



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.

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 €49.00

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 €60.00

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 €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

Catch of the day

Vis van het seizoen

Tenderloin steak or shrimp

Ossehaas of garnalen

Chef's Dessert

Dessert van de dag

KOBE €79.00

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 €81.00

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 €85.00

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 €99.00

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 €46

5 COURSES

Vegetarian appetizer

Vegetarische voorgerecht

Japanese soup

Japanse soep

Vegetarian Tempura

Vegetarische tempura

Grilled tufo steak with fried rice

Gegrilde tofu op de teppanyaki with fried rice

Chef's Dessert

Dessert van de dag

KIDS €36.00

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

Vanilla ice cream with whipped cream

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

OPTIONALS

Additional Tenderloin steak 100G + €21.00

Extra ossehaas 100G

First dish changed to 1/2 lobster + €19.00

Hoofgerecht vervangen door 1/2 kreeft

Main dish changed to 1/2 lobster + €9.50

Hoofgerecht vervangen door 1/2 kreeft

Main dish changed to wagyu + €38.00

Hoofgerecht vervangen door wagyu

MENU

A LA CARTE

APPETIZERS VOORGERECTEN

Nanban €9.00

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

Three kinds of appetizers €13.00
Drieluikje

Japanese Gyoza €11.00
Japanse dumplings met kip en groente

JAPANESE TEMPURA TEMPURA

Vegetable tempura €18.00
Verschillende soorten gefrituurde groentes

Shrimp tempura €24.00
Gefrituurde garnalen

Assorted tempura €24.00
Verschillende soorten gefrituurde groentes
en gefrituurde garnalen

DESSERT NAGERECHT

Homemade Japanese ice cream €4.50
Huisgemaakte japans ijs

Chef's Dessert €11.00
Huisgemaakte japans ijs met cheesecake

MAIN COURSES HOOFDGERECHTEN

Tofu Steak €19.50
Gegrilde tofu steak

Chicken Thigh €22.50
Malse kippedij

Fish of the season €25.00
Vis van het seizoen

Grilled Scallops €28.50
Gegrilde St. Jakobsschelpen

Tenderloin steak €32.50
Ossehaas

Shrimp €32.50
Garnalen

1/2 Lobster €39.00
1/2 kreeft

Seasonal grilled vegetables are included in the main dishes
Gegrilde seizoensgroentes 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 €43.00

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 €75.00

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 €59.00

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

OMAKASE

CHEF'S CHOICE

Sushi platter €34.50

Sashimi platter €31.00



SUSHI

A LA CARTE

SASHIMI

PER PORTION

Tuna	€24.00
Salmon	€21.00
Scallop	€19.00
Seabass	€19.00
Mackerel	€19.00

URAMAKI ROLLS

10 PIECES

Salmon avocado roll	€18.50
California roll	€14.50
Spicy tuna roll	€14.50
Tuna mayo roll	€14.50
Tempura roll	€15.00
Dragon roll	€18.50

NIGIRI

PER PIECE

Tamago (egg)	€4.00
Scallop	€4.50
Salmon	€5.50
Seabass	€4.50
Mackerel	€4.50
Ikura	€5.50
Shrimp	€4.50
Tuna	€6.50
Unagi (grilled eel)	€6.50

HANDROLL

PER PIECE

Salmon handroll	€8.50
Tuna handroll	€9.50
California handroll	€9.50
Tempura handroll	€9.50
Mackerel handroll	€9.50
Spicy Tuna handroll	€9.50

MAKI ROLLS

6 PIECES

Maki tuna roll	€9.50
Maki cucumber roll	€6.50
Maki salmon roll	€7.50
Maki avocado roll	€6.50

MENU

DRINKS

SOFTDRINKS

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

Acqua Panna 750ml	€6.00
San Pellegrino 750ml	€6.00

APERITIFS & SPRITZ

Martini Bianco, Rosso	€7.50
Campari	€7.50
Ruby Port, Tawny Port	€7.50
Pernod, Ricard, Sambucca	€7.50
Campari Spritz	€10.50
Aperol Spritz	€10.50
Limoncello Spritz	€10.50
Yuzu Spritz	€10.50
Kir, Kir Royal	€7.50 / €10.50

MOCKTAILS €7.50

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

BEERS

Brand, Heineken	€3.75
Asahi, Sapporo, Kirin	€6.50
Heineken 0.0%	€3.75

COCKTAILS €12.50

"KOBE" 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

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

MENU

DRINKS

BRANDY

Busnel Calvados Pays D'auge	€7.50
Marie Duffao Armagnac VSOP	€7.50
Courvosier VS	€7.50
Remy Martin Fine Cognac VSOP	€9.50

LIQOURS

Choya Plumwine (Japan)	€6.50
Disaronno	€6.50
Bailey's, Tia Maria	€6.50
Grand Marnier, Cointreau	€6.50
Licor 43	€6.50
Creme de Cassis	€6.50
Drambuie	€6.50
Limoncello	€7.50
Bacardi Carta Blanca	€6.50
Bacardi Spiced	€7.50
Jonge Jenever	€6.50
Ketel1 Gerijpte Jenever	€7.50

SAKE

Hot Sake 200ml	€7.50
Tokubetsu 100 ml	€8.50
Tokubetsu bottle	€45.00
Kimoto	€70.00
Daiginjo	€85.00

WHISKY

Jack Daniels	€6.00
Johnnie Walker Red Label	€7.50
Johnnie Walker Black Label	€9.50
Jameson Whisky	€8.50
Chivas Regal 12 Years	€11.00

JAPANESE

Tenjaku Blended Whisky	€9.50
Suntory Whisky Toki	€10.50
Suntory Whisky The Chita	€17.00
Mars Shinshu Maltage Cosmo	€21.50

COFFEE & TEA

Tea	€2.75
Japanese Green Tea	€3.50
Japanese Green Tea Pot	€4.50
Fresh Mint Tea	€4.50

Espresso	€3.75
Coffee	€4.00
Cappuccino	€4.50
Latte Macchiato	€4.50

Irish, Italian, Spanish, French, Bailey's Coffee	€10.50
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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 €65.00

100 GRAM WAGYU IN YOUR MENU €38.00

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.

