

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 monday-friday.

FUSION (A,B,C,D,F,G,J,K,L,N)	19,80
TRADITIONAL (A,B,D,F,K,L,N)	18,50
VEGETARIAN (A,C,F,G,J,K,L) <i>can also be ordered as a vegan platter.</i>	17

please note that our rice vinegar may contain small traces of gluten

APPETIZERS

EDAMAME (F) <i>steamed, salted and a hint of lime juice.</i>	6,00
CLASSIC MISO SOUP (A,B,D,F,G,K,N) <i>an all-time japanese favorite.</i>	5,50
SPICY SEAFOOD SOUP (A,B,D,F,G,K,N) <i>with extra heat and mixed seafood.</i>	9,80
TRUFFLE MISO SOUP (A,B,D,F,G,K,N) <i>prepared with truffle oil and truffle sauce.</i>	9
TUNA TATAKI (D,F,L) <i>topped with our fresh mango salsa.</i>	13,80
JAPANESE STYLE OYSTERS (A,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
TRUFFLE SALMON TARTARE (C,D,F,K,L) <i>prepared with red onions, truffle oil, black sesame, ponzu, lime juice, quail egg.</i>	16,50
GUNKAN TASTING (A,B,C,D,F,G,J,K,L) <i>try 4 different gunkans: spicy tuna tartar, ponzu marinated salmon tartar, truffle snow crab and ikura.</i>	14,50
SABA CARPACCIO (D,F,L) <i>slices of fresh mackerel filet marinated in soy sauce and garnished with microgreens.</i>	11,50
MISO SEABREAM (A,D,F,L) <i>sashimi style seabream prepared in our homemade miso marinade and topped with kumquats.</i>	14,50
THE KING OF FISH (D,F,L) <i>sashimi style yellowtail kingfish hiramasa 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 (A,B,C,D,F,G,J,K,L,N) <i>our sushi & sashimi combo for one.</i>	34,50
THE EMPEROR'S PLATTER FOR TWO 57 pieces (A,B,C,D,F,G,J,K,L,N) <i>as soon as the fog clears, you'll discover the emperor's treasure.</i>	80
THE SECRET GARDEN 20 pieces (A,C,F,G,J,K,L) <i>our chef's vegetarian sushi creations for one. can also be ordered as a vegan platter.</i>	25
GEIKO'S PLATTER 41 pieces (A,B,D,F,K,L,N) <i>our chef's selection of sashimi and nigiri for 2.</i>	88

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KOBE'S SIGNATURE ROLLS 8 pieces

CARNAVAL (A,D,G,L)	15,20
<i>salmon, pomegranate seeds, cream cheese and avocado wrapped in kiwi, topped with tobiko and daikon cress.</i>	
AMAZONIA (A,B,C,D,F,G,J,L)	17
<i>snow crab, apple, spicy mayonnaise wrapped in eel, avocado and topped with cream cheese and caviar.</i>	
CRUNCH (A,C,D,F,G,J,K,L)	16,20
<i>eel, avocado, cream cheese topped with spicy tuna tartar, crushed blue potato chips and eel sauce.</i>	
SURF N' TURF (A,B,C,D,G,J,L)	16,80
<i>shrimp, asparagus, avocado, wrapped in seared beef carpaccio and topped with wasabi tobiko, wasabi mayonnaise and scarlet cress.</i>	
FUEGO (A,B,C,D,F,G,J,K,L)	15,80
<i>crayfish, sesame seeds, chives topped with spicy tuna tartar, jalapeños, spicy mayo and wasabi tobiko.</i>	
CRAZY SALMON (A,C,D,F,G,J,K,L)	15,20
<i>salmon tartar, avocado, tobiko topped with seared salmon, cream cheese, caviar and fish roe.</i>	
MINTY SURPRISE (A,C,D,G,J,L)	16,20
<i>seabream, mint, chives, wasabi tobiko wrapped in seared tuna and topped with lime mayonnaise and fish roe.</i>	
DOUBLE SHRIMP (A,B,C,D,F,G,J,K,L)	16,80
<i>spicy tuna tartar, avocado, asparagus, shrimp wrapped in shrimp, cream cheese and topped with teriyaki sauce.</i>	
UNITED COLORS OF KOBE (A,C,D,G,J,K,L)	15,20
<i>seared salmon, cucumber topped with sesame seeds, lime mayonnaise and 4 different kinds of tobiko.</i>	
TRUFFLE DELIGHT (A,B,C,D,F,G,J,L)	16,80
<i>snow crab, truffle mayonnaise, asparagus topped with crushed potato chips, tobiko mayonnaise and micro greens.</i>	
LITTLE DRAGON (A,B,C,D,F,G,J,K,L)	17
<i>tuna, mango, wasabi tobiko, dill, spicy mayo topped with amaebi, avocado, scallions, sesame seeds and ponzu sauce.</i>	
SCALLOP ON FIRE (A,C,D,F,G,J,K,L,N)	16
<i>salmon tartar, wasabi mayonnaise, avocado topped with seared scallop, jalapeño and teriyaki sauce.</i>	
ONE IN A MELON (A,C,D,F,J,K,L)	15,80
<i>seabream tartar, basil/lime mayonnaise, cucumber wrapped in wasabi tobiko and topped with watermelon and black sesame seeds.</i>	

THE CLASSICS

SASHIMI 5 pieces

CLASSIC SASHIMI TRIO 15 PIECES (D) <i>salmon, tuna & seabream</i>	19
SALMON (D)	7
TUNA (D)	7,50
BLACK SEABREAM (D)	7
SCALLOP (N)	7,50
HIRAMASA YELLOWTAIL KINGFISH (D)	13
MACKEREL (D)	7

NIGIRI 2 pieces

NIGIRI TASTING 10 PIECES (A,B,D,F,K,L) <i>experience our chef's selection of nigiris for you.</i>	29,50
SALMON (A,D,L)	6,50
SEARED SALMON (A,D,F,K,L) <i>with teriyaki sauce and sesame seeds.</i>	6,50
TUNA (A,D,L)	7
SEARED TUNA (A,D,F,L) <i>with ginger/wasabi soy sauce and chives.</i>	7
BLACK SEABREAM (A,D,F,L) <i>with ginger/wasabi soy sauce and chives.</i>	6,50
HIRAMASA YELLOWTAIL KINGFISH (A,D,L) <i>with a touch of ponzu and jalapeño.</i>	9
SEARED SCALLOP (A,D,F,L) <i>with a hint of soy sauce and ikura.</i>	7,50
UNAGI EEL (A,D,F,L) <i>with eel sauce.</i>	7,50
EBI SHRIMP (A,B,L)	6
AMAEBI SHRIMP (A,B,F,K,L) <i>with ponzu sauce, chives and sesame seeds.</i>	8
MACKEREL (A,D,F,L) <i>with soy sauce and caviar.</i>	6,50
SEARED MACKEREL (A,D,F,L) <i>with ginger/wasabi soy sauce.</i>	6,50
TAMAGO EGG OMELET (A,C,L)	4

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MAKI 8 pieces

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

URAMAKI 8 pieces

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

SPRING ROLLS 8 pieces

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

BOWLS

TUNA POKE BOWL (A,D,F,K,L)	24
<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 (A,D,F,K,L)	23
<i>sushi rice base with ponzu marinated salmon, avocado, red onions, scallions, jalapeños, edamame, tobiko, wakame, radish, sesame seeds, cilantro, beetroot and microgreens.</i>	
VEGAN POKE BOWL (A,F,K,L)	21,50
<i>sushi rice base with ponzu marinated watermelon, avocado, baby spinach, mango, red onions, carrots, scallions, cucumber, edamame, sesame seeds and microgreens.</i>	
SEARED SALMON SOBA SALAD (A,C,D,F,G,J,K,L)	21,50
<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 (G)	9,50
<i>please ask your waitress/waiter for our current flavors.</i>	
BUTTERSCOTCH CHOCOLATE MISO TART (A,C,F,G)	10,50
BLACK SESAME CHEESECAKE (A,C,G,K)	9,50
MATCHA CREME BRULEE (A,C,G)	10,50

A: Céréales contenant du gluten blé, seigle, orge, avoine, épeautre, kamut / B: Crustacés/ C: Oeufs /
D: Poissons / E: Arachides/ F: Soja / G: Lait: lait, lactose / H: Fruits à Coques: amandes, noisettes, noix, noix de
cajou, noix de pécan, pistaches, noix macadamia, noix queenland/ I: Céleri / J: Moutarde / K: Sésame /
L: Sulfites / M: Lupin / N: Mollusques escargots, encornets, huîtres