 4.5
NEW KONBUCHA ~ SAVORY KONBU TEA SERVED HOT 3
COLD GREEN TEA (16 OZ. BOTTLE) 3.5
HOT GREEN TEA (ROASTED BROWN RICE WITH MATCHA) 2.5
RAMUNÉ (JAPANESE SODA WITH MARBLE) 3

SALAD DRESSING TO TAKE HOME: ORIGINAL SOY SESAME 4.5 OR GINGER 5.5

TEA ROOM AVAILABLE FOR PRIVATE BANQUETS. A 18% SERVICE CHARGE WILL BE ADDED TO THE GUEST CHECK FOR PARTIES 6 OR MORE, OR FOR PATRONS SEATED IN THE TEA ROOM.
\$5 CHARGE PER TABLE FOR TEA ROOM. WE ACCEPT ALL MAJOR CREDIT CARDS.

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