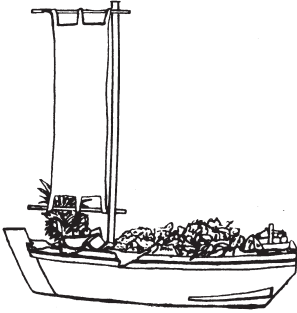


Kobe An



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

- EGGPLANT – MISO DENGAKU 8
- 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 7
- SHRIMP & VEGETABLE TEMPURA 12
- VEGETABLE TEMPURA – SEASONAL FRESH VEGETABLE & TOFU 12
- 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
- SHUMAI – STEAMED PORK DUMPLINGS 7
- MISO SOUP 3.5
- WITH SEAWEED 4
- YAKITORI – 2 SKEWERS: CHICKEN, ONION, AND MUSHROOMS ON SKEWER 8
- TSUKEMONO - ASSORTMENT OF PICKLED VEGETABLES 6
- FRIED RICE – EGG AND VEGETABLES – SMALL BOWL 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 7.5
- SUNOMONO – SLICED CUCUMBER IN DELICIOUS RICE VINEGAR DRESSING
A CHOICE OF CRAB MEAT, OCTOPUS OR SHRIMP 12
- 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
- SCALLOP 12 | CALAMARI 12
- CROQUETTE – (2) JAPAN'S BEST DANSHAKU POTATO 8
- *KOBE AN'S TUNA POKI SALAD – BED OF CUCUMBER TOPPED WITH DAIKON SPROUT 16

*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 24

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 19

BONELESS, YUZU KOSHO, SERVED WITH JAPANESE TARTAR SAUCE

TUNA STEAK 24

BLACKENED SEARED TUNA, SERVED WITH AVOCADO, TOMATO AND KAIWARE SPROUTS,
SIDE OF SPICY QP MAYO

UNAJU 28

BARBECUED FRESHWATER EEL SERVED OVER STEAMED RICE. KRAB SUNOMO (CUCUMBER SALAD)
AND TSUKENOMO (PICKLED VEGETABLE)

EBI FRY – PANKO BREADED SHRIMP 20

YAKIZAKANA 19

GRILLED FILET OF SABA – JAPAN MACKEREL LIGHTLY SALTED OR MISO GLAZED

SUSHI GRADE RED SNAPPER FILET SERVED WITH A TSUKEMONO TARTER SAUCE 20

CHILEAN SEABASS (PAN-SEARED WITH GARLIC SAUCE AND GRILLED ASPARAGUS) 32

TEMPURA 20

SHRIMP AND A VARIETY OF FRESH VEGETABLES BATTER DIPPED AND FRIED

SHRIMP ONLY TEMPURA (5) 20

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

28

Noodles

SERVED A LA CARTE

YAKISOBA 16

SOBA NOODLES SAUTEED WITH FRESH VEGETABLES AND YOUR CHOICE OF BEEF, CHICKEN, PORK OR SHRIMP
COMBINATION OF TWO MEATS **20**

NABEYAKI UDON 16

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 16

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

TSUKUNE 16

JAPANESE STYLE CHICKEN AND SHIITAKE MUSHROOM MEATBALL GRILLED AND
SERVED WITH TERIYAKI AND SWEET & SOUR APPLE SAUCE

TERIYAKI CHICKEN 18

TERIYAKI BEEF – TENDERLOIN BEEF SLICED 19

CURRY 20

PANKO BREADED SHRIMP, PORK OR CHICKEN SERVED OVER STEAMED RICE AND SERVED WITH CURRY SAUCE

KATSU – PORK OR CHICKEN 18

PANKO BREADED PORK LOIN, OR CHICKEN DEEP FRIED. SERVED WITH HOMEMADE TONKATSU SAUCE

SHABU-SHABU

JAPANESE VERSION OF FONDUE, THIN SLICED BEEF, 2 TYPES OF NOODLES & VEGETABLES WITH PONZU AND
MISO GOMA DARE SAUCES. COOKED AT YOUR TABLE

WITH DRY AGED RIB EYE **32**

WITH THE BEST AMERICAN KOBE CHUCK BEEF **39**

WITH THE BEST AMERICAN KOBE BEEF (RIB EYE) **58**

SUKIYAKI

TRADITIONAL ONE POT DISH, WITH THINLY SLICED BEEF AND VEGETABLES,
HARUSAME AND KONNYAKU NOODLES, COOKED AT YOUR TABLE IN A JAPANESE SUKIYAKI SAUCE

WITH DRY AGED RIB EYE **32**

WITH THE BEST AMERICAN KOBE CHUCK BEEF **39**

WITH THE BEST AMERICAN KOBE BEEF (RIB EYE) **58**

ADD UDON NOODLES 2 EXTRA

WAFU STEAK 32

12 OUNCE NY STRIP MARINATED IN SAKE AND SEASONED WITH GRATED DAIKON RADISH AND GINGER

KOBE RIB EYE STEAK 58

VEGETABLE TEMPURA – A VARIETY OF SEASONAL VEGETABLES AND TOFU 20

CHICKEN TEMPURA 21

CHICKEN BREAST AND A VARIETY OF FRESH VEGETABLES BATTER DIPPED AND FRIED

OKONOMIYAKI - VEGETABLE PANCAKE, JAPANESE FAVORITE 18

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 VARIETIES **42**

*NIGIRI – 6 PIECES OF NIGIRI, 1/2 TEKKA AND 1/2 KAPPA **22**

*DELUXE NIGIRI - 9 PIECES OF NIGIRI, 1/2 TEKKA AND 1/2 KAPPA **29**

*SUSHI SASHIMI COMBINATION – CALIFORNIA ROLL, 4 PIECE NIGIRI, 4 PIECE SASHIMI **28**

*DELUXE CHIRASHI - A VARIETY OF FISH SERVED OVER SUSHI RICE **29**

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These items may be served raw or under cooked.



\$16.75 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 Roll

*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 4

3

Beverages

5

ICED TEA
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) 4

HOT GREEN TEA (ROASTED BROWN RICE WITH MATCHA) 3

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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