

APPETIZERS

VEGETABLE TEMPURA

zucchini, onion, sweet potato, mushroom and carrot 7

SHRIMP TEMPURA

with a side of vegetable tempura large (5 pc) 11, small (3 pc) 9

CHICKEN TEMPURA

with a side of vegetable tempura large (5 pc) 10, small (3 pc) 8

SEAWEEED SALAD

bitter sweet with sesame oil vinaigrette, peppers and sesame seeds 6

EDAMAME

steamed soybeans 6

SHUMAI

seven shrimp dumplings served with an asian dipping sauce 9

SQUID SALAD

squid with kikurage mushrooms, bamboo shoots, stem lettuce, red pepper and sesame seeds 7

GYOZA

pork dumplings served with an asian dipping sauce 9



SUSHI

Please ask your server for a complete sushi menu.
* indicates contains raw fish or undercooked items.

HOT MAMA ROLL *

shrimp, tuna and crabmeat: battered and fried, topped with eel and hot sauce 12

RAINBOW ROLL *

crab, avocado and cucumber topped with tuna, yellowtail tuna, salmon and red snapper 13

VOLCANO ROLL

crab, avocado and cucumber topped with spicy crab and special sauces 9

CALIFORNIA ROLL

also known as the beginners sushi roll, crab, avocado and cucumber 8

THE TERMINATOR *

fried shrimp roll topped with salmon sashimi and a mixture of tuna, crab and tempura crunchies with a sweet orange sauce 13

SHRIMP CRUNCH ROLL

crunchy shrimp, crab and lettuce 9

SPICY SHRIMP ROLL

shrimp served with hot mayo 8

HIBACHI LUNCH

all entrées include the following:

chicken broth soup (sub miso soup \$1.50, add a garden salad \$2)

fried rice, onions and zucchini

mustard sauce, ginger sauce, shrimp sauce, japanese hot sauce

No substitutions please, but additions are welcome.

EXTRAS

fried rice 3 • jumbo shrimp 8 • vegetables 4 • broccoli 2 • sauce 50¢

SPLIT PLATES

two adults add 9 to any adult hibachi entrée

one adult, one child (ten and under) add 6 to any adult hibachi entrée

one split per entrée, select from the regular menu

each portion includes soup, vegetables and fried rice

CHICKEN 9

w/ scallops 14

w/ salmon 13

w/ sirloin 11

w/ sashimi grade tuna 14

RIBEYE 13

w/ scallops 16

w/ chicken 14

w/ shrimp 15

w/ sashimi grade tuna 17

SHRIMP 12

w/ chicken 14

w/ scallops 17

w/ salmon 15

w/ sashimi grade tuna 15

FILET MIGNON 16

w/ chicken 15

w/ scallops 18

w/ shrimp 17

w/ sashimi grade tuna 19

VEGETABLE LOVERS 12

napa cabbage, mushroom, green onion, zucchini, celery, broccoli, baby corn, carrot and onion

JUMBO SHRIMP 16

SIRLOIN 10

RED SNAPPER 12

SALMON 12

SCALLOPS 14

SASHIMI GRADE TUNA 14

LOW CARB

hibachi with extra veggies and protein—no rice!

CHICKEN 13 • SHRIMP 14 • SALMON 15 • FILET 19

CHILDREN / SENIOR

hibachi for children ten and under

each portion includes:

soup, veggies and fried rice

CHICKEN 8 • SHRIMP 9 • SIRLOIN 9

two children split plate add 5 to any child's hibachi entrée

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Please be advised that the time allotted for the table dining is limited to 1 hour and 15 minutes on Friday, Saturday and busy days to allow for the next reservation seating. Thank you kindly in advance for your cooperation.

ENJOY OUR
SAUCES
AT HOME!

\$5 each - ask your server

Ginger Salad Dressing
Ginger Hibachi Sauce
Japanese Hot Sauce
Mustard Hibachi Sauce
Seafood Sauce

PRIVATE DINING AND BANQUET FACILITIES

We have a private dining room which seats up to 72 people. Please see a manager for details and reservations.

FOR PARTIES OF SIX OR MORE

Japanese custom is unique in that the server and chef share gratuities equally. Therefore a 15% gratuity is added to parties of six or more. An 18% gratuity is added to parties of 14 or more, if the reservation is made under one name or you check in as a group of six or more.

We regret that we cannot guarantee that our food will be free from all traces of seafood or soy. If you have seafood or soy allergies you should not eat here.

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EDAMAME

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shrimp served with hot mayo 8

HIBACHI DINNER

all entrées include the following:

chicken broth soup (sub miso soup \$1.50)

garden salad (sub seaweed salad \$3)

two appetizer shrimp, onions, zucchini, fried rice and banana mustard sauce, ginger sauce, shrimp sauce, japanese hot sauce

No substitutions please, but additions are welcome.

EXTRAS

fried rice 3 • jumbo shrimp 8 • vegetables 4 • broccoli 2 • sauce 50¢

SPLIT PLATES

two adults add 9 to any adult hibachi entrée

one adult, one child (ten and under) add 6 to any adult hibachi entrée

one split per entrée, select from the regular menu

each portion includes soup, salad, vegetables and fried rice

RIBEYE 22

w/ chicken 23

w/ shrimp 24

w/ salmon 24

w/ scallops 26

w/ red snapper 24

w/ sashimi grade tuna 26

SHRIMP 19

w/ chicken 20

w/ red snapper 22

w/ salmon 22

w/ scallops 24

w/ sashimi grade tuna 24

FILET MIGNON 24

w/ chicken 24

w/ shrimp 25

w/ salmon 25

w/ red snapper 25

w/ scallops 28

w/ sashimi grade tuna 28

w/ lobster 34

CHICKEN 18

w/ salmon 21

w/ sashimi grade tuna 23

VEGETABLE LOVERS 15

napa cabbage, mushroom, green onion, zucchini, celery, broccoli, baby corn, carrot and onion

JUMBO SHRIMP 22

RED SNAPPER 21

SALMON 21

SCALLOPS 23

SASHIMI GRADE TUNA 24

LOBSTER (one 6oz. tail) 29

SAMURAI DINNER 29

ribeye, shrimp and chicken

IMPERIAL DINNER 32

scallops, shrimp and filet

LOW CARB

hibachi with extra veggies and 7oz of protein—no rice!

CHICKEN 18 • SHRIMP 21 • SALMON 22 • FILET 26

CHILDREN

hibachi for children ten and under

each portion includes:

one appetizer shrimp, soup, salad, veggies, fried rice and banana

CHICKEN 8 • SHRIMP 9 • SIRLOIN 9

two children split plate add 5 to any child's hibachi entrée

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LATE NIGHT DINING

15% service charge will be added to all checks for parties seated after 9pm.

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