

# À La Carte Menu





# Appetisers to start with...

Breaded Chicken Strips with spicy sweet chilli dip	£6
Pan-Fried Peppered Beef or Chicken Strips with onions and garlic and served with teriyaki sauce	£7
Chicken Skewers in a teriyaki sauce	£6
Scallops with fried mushrooms and mayo	£10
Salt & Pepper Chicken fried and seasoned in a tempura batter	£6
Salt & Pepper Tiger Prawns fried and seasoned in a tempura batter	£9
Miso Soup a classic japanese soup with seaweed and tofu	£3
Edamame Pods seasoned with chilli, salt and sesame oil	£4
Harumaki vegetable spring rolls served with a sweet chilli dip	£5
Chicken Tempura tempura chicken strips served with teriyaki dip	£6
Garlic Mushrooms in a creamy garlic sauce	£5



# Flame Grill

all dishes in this section are served with chips or mashed potatoes, salad and our signature spicy sauce

Angus Steaks	
10oz Angus Rump Steak a tender, flavoursome cut flame grilled to your liking	£18
10oz Angus Ribeye Steak taken from the rib section, small pockets of fat give this cut a wonderful taste	£24
10oz Angus Sirloin Steak marbled with juicy fat that gives this cut it's well known taste	£24
10oz Angus Fillet Steak the most tender of all the cuts, this steak will melt in the mouth	£28
16oz Angus T-bone Steak this cut truly is the best of both worlds with sirloin on one side and fillet on the other	£34

Classic Grills	
Chicken Breast with your choice of chilli or teriyaki sauce	£16
Lamb Chops on the bone chops seasoned then flame grilled	£18
Mixed Grill Platter perfect for those who like variety, 6oz sirloin, 2 lamb chops and chicken breast strips	£32

Flame Grilled Burgers	served on a brioche bun, accompanied by chips and salad
6oz Angus Fillet Steak Burger juicy fillet steak slices topped with cheese crisp lettuce, onions and musl	£16 nroom sauce
6oz Angus Cheese Burger a seasoned beef patty topped with cheese crisp lettuce, onions and relis	£10
Classic Chicken Burger seasoned chicken fillet topped with lettuce sliced tomato, cheese and m	£10 ayonnaise
The Tower Burger seasoned chicken breast atop a 6oz angus beef patty with lettuce, onion	£12 as, double cheese and our signature sauce
The Kobee Burger our goliath, two 6oz angus beef patties topped with onion rings, lettuce	£14, cheese, mayo and our signature sauce
The Southern Fried Burger crispy fried chicken breast sandwiched between our mushroom sauce as	£12 and spicy mayo with cheese and lettuce

# **Teppan Grill**

All our pan-asian grill dishes are cooked in the traditional "Teppanyaki" style The word teppanyaki is derived from "teppan" meaning iron plate and "yaki" meaning grilled All dishes are served with egg fried rice and vegetable stir fry Please note meals on this page can be made gluten free but sauces will change, please advise your server

Teppan Combos			
<b>Vegetarian</b> Tofu & Asparagus Spicy Sauce or Teriyaki Sauce	£16	Kobee Special Seabass & King Prawn Ginger Sauce	£28
Surf & Turf Angus Sirloin & King Prawn Spicy Sauce or Teriyaki Sauce	£26	Kobee Delight Duck Breast & Angus Sirloin Honey Sauce & Spicy Sauce	£28
Chef's Delight Angus Sirloin & Chicken Breast Spicy Sauce or Teriyaki Sauce	£25	Sexy Choice King Prawn & Salmon Garlic Sauce or Teriyaki Sauce	£28
Chef's Choice Salmon & King Prawns Teriyaki Sauce or Ginger Sauce	£28	<b>Tokyo</b> Angus Beef Osuyaki & Scallops Spicy Sauce	£30
<b>Yokohama</b> Angus Fillet & Chicken Breast Spicy Sauce or Teriyaki Sauce	£28	Chef's Special Imperial Angus Fillet And Lamb Chops Spicy Sauce	£32
Bonsai Chicken Breast & King Prawn Teriyaki Sauce or Ginger Sauce	£25	Kobee Imperial Angus Fillet & King Prawn Spicy Sauce or Ginger Sauce	£34
Teppan Individuals			
Shake Salmon Teriyaki Sauce	£18	Osuyaki Sirloin Beef Roll Filled with Mushrooms Teriyaki & Spicy Signature Sauce	£22
King Prawn Ginger & Garlic Sauce	£20	Angus Sirloin Steak 10oz Sirloin Teriyaki & Spicy Signature Sauce	£24
Seabass Ginger & Garlic Sauce	£18	Angus Ribeye Steak	£24
<b>Tori</b> Chicken Breast Teriyaki Sauce	£16	10oz Ribeye Teriyaki & Spicy Signature Sauce	
Sides			
Salad	£3	Egg Fried Rice	£4
Chips	£2	Soba Noodles	£4
Boiled Rice	£3	Rice Noodles	£3
Stir Fry Beansprout Salt & Pepper Chips	£3 £4	Prawn Crackers	£2
Salt & Pepper Chips	<b>14</b>		

# **Hot Stones**

How are your sizzling skills? Try cooking your steak on one of our hot marble slabs. All steaks are seasoned and seared before leaving the kitchen. For best results cut thin slices, then cook to your liking. Sizzling from stone to stomach! served with chips, salad and a duo of sauces

10oz Rump while a little tougher than other cuts, it holds a great deal more flavour	£18
10oz Ribeye the fat content gives this cut it's flavour. recommended to be cooked a little more than other steaks to absorb the fat	£26
10oz Sirloin it's definitely an option for the more heath-conscious, because the fat sits on top of the cut it can be easily trimmed off.	£26
10oz Fillet a very lean and tender cut. best cooked rare or medium rare. the leanness means it will dry out if over cooked.	£30
Scallops & Tiger Prawns a delicious shellfish with a delicate taste, should be cooked gently and only for a very short time or the delicate flavour co	£21 ould be

# **Pan Asia**

spoiled, enjoy as soon as they are firm and opaque, tiger prawns are larger and more juicy than normal prawns and should only

Tempura Seafood Platter	£18
prawn, squid and cod fish cooked in a light batter, accompanied with egg fried rice and dipping teriyaki sauce	
Cantonese Style Grilled Seabass or Salmon Fillet	£18
dressed with fresh ginger and spring onion and finished off with a splash of vegetable oil and soya sauce	

# Choose one of the following:

Chicken £12 Vegetable v £10

be cooked briefly to ensure the flesh does not toughen.

## **Chinese Curry**

a rich tasteful curry sauce topped with onions and served with boiled rice

# Sweet Chilli Curry

tomato based thick curry with a tangy, fruity sweet chilli flavour, served with boiled rice

#### Japanese Katsu Curry 🖊

breaded in light panko crumbs served in our sweet, golden curry sauce topped with vegetables and served with boiled rice

#### Firecracker ///

cooked in our homemade teriyaki sauce with japanese chilli powder and served with boiled rice

## Stir Fry with Ginger & Spring Onions

finished off with soya sauce and a touch of sesame oil and served with boiled rice

#### Mongolian 📂

stir fried with shredded onion, garlic, fresh chopped chillies, spring onion and finished off with soya sauce and a touch of sesame oil

## **Stir Fry Egg Noodles**

stir fried egg noodles and your choice of meat with vegetables and teriyaki sauce

### **Stir Fry Rice Noodles**

stir fried rice noodles and your choice of meat with vegetables and teriyaki sauce



