

A Taste of MARYLAND HEIGHTS

Kobe Japanese Steakhouse Makes Fine Dining Fun and Flavorful

Ever try to catch a shrimp tossed hot off the grill in your mouth? How about being dazzled as an amazingly dexterous chef tells corny jokes and performs knife tricks with food he renders into a work of art before your eyes? If not, you're in for an evening to remember at Kobe Japanese Steakhouse at Westport.

If you're looking for a plain meal, Kobe is not the place to go, but if you want quality service and fine food presented with good-humored flare, the price is well worthwhile.

In Japan, food preparation is an art, and the 100-year-old Teppanyaki style at Kobe is no exception. Guests seated around a Hibachi table watch the chef skillfully prepare their meals, while the shared seating allows for socializing with other diners.

With a great view from atop Westport's Gold Tower, Kobe is a relaxing but festive atmosphere accented by warm wood and etched-glass panels that give the restaurant an elegant touch. Kobe's

menu has about two dozen entree selections—various combinations of steak, chicken, shrimp, scallops, lobster and salmon—giving diners nice choices without the overwhelming array as is the case with some restaurants. Included in meal prices are green tea, hibachi vegetables and an ample bowl of white rice (or fried for an extra charge), along with a grilled shrimp appetizer and sides of mustard, ginger and spicy "dragon fire" dipping sauces.

Each meal starts with a light beef broth and an iceberg lettuce salad topped with ginger vinaigrette dressing delivered by polite, attentive servers. The starters are good but pretty much standard Japanese fare. From there, however, the fun, and the flavor, really begins. The chefs put on a spectacular show, even flinging shrimp (not always successfully) into diners' mouths, and adding humor as they deliver a culinary feast.

My Taste of Maryland Heights dining partner, resident Denise Doner, is a vegetarian, and Kobe was quite accommodating to her special

dietary choices, preparing a meatless meal that included lightly seasoned, grilled green beans, mushrooms, sugar snap peas, onions and mild red peppers mixed with tofu. Denise thoroughly enjoyed her "very good" meal, which was more food than she could finish. I chose the filet mignon with scallops, a delicious, melt-in-your-mouth tenderloin seared with plump sea scallops done to perfection. A better meal would be hard to find!

Kobe's full bar—with spacious lounge area—offers a tasteful selection of beer and wine by the bottle or glass, and of course sake, along with novel frozen drinks and non-alcoholic fruit smoothies. Family-friendly and fun for kids, Kobe welcomes birthday, anniversary, graduation and business parties up to 80.

Next time you're looking for a great spot for a perfect meal to start off a romantic evening, impress a client, or simply to relax and have a good time, you can't go wrong with Kobe. As Denise said, "I really enjoyed the entire experience." I heartily agree.

by Paul Thompson



Kobe Japanese Steakhouse

Address: 111 Westport Plaza,
Gold Tower-12th Floor
Maryland Heights, MO 63146

Phone: (314) 469-3900

Website: <http://www.kobesteakhouse.us>

Hours:
Wed-Fri 11 a.m.-2:30 p.m. (lunch)
Mon-Fri 5 p.m.-9:30 p.m.
Sat & Sun 11:30 a.m.-9:30 p.m.

Prices: Entrees: \$16-30; children:\$7-8

Dress: Business casual

	Yes	No
Reservations	✓	
Smoking (bar area only)	✓	
Outdoor Dining		✓
Carry Out		✓
Credit Cards Accepted	✓	
Alcohol Served	✓	
Catering		✓



Kobe, located at the top of the Gold Tower at Westport Plaza, promises a great night out with delicious food served by chefs who make dining out an entertaining experience.