

Kobe An Japanese Cuisine and Sushi Bar

231 Milwaukee Street • Denver, CO 80206
303-989-5907 • www.kobean.com

	Description - Roll	Price	Order
California	Avocado, Krabmeat & Cucumber	Reg 7.25 Lg 9.50	
California Roll	Real Snowcrab, Avocado & Cucumber Side of Spicy QP Mayo	14.00	
Lobster California	Real Lobster, Avocado and Cucumber	14.00	
Spicy California*	California Roll with Spicy Tuna	9.50	
Toro Tekka	Bluefin Tuna and Scallions	MP	
Rainbow*	California Roll with a Variety of Fresh Fish on Top	15.50	
Philadelphia	Salmon, Cream Cheese, Cucumber	8.25	
Alaska*	Salmon, Avocado, Masago	7.75	
Red Dragon*	Spicy Tuna and Cucumber with Tuna and Masago on Top	16.00	
Noble Roll*	Yellowtail Inside with Avocado and Eel on Outside	15.00	
Spicy Tekka*	Spicy Tuna, Cucumber	8.50	
Kobe An	Baked Hamachi, Scallion, Jalapeno, Ponzu	11.00	
Caterpillar	Eel and Cucumber with Avocado on Outside	13.50	
Salmon Crunch*	Salmon, Asparagus, Tempura Crunch, Honey	8.00	
Eel Unakyu	Eel, Cucumber (6)	8.50	
Spicy Scallop*	Scallop and Dynamite Sauce	8.00	
Spicy Salmon*	Salmon, Kewpie, Green Onion, Sriracha, Cucumber	7.00	
Spicy Tuna Crunch*	Spicy Tuna, Avocado, Rolled in Flakes with Eel Sauce	8.50	
Spicy Yellowtail	Spice Yellowtail, Cucumber	8.00	
Rocky Mountain	Krab, Avocado, Topped with Whitefish, Baked with Dynamite Sauce	14.00	
Salmon Skin	Crispy Salmon Skin, Kaiware, Cucumber, Yamagobo	6.75	
Salmon Sunrise*	Spicy Tuna, Avocado, Tempura Flake, Topped with Salmon, Lemon, Sriracha Dots	8.75	
Asparagus & Crab	Krabmeat, Asparagus	8.25	

	Description - Roll	Price	Order
Tekka*	Tuna	8.00	
Avocado	Avocado	5.00	
Negihama*	Yellowtail and Scallion	8.00	
Kappa	Cucumber	4.25	
Salmon*	Salmon	7.00	
Asparagus	Asparagus	5.50	
Shitake	Shitake Mushrooms	5.50	
Umeshiso	Sour Plum, Yamagobo, Shiso Leaf	5.00	
Anakyu	Sea Eel and Cucumber	7.50	

	Description Tempura (Outside)	Price	Order
Bronco*	Salmon, Shrimp, Avocado	8.00	
Las Vegas	Eel, Cream Cheese, Krab	10.00	
Hot Tokyo	Ebi, Avocado, Cucumber, Cream Cheese, Jalapeno, Eel Sauce	8.95	
Ninja*	Spicy Tuna, Avocado, No Rice	8.50	
Heart Attack*	Jalapeno, Cream Cheese, Spicy Tuna, Dynamite, No Rice	8.75	

Substitute Soy Wrap - \$1 small - \$2 large • Fresh Grated Wasabi - \$1

	Description Tempura (Inside)	Price	Order
Spider	Tempura Soft Shell Crab, Avocado, Cucumber, Kaiware, Dynamite	14.00	
Shrimp	Tempura Shrimp, Avocado, Cucumber, Dynamite	8.25	
Denver	Tempura Shrimp, Krabmeat, Eel, Avocado, With Strawberry on Outside	14.50	
Golden Dragon*	Tempura Shrimp, Krabmeat, Eel, Tobiko, topped with Avocado	16.00	
Razorback*	Tempura Green Onion, Avocado, Seared Hamachi, Jalapeno, Cilantro, Ponzu Sauce	15.00	
Red Rocks*	Tempura Green Onion, Avocado, Dynamite, Seared Tuna, Jalapeno, Cilantro, Ponzu Sauce	15.00	
Diablo*	Tempura Shrimp, Spicy Tuna, Avocado, Topped with Seared Escolar, Schichimi, Kaiware, Ponzu Sauce	16.00	
Tropical* (When Available)	Tempura Shrimp, Spicy Tuna, Avocado, Mango And Jalapeno-Mango Sauce	14.00	
Surf & Turf	Tempura Shrimp, Masago, Kewpie, Topped With Rib-Eye Steak, Flashed Seared	15.00	
Van*	Tempura Asparagus, Krabmeat, Salmon, Avocado, Kewpie, Sriracha	14.00	
Raging Toro	Yellowtail, Avocado, Tempura Flakes, Sweet Chili, Topped with Bluefin Toro, Scallions, Roasted Garlic, Wasabi Soy	MP	

*Consuming raw or undercooked seafood and eggs may increase your risk of food borne illness. These items may be served raw or undercooked.

SEE OTHER SIDE

Kobe An Japanese Cuisine and Sushi Bar

231 Milwaukee Street • Denver, CO 80206
303-989-5907 • www.kobean.com

Nigiri, 2 pieces per order

Name	Description	Price	Order
Maguro*	Yellow Fin Tuna	7.00	
Toro*	Fatty Tuna	mp	
Wagyu	Kobe Ribeye, seared	14.00	
Escolar*	Super White Tuna	5.50	
Bincho Maguro*	Albacore Tuna, Seared	6.50	
Saba*	Japanese Mackerel, Pickled	5.25	
Shake*	Salmon, Fresh	5.50	
Smoked Shake*	Salmon, Smoked	5.75	
Anago	Sea Eel	6.50	
Unagi	Fresh Water Eel	6.50	
Ebi	Shrimp	5.25	
Amaebi*	Sweet Raw Shrimp	7.50	
Hamachi*	Yellow Tail	6.00	
Suzuki*	Striped Bass	5.25	
Madai*	True Red Snapper	6.75	
Kani	Crab	6.75	
Hokkigai*	Surf Clam	6.00	
Tako	Octopus	5.50	
Ika*	Squid	5.50	
Uni*	Sea Urchin	mp	
Kaibashira*	Scallop With Dynamite Sauce	5.75	
Hotategai*	Sea Scallop Seared	7.50	
Inari	Seasoned Tofu	3.75	
Tamago	Egg	4.00	
Ikura*	Salmon Egg	6.50	
Tobiko*	Flying Fish Roe	5.75	
Wasabi Tobiko*	Wasabi Flying Fish Roe	6.00	
Masago*	Smelt Egg	6.00	
Jalapeno Masago*	Jalapeno Smelt Egg	6.00	
Quail Egg*	Served on Fish Roe	2.00	
Izumidai*	Red Snapper	5.50	

Add \$1.00 if Handroll requested for above items.

*Consuming raw or undercooked seafood and eggs may increase your risk of food borne illness. These items may be served raw or undercooked.

SEE OTHER SIDE

Special Nigiri, 2 pieces per order

Seared Tuna*	Jalapeno, Cilantro, Ponzu Sauce	6.50	
Seared Escolar*	Sesame Glaze, Fresh Ginger	6.25	
House Salmon*	Onion, Sesame Glaze	6.25	
Salmon Smile*	Salmon, Crab, Eel Sauce	7.50	
Tuna Smile*	Tuna, Crab, Eel Sauce	7.50	
Chocolate Pie	Eel, Crab, Eel Sauce	8.00	
Salmon Toro	The Best Fatty Part of Salmon	7.00	

Combinations and Miscellaneous

Kobe An's Poki Salad*	Tuna or Salmon	16.00	
Seaweed Salad		6.50	
Sunomono	Krab <input type="checkbox"/> Shrimp <input type="checkbox"/> Octopus <input type="checkbox"/>	12.00	
Sashimi Appetizer*	Seasonal Fresh Fish - 9 Pieces Tuna, Hamachi and Whitefish	21.00	
Edamame	Sea Salt	6.00	
Spicy Edamame	Sea Salt, Togarashi and Truffle Oil	7.50	
New Style Sashimi*	Flash Seared, Topped with Jalapeno, Cilantro, and Spicy Yuzu	16.00	
	choice of Tuna, Hamachi or Salmon		
Magic Mushrooms	Salmon, Avocado, Shrimp Baked with Dynamite Sauce	8.00	
Baked Green Mussels (5)		8.50	
Calamari Dynamite		10.00	
Scallop Dynamite		10.00	
Hamachi Popper*	Hamachi, Jalapeno and Cream Cheese, No Rice	7.50	

*Usuzukuri Dishes (Thinly Sliced Sashimi) 16.00

Carpaccio (Tuna, Hamachi, or Salmon)	Choice Of Fish, Yuzu Juice, Lime Zest, Cacked Pepper, Olive Oil, White Truffle Oil		
Hama Chili	Japanese Yellowtail with Oranges, Thai Chile, Fresh Garlic, Wasabi Oil, Ponzu, Cilantro		
Madai Ceviche*	Japanese Red Snapper, Roasted Garlic, Serrano, Cilanto, Avocado, Red Onion, Olive Oil		
Tuna Tataki*	Seared Tuna, Ponzu, Scallion, Roasted Garlic, Lemon Zest		
Hama Cure*	Hamachi, Red Onion, Garlic, Serrano, Yucca and White Truffle Oil		