

STARTERS

CRISPY PRAWNS Ecuadorian king prawns, deep-fried in crispy batter coated with spicy aioli.	8.95
LAMB MEDALLIONS NEW Flame-grilled for a caramelized crust and juicy interior, served with crisp shaved vegetable slaw, chipotle mayo dip and a pomegranate drizzle.	10.95
CRISPY CHICKEN Succulent chicken, deep-fried with a light batter coated in spicy aioli served on a bed of iceberg lettuce garnished with fine chopped chives.	7.95
BBQ RIBS Slow-cooked tender beef ribs glazed with our home-made mild spice BBQ sauce.	10.95
FLAME-GRILLED LAMB CHOPS NEW French-cut lamb chops served with a hint of chilli and mint, marinated in our special sauce, spiced on chimichurri with sweet potato crisps.	11.95
BBQ CHICKEN WINGS NEW Succulent tender chicken wings covered in a sweet and sticky BBQ sauce.	7.95

CHEF SPECIALS

BBQ RIBS Half rack of tender beef ribs braised for six hours, glazed with our special house mild spice BBQ sauce served alongside triple cooked chips and home-made coleslaw.	27.95
THE ULTIMATE SANDWICH NEW WAGYU Sliced 8oz wagyu rump steak on a bed of truffle mayonnaise and rocket topped with our home-made Chimichurri sauce and caramelised onions, served inside a fresh sourdough ciabatta. Served alongside our triple cooked fries.	STEAK 24.95 CHICKEN FILLET 19.95
PARMESAN CHICKEN NEW Golden crispy Parmesan chicken over chips with aioli sauce, finished with melted Parmesan, American and Monterey Jack cheese, spring onions, a spicy drizzle and chives.	26.95
KOBE MIXED GRILL NEW WAGYU Tender BBQ ribs glazed with our BBQ sauce, a juicy 4oz wagyu rump steak, one succulent jumbo prawn, two crispy golden onion rings with sides, mac and cheese and fries.	34.95
DEXTER TOMAHAWK 650g ★★★★★ Our signature dish. A tender and succulent rib eye cut, left on the bone for a richer flavour. Served alongside grilled baby carrots, triple cooked chips and a sauce of your choice. Perfect for sharing.	49.95

BURGERS ALL BURGERS SERVED IN A FRESH BRIOCHE BUN WITH TRIPLE COOKED FRIES
UPGRADE YOUR FRIES | TRUFFLE PARMESAN +3 | GARLIC & HERB +2

KOBE BURGER 180g beef patty topped with caramelised onion, melted cheese and sliced ribe eye.	18.45	SIZZLER CHEESEBURGER Cheeseburger with caramelised onions, served on a sizzler with melted cheese, topped with chives and crispy beef flakes	19.45	THE HALLOUMI ☉ Fried Halloumi in a light batter coated in a spicy aioli served with tomato, lettuce & onion topped with tomato relish.	14.45
DELUXE GOURMET SLIDERS Three mini slider burgers, pulled rib, Deep fried chicken and cheeseburger. Served with mustard mayo, tomato relish, avocado, mayonnaise, lettuce and tomato.	22.95	THE CRISPY CHICKEN NEW Succulent chicken fillet deep fried with a light batter coated in a spicy aioli sauce served with tomato, lettuce & onion topped with tomato relish.	15.95	THE PULLED RIB Slow cooked tender ribs pulled from the bone and drenched in our home-made BBQ sauce topped with jalapenos, apple relish, coleslaw & house sauce.	19.45
TEX MEX CHICKEN NEW Juicy chicken fillet coated in crunchy nachos with cheese and ice burg lettuce, drizzled in our spicy and in house burger sauce topped with jalapenos.	16.95	THE BUTCHER BURGER NEW Smoky BBQ rib, two 4oz beef patties, and crispy fried chicken coated in golden panko breadcrumbs, with creamy truffle mayo, rocket, tomatoes, red onions and caramelised onions	22.95		

SIZZLERS

“ Indulge in premium Certified Angus Beef, sourced from 100% Angus cattle. Expertly aged for 60 days, it delivers exceptional tenderness, rich flavour, and a consistently great dining experience. ”

SIRLOIN 230g 100% ANGUS Our top Sirloin has a beautiful well-balanced flavour with a tender texture. The outside layer of fat gives this cut its unique taste.	24.95
RIB EYE 230g 100% ANGUS The beautiful marbling on the Rib Eye provides its superb flavour, juiciness and texture.	26.95
FILLET 230g 100% ANGUS Two 4oz fillets, the most tender cut of beef and extremely lean. A must for the steak connoisseur.	32.95
T-BONE 375g 100% ANGUS The T-bone is the best of both worlds. Fillet on one side, Sirloin on the other, making it a sought-after cut.	33.95

WAGYU X

“ 400 Day Grain Fed Wagyu product is bred for flavour. Juicy and succulent, this beef is a truly unique eating experience. ”

SURF & TURF WAGYU 230g wagyu rump steak served alongside one jumbo tiger prawn.	31.95
RUMP 230g WAGYU The Rump needs no introduction, a tender & flavoursome steak aged for 60 days.	24.95

CHICKEN STEAK Succulent, tender grilled chicken steak packed with flavour from our chef's special marinade.	19.95
LAMB STEAK Slow cooked, tender leg of lamb slices, seasoned & chargrilled to perfection.	21.95
SEA BASS FILLET Line-caught lightly pan fried sea bass fillet, infused with thyme and olive oil to create a light, fresh and delicious taste.	23.95
PANEER ☉ Succulent pieces of paneer marinated in a sweet and spicy sauce served sizzling hot with a grilled pineapple.	18.45

ALL SIZZLERS SERVED WITH Triple cooked chips, rice/noodles, peas, onions, green beans, carrots. **CHOOSE YOUR SAUCE** Garlic, Mushroom, Peppercorn, Schezwan ☉, Gravy ☉

PREMIUM CUTS HIGHEST QUALITY SELECTED BY OUR MASTER BUTCHER

“ 130 days grain fed aged 60 days 100% Black Angus beef delivers the strong flavour and consistently high level marble ensure our customers have a superior eating experience. ”

SIRLOIN 28.95 250g NEW One of our most popular steaks, the outside layer of fat gives gives sirloin steak its robust flavour & tenderness.	RIB EYE 31.95 250g NEW Rib eye steaks are the choice of many steaks lovers. Rich marbling and a ribbon of fat adds depth of flavour & moisture.	DEXTER RIB 35.95 EYE CAP 300g NEW Sliced beef combining ribeye flavour and fillet tenderness, served with grilled baby carrots.	T-BONE 375g 33.95 A prime steak, cut and left on the bone to feature both sirloin and fillet with maximum flavour and exquisite tenderness.	FILLET 250g 36.45 The fillet is the most tender cut of beef and extremely lean. A must for the steak connoisseur.
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All premium steaks served on a wooden board with vine ripened roasted tomatoes, stacked triple cooked chips, seasoned watercress salad and a choice of its own signature peppercorn sauce or our home-made chimichurri sauce.
ENHANCE YOUR PREMIUM STEAK WITH BONE MARROW & FRIED ONIONS WITH DIJON MUSTARD +6.5

SALADS

CHICKEN CAESAR Freshly-grilled strips of chicken breast with crisp lettuce leaves, shavings of parmesan and croutons in our special classic Caesar dressing.	17.95
FLAME-GRILLED STEAK NEW WAGYU 8oz wagyu rump steak served on a bed of rocket and baby gem lettuce with a chimichurri dressing topped with avocado, tomatoes, cucumber and crispy onions.	23.95
GRILLED HALLOUMI ☉ Halloumi cheese with crisp red onions, coriander, lettuce, green peppers, spring onion, croutons drizzled with shallot and balsamic dressing.	17.95
ARUGULA SALAD Baby rocket salad served with pomegranate, parmesan cheese, red onion, with a pomegranate dressing	13.95

SIDES

CRISPY ONION RINGS SERVED WITH TARTAR SAUCE	5.95
TRIPLE COOKED CHIPS/FRIES TRUFFLE PARMESAN +3 GARLIC & HERB +2	4.95
DRAGON FRIES Triple cooked chips in garlic mayo and sriracha, with red cabbage, carrots, spring onion and sesame seeds.	10.95
MAC AND CHEESE NEW	4.95
CREAMY MASH POTATO	4.45
HOME-MADE COLESLAW	3.95
FREE RANGE FRIED EGG	2.45
EXTRA SAUCE	2.95
NOODLES OR RICE	3.95

CAUTION: All of our sizzlers are served on a hot iron skillet. Please do not touch the hot platter. *Please note that some foods may contain traces of nuts. If you have any food allergies or intolerance please let us know*

“OUR SIZZLING HISTORY”

For over three decades Kobe Sizzlers has dedicated itself to the art of providing an exceptional dining experience using fresh quality meat & produce.

Our promise to producing authentic classic dishes, freshly-prepared to order, requires dedication to sourcing ingredients of the highest quality cooked to perfection. It is a commitment we will continue to maintain and uphold.

COLD DRINKS

SAN PELLEGRINO SPARKLING Lemon & Mint Pomegranate & Orange	3.50
J20 Orange & Passion Apple & Mango Apple & Raspberry	3.50
MILKSHAKES Vanilla Chocolate Strawberry	6.95
FRUIT SHOOT Apple & Blackcurrant Orange	1.95
WATER Natural Still 3.50 San Pellegrino Sparkling 3.50	
JARRITOS COLA	4.00
IRN BRU	3.95
GINGER ALE	3.50
PREMIUM LEMONADE	3.50
GREEN COLA	3.50

MOCKTAILS

PINA COLADA Sweet mocktail made with coconut cream & pineapple juice served with ice and a pineapple slice	6.95
MOJITO Refreshing lime juice with sparkling water finished with fresh mint leaves	6.95
VIRGIN MARGARITA A tasty classic blend of lemon, lime and orange juice topped with a lemon wedge	6.95
BLUEBERRY/ STRAWBERRY DAIQUIRI Choose from a refreshing blueberry or strawberry daiquiri served with fresh mint leaves	6.95
SUNBURST A sweet mix of orange and apple juice finished with a drizzle of Grenadine syrup	6.95
PINK LEMONADE Sweet lemonade topped with Grenadine syrup	6.95
PASSION TWIST Passion fruit flavour with fresh mint and a splash of Grenadine	7.95
BLUE LYCHEE NEW A refreshing blend of lychee and lemonade, accented with a hint of ginger and finished with fresh mint for a cool, tropical touch	7.95
PEACH AND RASPBERRY NEW A refreshing blend of crushed raspberries, fragrant mint, and peach syrup, layered with fresh peach slices, chilled ice and lemonade	7.95
GREEN APPLE AND KIWI NEW A refreshing blend of kiwi, crisp apple, fresh mint, topped with ice and lemonade. Lightly sweetened with syrup and garnished with an apple	7.95

GOURMET SHAKES

BISCOFF SHAKE Lotus caramelised biscuit milkshake	7.95
MANGO SHAKE Freshly prepared milkshake with sweet mangos and vanilla ice cream	6.95

DESSERTS

SIZZLING BROWNIE Luxury rich milk chocolate brownie served with a scoop of ice cream on a sizzling platter drizzled with hot chocolate sauce	9.95
KOBE BRUCE INDULGENCE NEW A decadent Bruce cake layered in rich cocoa bliss, served warm with silky milk chocolate sauce and crowned with delicate chocolate shavings	14.95

FILL IN THE CROSSWORD

ACROSS

- 2 **CHIPS**
- 4 **STEAK**
- 5 **SIZZLERS**
- 6 **KOBE**
- 8 **BURGER**

DOWN

- 1 **PRAWNS**
- 2 **CHICKEN**
- 3 **TOMATO**
- 4 **SAUCE**
- 7 **BEEF**

KOBE SIZZLERS
STEAKHOUSE

KIDS MENU

* ALL MEALS SERVED WITH A FRUITSHOOT DRINK

CREAMY PENNE PASTA Perfectly cooked penne pasta in a creamy white sauce.	7.95
GOURMET CLASSIC BURGER 100% beef patty served with lettuce, tomato, Monterey Jack cheese finished with ketchup and mayo sauce alongside triple cooked chips.	8.95
CHICKEN GOUJONS Chicken tenders coated in crispy breadcrumbs served with triple cooked chips.	7.95
CHICKEN BURGER Chicken with lettuce, tomato, Monterey Jack cheese finished with ketchup and mayo sauce alongside triple cooked chips.	7.95

