Kobé Japanese Steakhouse Highlights New Tampa Location as Destination for Interactive Dining

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TAMPA, FL - September 22, 2026 -
Kobé Japanese Steakhouse has spotlighted its New Tampa location as a destination for interactive, Teppanyaki-style Japanese dining, drawing attention to the tableside cooking traditions that define the experience for guests across the region.

At the heart of the experience is Teppanyaki-style cooking, in which skilled chefs prepare meals directly in front of diners on a shared cooking surface. Guests seated at Kobé Japanese Steakhouse in New Tampa can watch as chefs perform tableside preparations, including the Onion Volcano, the artful Egg Roll, and other signature techniques that turn a meal into a live culinary presentation.

The menu at the location features a range of dishes prepared in the Teppanyaki tradition, including Sliced Teriyaki Steak, Ultimate Japanese Wagyu, and a selection of signature sushi rolls. The format places the chef and the guests together in a communal setting, distinguishing the visit from conventional restaurant service.

"Teppanyaki dining brings the kitchen to the table, and that interaction is what guests remember most," said Doi Tan Nguyen, General Manager of Kobé Japanese Steakhouse in New Tampa. "Each seating is a shared experience, where the preparation of the meal becomes part of the evening for everyone at the table."

The New Tampa location is part of a broader network of Kobé Japanese Steakhouse restaurants operating in Tampa, Brandon, and Clearwater. Beyond dine-in service, the restaurant offers take-out, catering for events and occasions, and delivery through a partnership with DoorDash. Catering menus include options that address diverse dietary needs, including gluten-free and vegan selections.

Guests may reserve a table through the restaurant's online reservation system, which also allows diners to request a specific Teppanyaki chef for a more personalized visit. Additional offerings include an eGift program for digital gift cards and a rewards program through which guests accumulate points based on their spending.

"The addition of options such as online reservations and the ability to request a chef reflects how dining preferences continue to evolve," Nguyen said. "Guests want both the traditional tableside experience and the flexibility to plan their visit in advance."

Teppanyaki-style cooking has long been associated with communal dining in Japanese cuisine, and its emphasis on live preparation has contributed to its enduring appeal among families, groups, and those marking special occasions. By highlighting the New Tampa location, the restaurant underscores the continued role of interactive dining within the local hospitality landscape.

Kobé Japanese Steakhouse is a restaurant group offering Teppanyaki-style Japanese dining across multiple locations in the Tampa Bay area, including Tampa, Brandon, and Clearwater. The restaurants provide dine-in service centered on tableside chef preparations, along with take-out, catering, delivery, online reservations, eGift cards, and a rewards program. The menu spans steak, seafood, Japanese Wagyu, and sushi, prepared in the traditional Teppanyaki format that places chefs and guests together in a shared setting.
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Kobé Japanese Steakhouse - New Tampa

Kobé is known for offering its guests a unique Teppanyaki dining experience and doing so with its very own blend of fun and flare at its 13 Central Florida locations.

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