

# KOBE

## APPETIZERS

EDAMAME (6) 8,80  
steamed, salted and a hint of lime juice.

TUNA TATAKI (1ac,4,6,11,12) 19  
topped with our sweet & spicy mango salsa.

GUNKAN TASTING (1ac,2,3,4,6,7,10,11,12) 18  
try 4 different gunkans: spicy tuna tartare, ponzu  
marinated salmon tartare, truffle snow crab and ikura.

JAPANESE STYLE OYSTERS (1ac,4,6,12,14) 18  
4 fines de claire n°3 oysters perfected with ponzu sauce,  
rice vinegar, scallions, ikura and dried chili peppers.

CLASSIC MISO SOUP (1ac,2,4,6,7,11,12,14) 8,40  
an all-time japanese favorite.

TRUFFLE SALMON TARTARE (1ac,3,4,6,11,12) 25  
prepared with red onions, truffle oil, black sesame,  
ponzu, lime juice, caviar, quail egg.

SABA CARPACCIO (1ac,4,6,11,12) 15,20  
slices of fresh mackerel filet marinated in soy sauce  
and garnished with microgreens.

SPICY SEAFOOD SOUP (1ac,2,4,6,7,11,12,14) 11,60  
with extra heat and mixed seafood.

TRUFFLE MISO SOUP (1ac,2,4,6,7,11,12,14) 11,60  
prepared with truffle oil and truffle sauce.

THE KING OF FISH (1ac,4,6,12) 23,40  
sashimi style yellowtail kingfish hiramasa with ponzu  
sauce, freshly grated garlic and jalapeños.

## KOBE’S SIGNATURE ROLLS 8 pieces

CARNAVAL (1ac,3,4,7,10,12) 20,40  
salmon, pomegranate seeds, cream cheese and avocado  
wrapped in kiwi, topped with tobiko and daikon cress.

AMAZONIA (1ac,2,3,4,6,7,10,12) 21,40  
snow crab, apple, spicy mayonnaise wrapped in eel,  
avocado and topped with cream cheese and caviar.

CRUNCH (1ac,3,4,6,7,10,11,12) 21,40  
eel, avocado, cream cheese topped with spicy tuna tartare,  
crushed blue potato chips and eel sauce.

SURF N’ TURF (1ac,2,3,4,7,10,12) 21,40  
shrimp, asparagus, avocado, wrapped  
in seared beef carpaccio and topped  
with wasabi mayonnaise, caviar and scarlet cress.

FUEGO (1ac,2,3,4,6,7,10,11,12) 21  
crayfish, sesame seeds, chives topped with spicy tuna tartare,  
jalapeños, spicy mayo and wasabi tobiko.

CRAZY SALMON (1ac,3,4,6,7,10,11,12) 21  
salmon tartare, avocado, tobiko topped with seared salmon,  
cream cheese, tobiko and caviar.

MINTY SURPRISE (1ac,3,4,10,12) 20,80  
seabream, mint, chives, wasabi tobiko wrapped in seared  
tuna and topped with lime zest and fish roe.

DOUBLE SHRIMP (1ac,2,3,4,6,7,10,11,12) 21,40  
spicy tuna tartare, avocado, asparagus, shrimp wrapped  
in shrimp, cream cheese and topped with teriyaki sauce.

UNITED COLORS OF KOBE (1ac,3,4,7,10,11,12) 20,40  
seared salmon, cucumber topped with sesame seeds,  
lime mayonnaise and 4 different kinds of tobiko.

TRUFFLE DELIGHT (1ac,2,3,4,6,7,10,11,12) 21,40  
snow crab, truffle mayonnaise, asparagus topped  
with crushed potato chips, tobiko mayonnaise and micro greens.

LITTLE DRAGON (1ac,2,3,4,6,7,10,11,12) 21,40  
tuna, mango, dill topped with cream cheese, amaebi, avocado,  
scallions, sesame seeds and ponzu sauce.

SCALLOP ON FIRE (1ac,3,4,6,7,10,11,12,14) 21,40  
salmon tartare, wasabi mayonnaise, avocado topped  
with seared scallop, jalapeño and teriyaki sauce.

ONE IN A MELON (1ac,3,4,6,10,11,12) 20,40  
seabream tartare, basil/lime mayonnaise, cucumber wrapped  
in wasabi tobiko and topped with watermelon and black  
sesame seeds.

## CHEF’S COMBINATIONS

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

THE LONE SAMURAI 25 pieces (1ac,2,3,4,6,7,10,11,12,14) 48  
our sushi & sashimi combo for one.

THE EMPEROR’S PLATTER FOR TWO 57 pieces 109  
(1ac,2,3,4,6,7,10,11,12,14)  
as soon as the fog clears, you’ll discover the emperor’s treasure.

THE SECRET GARDEN 20 pieces (1ac,3,6,7,10,11,12) 32  
our chef’s vegan sushi creations for one.

GEIKO’S PLATTER 41 pieces (1ac,2,4,6,11,12,14) 112  
our chef’s selection of sashimi and nigiri for 2.

## 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 Monday-Friday.

FUSION (1ac,2,3,4,6,7,10,11,12,14) 26

TRADITIONAL (1ac,2,4,6,11,12,14) 24,60

VEGETARIAN (1ac,3,6,7,10,11,12) 22,40  
can also be ordered as a vegan platter.

## LUNCH BOWL

Only available from Monday-Friday.

SEARED SALMON POKE BOWL (1ac,4,6,11,12) 24  
sushi rice base with seared salmon,  
avocado, baby spinach, mango,  
red onions, carrots, scallions, cucumber,  
tobiko, sesame seeds and microgreens.

Please note that our rice vinegar  
may contain small traces of gluten.

## INSPIRATION FOR TWO - 54,50€ PER PERSON

### PART 1

SABA CARPACCIO (1ac,4,6,11,12)  
slices of fresh mackerel filet marinated in soy sauce  
and garnished with microgreens.

SALMON SASHIMI (4)  
5 pieces

(to share)

### BREAK

BOOZY LYCHEE SORBET (12)  
topped with yuzu liquor.

(1 per person)

### PART 2

NIGIRI TASTING 10 PIECES (1ac,2,4,6,11,12)  
experience our chef’s selection of nigiris for you.

TRUFFLE DELIGHT ROLL (1ac,2,3,4,6,7,10,12)  
snow crab, truffle mayonnaise, asparagus topped with  
crushed potato chips, tobiko mayonnaise and micro greens.

FUEGO ROLL (1ac,2,3,4,6,7,10,11,12)  
crayfish, sesame seeds, chives topped with spicy tuna  
tartare, jalapeños, spicy mayo and wasabi tobiko.

(to share)

NIGIRI 2 pieces

NIGIRI TASTING 10 PIECES (1ac,2,4,6,11,12,14) <i>experience our chef's selection of nigiris for you.</i>	38,40
SALMON (1ac,4,12)	9,20
SEARED SALMON (1ac,4,6,11,12) <i>with teriyaki sauce and sesame seeds.</i>	9,20
TUNA (1ac,4,12)	9,60
SEARED TUNA (1ac,4,6,12) <i>with ginger/wasabi soy sauce and chives.</i>	9,60
BLACK SEABREAM (1ac,4,6,12) <i>with ginger/wasabi soy sauce and chives.</i>	9,60
HIRAMASA YELLOWTAIL KINGFISH (1ac,4,6,12) <i>with a touch of ponzu and jalapeño.</i>	11,40
SEARED SCALLOP (1ac,4,6,12,14) <i>with a hint of soy sauce and ikura.</i>	9,60
UNAGI EEL (1ac,4,6,12) <i>with eel sauce.</i>	9,60
EBI SHRIMP (1ac,2,12)	8,60
AMAEBI SHRIMP (1ac,2,6,11,12) <i>with ponzu sauce, chives and sesame seeds.</i>	10
MACKEREL (1ac,4,6,12) <i>with soy sauce and caviar.</i>	8,60
SEARED MACKEREL (1ac,4,6,12) <i>with ginger/wasabi soy sauce.</i>	8,60
TAMAGO EGG OMELET (1ac,3,12)	5,40

SASHIMI 5 pieces

CLASSIC SASHIMI TRIO 15 PIECES (4) <i>salmon, tuna &amp; seabream</i>	36,40
SALMON (4)	13
TUNA (4)	13,60
BLACK SEABREAM (4)	13,60
SCALLOP (14)	10,60
HIRAMASA YELLOWTAIL KINGFISH (4)	20,20
MACKEREL (4)	11,40

URAMAKI 8 pieces

SALMON AVOCADO (1ac,4,11,12) <i>with sesame seeds.</i>	15,80
SALMON CHEESE (1ac,3,4,7,10,12) <i>with cucumber and spicy mayo.</i>	15,80
TUNA AVOCADO (1ac,4,12) <i>with wasabi tobiko.</i>	16,20
EEL AVOCADO (1ac,4,6,12) <i>with chives and eel sauce.</i>	16,20
CRAYFISH (1ac,2,3,7,10,12) <i>with mango and cilantro.</i>	15,80
SEARED SALMON (1ac,4,12) <i>with cucumber and masago.</i>	15,80
COOKED TUNA (1ac,3,4,7,10,11,12) <i>with green apple and sesame seeds.</i>	13,20

SPRING ROLLS 8 pieces

SALMON AVOCADO (1ac,4,6,12) <i>with mint.</i>	15,80
TUNA MANGO (1ac,4,6,12) <i>with baby spinach.</i>	16,20
SHRIMP AVOCADO (1ac,2,3,6,7,10,12) <i>with cilantro and spicy mayo.</i>	16,20
SNOW CRAB AVOCADO (1ac,2,3,6,7,10,12) <i>with ponzu mayo and tobiko.</i>	17,40
SEARED SALMON (1ac,3,4,6,7,10,12) <i>chives, beetroot and lime mayo.</i>	15,80

MAKI 8 pieces

SALMON (1ac,4,12)	14,20
SPICY SALMON TARTARE (1ac,4,6,11,12)	14,20
TUNA (1ac,4,12)	14,60
SPICY TUNA TARTARE (1ac,4,6,11,12)	14,60
SNOW CRAB (1ac,2,3,6,7,10,11,12) <i>mixed with ponzu mayo and tobiko.</i>	17,40
SALMON (1ac,4,12) <i>with avocado.</i>	14,40
SALMON (1ac,4,7,12) <i>with cream cheese.</i>	14,40
EEL (1ac,4,6,12) <i>with cucumber.</i>	14,60
MACKEREL (1ac,4,12)	13,80
HIRAMASA YELLOWTAIL KINGFISH (1ac,4,12)	17,40

BOWLS

TUNA POKE BOWL (1ac,4,6,11,12) <i>sushi rice base with ponzu marinated tuna, avocado, baby spinach, mango, red onions, carrots, scallions, cucumber, tobiko, sesame seeds and microgreens.</i>	31,60
SALMON POKE BOWL (1ac,4,6,11,12) <i>sushi rice base with ponzu marinated salmon, avocado, red onions, scallions, jalapeños, edamame, tobiko, wakame, radish, sesame seeds, cilantro, beetroot and microgreens.</i>	30,40
VEGAN POKE BOWL (1ac,6,11,12) <i>sushi rice base with ponzu marinated watermelon, avocado, baby spinach, mango, red onions, carrots, scallions, cucumber, edamame, sesame seeds and microgreens.</i>	26
SEARED SALMON SOBA SALAD (1ac,3,4,6,7,10,11,12) <i>soba noodles, avocado, cilantro, green asparagus, mango, scallions, sesame seeds, beetroot, wakame, carrots with sesame dressing.</i>	28
APPLE + SPINACH SALAD (6,11) <i>radish, cucumber, jalapeños, mint, pomegranate seeds, sesame seeds, scarlet cress with miso lime dressing.</i>	23

DESSERTS

MOCHI TRIO (7) <i>please ask your waitress/waiter for our current flavors and vegan options.</i>	13,80
BUTTERSCOTCH CHOCOLATE MISO TART (1a,3,6,7)	13,80
YUZU CHEESECAKE (1a,3,6,7)	13,80
MATCHA CREME BRULEE (3,7)	13,80

AFTER DINNER SUGGESTIONS

ESPRESSO MARTINI <i>42below vodka, kahlua, espresso shot, simple syrup.</i>	15
BUMBU CREAM RUM LIQUOR	10
UMESHU <i>on the rocks</i>	10
NIKKA WHISKEY FROM THE BARREL	12,20
DIPLOMATICO RESERVA  <i>All the classics are available as well.</i>	12,20

1: Cereals containing gluten: wheat (a), rye (b), barley (c), oats (d), spelt (e), kamut (f) /

2: Crustaceans / 3: Eggs / 4: Fish / 5: Peanuts / 6: Soy / 7: Milk: milk, lactose / 8: Tree nuts: almonds (a),

hazelnuts (b), walnuts (c), cashews (d), pecans (e), pistachios (f), macadamia nuts (g), queensland nuts (h) /

9: Celery / 10: Mustard / 11: Sesame / 12: Sulfites / 13: Lupin / 14: Mollusks: snails, squid, oysters