

KOBE

EXPRESS LUNCH

Our chef's daily selection of sushi. Every platter includes a miso soup or a wakame salad as a starter. Only available from tuesday-friday.

FUSION	19,80
TRADITIONAL	17
VEGETARIAN <i>can also be ordered as a vegan platter.</i>	17

APPETIZERS

EDAMAME (F) <i>steamed, salted and a hint of lime juice.</i>	5
CLASSIC MISO SOUP (A,B,D,F,G,K,N) <i>an all-time japanese favorite.</i>	5
SPICY SEAFOOD SOUP (A,B,D,F,G,K,N) <i>with extra heat and mixed seafood.</i>	9,80
TUNA TATAKI (D,F,L) <i>topped with our fresh mango salsa.</i>	13,80
JAPANESE STYLE OYSTERS (D,F,L,N) <i>4 fines de claire n°3 oysters perfected with ponzu sauce, rice vinegar, scallions, ikura and dried chili peppers.</i>	13,50
GUNKAN TRIO (B,C,D,F,G,J,K,L) <i>spicy tuna tartar, ponzu marinated salmon tartar and truffle snow crab.</i>	14,50
SABA CARPACCIO (D,F,L) <i>slices of fresh mackerel filet marinated in soy sauce and garnished with microgreens.</i>	10,50
SAKE TUNA SASHIMI (D,F,K,L) <i>marinated in a mixture of sake, soy sauce, spring onions and sesame for 24hrs and lightly seared before serving.</i>	15,50
YELLOWTAIL SASHIMI (D,F,L) <i>with ponzu sauce, freshly grated garlic and jalapeños.</i>	16,50

CHEF'S COMBINATIONS

Let our chefs surprise you with their daily selection of sushi and sashimi.

THE LONE SAMURAI 25 pieces (B,C,D,F,G,J,K,L,N) <i>our sushi & sashimi combo for one.</i>	33
THE EMPEROR'S PLATTER FOR TWO 57 pieces (B,C,D,F,G,J,K,L,N) <i>as soon as the fog clears, you'll discover the emperor's treasure.</i>	79
THE SECRET GARDEN 20 pieces (C,F,G,J,K,L) <i>our chef's vegetarian sushi creations for one. can also be ordered as a vegan platter.</i>	24

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KOBE'S SIGNATURE ROLLS 8 pieces

CARNAVAL (D,G,L) <i>salmon, pomegranate seeds, cream cheese and avocado wrapped in kiwi, topped with tobiko and daikon cress.</i>	14,50
AMAZONIA (B,C,D,F,G,J,L) <i>snow crab, apple, spicy mayonnaise wrapped in eel, avocado and topped with cream cheese and caviar.</i>	17
CRUNCH (A,C,D,F,G,J,K,L) <i>eel, avocado, cream cheese topped with lightly seared spicy tuna tartar, crushed blue potato chips and spicy mayo.</i>	15,50
SURF N' TURF (B,C,D,G,J,L) <i>shrimp, asparagus, avocado, wrapped in seared beef carpaccio and topped with wasabi tobiko, wasabi mayonnaise and scarlett cress.</i>	16,50
FUEGO (B,C,D,F,G,J,K,L) <i>crayfish, sesame seeds, chives topped with spicy tuna tartar, jalapeños, spicy mayo and wasabi tobiko.</i>	15,50
CRAZY SALMON (C,D,F,G,J,K,L) <i>salmon tartar, avocado, tobiko topped with seared salmon, cream cheese, caviar and fish roe.</i>	14,50
MINTY SURPRISE (C,D,G,J,L) <i>seabream, mint, chives, wasabi tobiko wrapped in seared tuna and topped with lime mayonnaise and fish roe.</i>	16
DOUBLE SHRIMP (B,C,D,F,G,J,K,L) <i>spicy tuna tartar, avocado, asparagus, shrimp wrapped in shrimp, cream cheese and topped with teriyaki sauce.</i>	16,50
UNITED COLORS OF KOBE (C,D,G,J,K,L) <i>seared salmon, cucumber topped with sesame seeds, lime mayonnaise and 4 different kinds of tobiko.</i>	14,50
TRUFFLE DELIGHT (A,B,C,D,F,G,J,L) <i>snow crab, truffle mayonnaise, asparagus topped with crushed potato chips, teriyaki sauce, tobiko mayonnaise and micro greens.</i>	16,50
LITTLE DRAGON (B,C,D,F,G,J,K,L) <i>tuna, mango, wasabi tobiko, dill, spicy mayo topped with amaebi, avocado, scallions, sesame seeds and ponzu sauce.</i>	17
SCALLOP ON FIRE (C,D,F,G,J,K,L,N) <i>salmon tartar, wasabi mayonnaise, avocado topped with seared scallop, jalapeño and teriyaki sauce.</i>	15,50

THE CLASSICS

SASHIMI 5 pieces

SALMON (D)	6,50
TUNA (D)	7
BLACK SEABREAM (D)	6,50
SCALLOP (N)	7
HIRAMASA YELLOWTAIL KINGFISH (D)	13
MACKEREL (D)	6,50

NIGIRI 2 pieces

SALMON (D,L)	6
SEARED SALMON (D,F,K,L) <i>with teriyaki sauce and sesame seeds.</i>	6,50
TUNA (D,L)	6,50
SEARED TUNA (D,F,L) <i>with ginger/wasabi soy sauce and chives.</i>	6,50
BLACK SEABREAM (D,F,L) <i>with ginger/wasabi soy sauce and chives.</i>	6
HIRAMASA YELLOWTAIL KINGFISH (D,L)	9
SEARED SCALLOP (D,F,L) <i>with a hint of soy sauce and ikura.</i>	7,50
UNAGI EEL (D,F,L) <i>with eel sauce.</i>	6,50
EBI SHRIMP (B,L)	6
AMAEBI SHRIMP (B,F,K,L) <i>with ponzu sauce, chives and sesame seeds.</i>	8
MACKEREL (D,F,L) <i>with soy sauce and caviar.</i>	6,50
SEARED MACKEREL (D,F,L) <i>with ginger/wasabi soy sauce.</i>	6,50
TAMAGO EGG OMELET (C,L)	4

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MAKI 8 pieces

SALMON (D,L)	9
SPICY SALMON TARTAR (D,F,K,L)	9,50
TUNA (D,L)	9,50
SPICY TUNA TARTAR (D,F,K,L)	10
SNOW CRAB (B,C,F,G,J,K,L) <i>mixed with ponzu mayo and tobiko.</i>	13,50
SALMON (D,L) <i>with avocado.</i>	10
SALMON (D,G,L) <i>with cream cheese.</i>	9,50
EEL (D,F,L) <i>with cucumber.</i>	10,50
MACKEREL (D,L)	10

URAMAKI 8 pieces

SALMON AVOCADO (D,K,L) <i>with sesame seeds.</i>	10
SALMON CHEESE (C,D,G,J,L) <i>with cucumber and spicy mayo.</i>	9,50
TUNA AVOCADO (D,L) <i>with wasabi tobiko.</i>	11
EEL AVOCADO (D,F,L) <i>with chives and eel sauce.</i>	11
CRAYFISH (B,C,G,J,L) <i>with mango and cilantro.</i>	11
SEARED SALMON (D,L) <i>with cucumber and masago.</i>	10
COOKED TUNA (C,D,G,J,K,L) <i>with green apple and sesame seeds.</i>	9

SPRING ROLLS 8 pieces

SALMON AVOCADO (D,F,L) <i>with mint.</i>	10
TUNA MANGO (D,F,L) <i>with baby spinach.</i>	11
SHRIMP AVOCADO (B,C,F,G,J,L) <i>with cilantro and spicy mayo.</i>	12
SNOW CRAB AVOCADO (B,C,F,G,J,L) <i>with ponzu mayo and tobiko.</i>	13,50
SEARED SALMON (C,D,F,G,J,L) <i>chives, beetroot and lime mayo.</i>	10

BOWLS

TUNA POKE BOWL (D,F,K,L)	22
<i>sushi rice base with ponzu marinated tuna, avocado, baby spinach, mango, red onions, carrots, scallions, cucumber, tobiko, sesame seeds and microgreens.</i>	
SALMON POKE BOWL (D,F,K,L)	21
<i>sushi rice base with ponzu marinated salmon, avocado, red onions, scallions, jalapeños, edamame, tobiko, wakame, radish, sesame seeds, cilantro, beetroot and microgreens.</i>	
SEARED SALMON SOBA SALAD (A,C,D,F,G,J,K,L)	20,50
<i>soba noodles, avocado, cilantro, green asparagus, mango, scallions, sesame seeds, beetroot, wakame, carrots with sesame dressing.</i>	
APPLE + SPINACH SALAD (K)	18
<i>radish, cucumber, jalapeños, mint, pomegranate seeds, sesame seeds, scarlet cress with miso lime dressing.</i>	

DESSERTS

MOCHI TRIO	9,50
<i>green tea, coconut and mango mochi served with fresh fruits.</i>	
BUTTERSCOTCH CHOCOLATE MISO TART (A,C,F,G)	10,50
BLACK SESAME CHEESECAKE (A,C,G,K)	9,50