# **STARTER**

# SOUP

<b>Miso Soup</b> Soybean soup with Seaweed, Scallion, and Tof	<b>2.50</b> îu
<b>Mushroom Soup</b> Chicken-based broth with Mushroom, Fried Onion, and Scallion	2.50
Tom Yum Soup	5.95
Thai-style hot spicy soup with Mixed Vegetable Shrimp, and Scallop	es,
Seafood Soup Osaka-style Seafood soup with Assorted Seafo	<b>5.95</b> od

## **SALAD**

<b>House Salad</b> <i>Fresh Lettuce with Tomato, Cucumber, and Carro</i>	<b>3</b>
<b>Seaweed Salad</b> Fresh Lettuce with Seaweed on top served with Ginger Dressing	5.50
Avocado Salad	5.50
Mixed Greens with Avocado on top served with Ginger Dressing	
Tokyo Green Salad	10.50
Mixed Greens with Ahi Salmon and Mixed Sauces Dressing	as
Chicken Avocado Salad	10.95
Mixed Greens with Seasoned Chicken, Avocados, Cherry Tomatoes, Onions and Cucumbers	

# FROM THE KITCHEN

and Mixed Vegetable

Edamame	4.25	Vegetable Tempura Appetizer	5.25
	7.23		5.25
Lightly Salted Steamed Soybeans		Japanese-style batter, Tempura fried with Mixed Vegetables	
Shrimp Shumai (5)	4.95	Shrimp / Chicken Tempura Appetizer	6.75
Steamed Shrimp Dumplings		Japanese-style batter, Tempura fried Shrimp <u>or</u> Chicken with Mixed Vegetables	
Wasabi Shumai (5)	5.50	Coconut Shrimp Appetizer (4)	6.95
Was <mark>abi S</mark> teamed Shrimp Dumplings		Fried Coconut Shrimp	
Chic <mark>ken /</mark> Vegetable Gyoza (5)	4.95	Rocking Shrimp	7.50
Pan-fried Chicken <u>or</u> Vegetable Dumpli	ngs	Crispy Shrimp with Spicy Creamy Sauce	
Vegetable Harumaki (3)	4.50	Karaage	7.25
Japanese crispy Vegetable Spring Roll		Bite-sized fried Chicken	
Age Tofu (5)	6.25	Chicken / Beef Yakitori (2)	5.50
Crispy Tofu with Seaweed and Bonito F	lakes	Grilled Chicken or Beef with Vegetables on a skew	er
Fried Calamari (8)	7.50	Beef Negimaki Appetizer (6)	7.95
Tempura fried Squid Rings		Thinly sliced Beef rolled with Scallion	
Ika Yaki	8.95	Lettuce Wrap Appetizer	8.95
Grilled Squid		Chicken, Tofu, Mixed Vegetables with Lettuce Wra	ps
Crab Timbit (6)	6.25	Okonomiyaki Fries	5.95
Deep-fried bite-sized Crab Cakes		Deep-fried Fries with Japanese Mayo, Eel Sauce,	
Soft-Shell Crab	7.95	Bonito Flakes, and Scallion	
Tempura fried Soft-Shell Crab			

## FROM SUSHI BAR

SUSHI – Seafood Fillet over Sushi Rice / SASHIMI – Sliced Seafood Fillet without Rice

Sushi Appetizer	8.95	Chefs Selection of 5 pieces of Sushi
Sashimi Sampler	9.95	Chef's Selection of 8 pieces of Sashimi
Salmon / Tuna Tartar	9.95	Salmon <u>or</u> Tuna mixed with Caviar in Yuzu Sauce
Tako Su	9.9 <mark>5</mark>	Octopus over Ponzu Sauce
Kyoto Yellowtail Jalapeño	10.95	6 pieces of Yellowtail Sashimi over Wasabi Yuzu Sauce
Treasure Island	10.95	Half of an Avocado with Mixed Fish inside
		Served with Spicy Creamy Sauce <u>or</u> Ponzu Sauce
Sunomono	7.50	Assorted Seafood with Cucumber mixed with Ponzu Sauce
Naruto	9.95	Cucumber rolled with Spicy Tuna and Avocado
Avocado Nest	8.95	Spicy Tuna wrapped with Avocado topped with Tobiko and Crunch
Dinosaur Egg	12.95	Half of an Avocado with Mango, Spicy Crab, and Spicy Tuna; deep-fried
Osaka Paradise	8.95	6 pieces of sear <mark>ed Salmon with</mark> Spicy Tuna and Cucumber

# CLASSIC ROLL | HAND ROLL Classic Roll (Maki) – 6 pieces of cut roll <u>or</u> Hand Roll (Temaki) – 1 cone-shaped roll (Brown Rice Available +\$1)

California Roll (Crab Meat, Avocado, Cucumber, and No Tobiko)	4.95
Boston Roll (Shrimp, Lettuce, Cucumber, and Mayo)	5.50
Philadelphia Roll (Smoked Salmon, Cream Cheese, and Cucumber)	5.50
Alaska Roll (Salmon, Avocado, and Cucumber)	5.50
Easter Roll (Smoked Salmon, Crab Meat, and Cucumber)	5.50
Shrimp Tempura Roll (Shrimp Tempura, Lettuce, Cucumber, Avocado, and No Tobiko)	5.95

Tuna Cucumber

5.50

Raw	Spicy Crunchy	y Cooked	Vegetarian
Tuna	5.25 Spicy Tuna	5.50 Crab Meat	4.50 Cucumber 4.00
Salmon	5.25 Spicy Salmon	5.50 Shrimp	5.25 Avocado 4.25
Smoked Salmon	5.25 Spicy Yellowta	ail 6.25 Salmon Skin	5.25 Sweet Potato 4.50
Yellowtail Scallion	5.50 Spicy Shrimp	5.50 Eel Avocado	5.50 Asparagus 4.25
White Tuna	5.25 Spicy Crab	5.25 Grilled Chicken	5.25 Oshinko 4.00
Salmon Avocado	5.50 Spicy Californ	ia 5.25 Grilled Steak	5.50 Assorted Veg. 4.75
Tuna Avocado	5.50		Avo & Cucumber 4.25
Salmon Cucumber	5.50		

## Maki Combos

(Brown Rice Available +\$2)

Maki Combination (California Roll, Tuna Roll, and Salmon Roll)	13.95
Spicy Maki Combination (Spicy California Roll, Spicy Tuna Roll, and Spicy Salmon Roll)	14.95
Vegetarian Maki Combination (Avocado Roll, Cucumber Roll, and Sweet Potato Roll)	10.95
Spicy Ocean Maki Combination (Spicy Tuna Roll, Spicy Crab Roll, and Spicy Salmon Roll)	14.95

## A LA CARTE (Sushi or Sashimi)

SUSHI (1) – seafood filet over sushi rice or SASHIMI (2) – sliced seafood filet without rice (Brown Rice Available +\$1) (Ordered by piece)

Fresh Salmon (Sake)	2.50	Fluke (Hirame)	2.50	Squid (Ika)	2.50
Smoke Salmon (Sumokusamon)	2.50	Mackerel (Saba)	2.50	Octopus (Tako)	2.75
Pepper Salmon	2.50	Red Snapper (Tai)	2.50	Surf Clam (Hokkigai)	2.50
Tuna (Maguro)	2.75	Striped Bass (Suzuki)	2.50	Scallop (Hotategai)	2.75
White Tuna (Shiro Maguro)	2.50	Yellowtail (Hamachi)	2.75	Omelette (Tamago)	2.00
Albacore Tuna (Binnaga Maguro)	2.50	Flying Fish Roe (Tobiko)	2.50	Tofu Skin <i>(Inari</i> )	2.00
Pepper Tuna	2.50	Wasabi Tobiko	2.50	Crab Stick (Kani)	2.00
Shrimp (Ebi)	2.50	Salmon Roe (Ikura)	2.75	Sea Urchin (Uni)	MP
Sweet Shrimp (Ama-ebi)	3.75	Eel (1pc) (Unagi)	2.75	Fatty Tuna (Toro)	MP

## **SUSHI & SASHIMI ENTREE**

SUSHI – seafood filet over sushi rice | SASHIMI – sliced seafood filet without rice (All served with Miso Soup or House Salad) (Brown Rice Available +\$2) Sashimi Regular and Sashimi Deluxe also served with a bowl of White Rice

Tekka Don (12 pieces of Tuna Sashimi over Sushi Rice)	16.95	Chirashi (Chef's selection of 15 pieces of assorted Sashimi over Sushi Rice in a bowl)	18.95
Sake Don (12 pieces of Salmon Sashimi over Sushi Rice)	15.95	Fuji Sushi Combination (Chef's selection of 10 pieces of Sashimi, 6 pieces of Sush Rock n' Roll)	32.95 i and
Sushi Regular (Chef's selection of 8 pieces of Sushi and Spicy Tuna Roll)	16.95	Sushi and Me (Chef's selection of 10 pieces of Sushi, 9 pieces of Sashim Spicy Salmon Roll)	37.95 i and
Sushi Deluxe (Chel's selection of 10 pieces of Sushi and Spicy Tuna Roll)	18.95	Love Boat (For 2) (Chef's selection of 8 pieces of Sushi, 12 pieces of Sashim California Roll and Rock n' Roll) + 1 extra Miso Soup	44.95 i,
<b>Sashimi Regular</b> (Chel's selection of 15 pieces of Sashimi and a bowl of White .	19.95 Rice)	May Flower (Chef's selection of 18 pieces of Sushi, Spicy Tuna Roll an Rock n' Roll)	44.95 ad
Sashimi Deluxe Chef's selection of 18 pieces of Sashimi and a bowl of White I	23.95 Rice)	Sushi & Sashimi Party Combo (Chef's selections of 12 pieces of Sushi, 19 pieces of Sash Rainbow Roll & Rock n' Roll)	66.95 imi,
FUJI G		ECIAL ROLL Available +\$1)	

	(Brown Ric
Angry Dragon Roll	13.95
Inside: Tempura Shrimp, Spicy Tuna & Mango; Outside: Sp	icy Crab
Phoenix Roll	13.95
Inside: Tempura Shrimp & Cucumber; Outside: Pepper Tu Avocado, 2 different kinds of Tobiko & Spicy Sauce	1a,
Dancing Dream Roll	13.95
Inside: Spicy Scallop & Crunch; Outside: Yellowtail, Salmon & Black Tobiko	
Scorpion Roll	12.95
Inside: Tempura Shrimp; Outside: Eel & Avocado	
Fire Dragon Roll	12.95
Inside: Tempura Crab Meat; Outside: Spicy Tuna & Red To	obiko
Dragon Roll	11.95
Inside: Eel & Cucumber; Outside: Avocado & Tobiko	
Rainbow Roll	11.95
Inside: Crab Meat, Cucumber & Avocado; Outside: Assorted Raw Fish	
Crazy Tuna Roll	11.95
Inside: Pepper Tuna & Avocado; Outside: Spicy Tuna	
Volcano Roll	13.95
Inside: Spicy Tuna, Spicy Salmon & Spicy Yellowtail;	
Outside: Tempura fried	
Buffalo Roll	11.95
Inside: Salmon, Cream Cheese, Avocado & Crunch; Outside: Crab Meat, Mayo & Tobiko	
Rock n' Roll	10.50
Inside: Mixed Fish, Crab Meat & Scallion; Outside: Tempur	a fried
Spider Roll	10.95
Inside: Tempura Soft-Shell Crab, Lettuce, Cucumber & Avocado; Outside: Tobiko	
Susan Roll	12.95
Inside: Spicy Tuna & Avocado; Outside: Tuna (heart shape)	
Disney Roll	12.95
Inside: Spicy Tuna, Cream Cheese & Avocado;	12.00
Outside: Spicy Crab & Tempura fried	

Izumi Roll	12.95
Inside: Tuna, Mango & Avocado; Outside: Shrimp & Tobiko (sunset shape)	
Fuji Mountain Roll	11.95
Inside: Cucumber, Crab Meat & White Tuna; Outside: Tempura fried	
Tropical Lobster Roll	13.95
Inside: Spicy Lobster Salad, Avocado & Mango; Outside: Soy Paper & Wasabi Mayo	
Dancing Tuna Roll Inside: Spicy Tuna, Crab Meat & Avocado; Outside: Tempura fried	12.95
Angry Bird Roll Inside: Spicy Scallop, Shrimp &Crab Outside: Soy Paper & Spicy Mayo	14.95
Hawaii Aloha Roll Inside: Shrimp Tempura, Cucumber & Mango; Outside: Sliced Avocado	11.95
Out of Control Roll Inside: Salmon, Tuna, Yellowtail, Asparagus & Avocado; Outside: Mixed Fish, Jap Mayo, Seared, Eel & Spicy Mayo	14.95
Dancing Eel Roll Inside: Toasted Eel & Cucumber Outside: Toasted Eel, Avocado, Caviar, Sesame Seeds & Crunch	14.95
Dream Roll Inside: Spicy Tuna, Crab Meat & Avocado; Outside: Smoked Salmon & Fresh cut Lemon	12.95
Mike Lobster Roll Inside: Tempura Lobster, Avocado, and Spicy Crab; Outside: Pink Soy Paper & Mike Lobster Sauce	14.95
Tiger Roll Inside: Spicy Tuna, Cucumber, Avocado, Shrimp Tempu Tobiko; Outside: Soy Paper, Eel Sauce & Spicy Mayo	12.95 7 &
Coco Loco Roll Inside: Tempura Coconut Shrimp, Mango & Cucumber; Outside: Salmon & Avocado	12.95
Fuji Lobster Roll	14.95
Inside: Crab Meat_Avocado & Cucumber:	

Inside: Crab Meat, Avocado & Cucumber; Outside: Lobster, Tobiko & Mayo

# KICHEN ENTRÉE

Chef's Specials	
(Served with Miso Soup <u>or</u> House Salad & White Ric (Brown Rice Available +\$1)	re)
Beef Negimaki Entrée	18.50
Thinly sliced Beef rolled with Scallion; topped with Teriyaki	Sauce
Naha Fish Fry	14.50
Tempura fried white fish with Mixed Vegetables & Kiyutoku hot & spicy <mark>sauce</mark>	
Osaka Coconut Shrimp	17.95
Tempura Jumbo Shrimp coated with Coconut flakes served Osaka Coconut Sauce	
Sendei Spicy Chicken	16.95
or Shrimp Stir-fried Chicken <u>or</u> Shrimp with Sendei Curry and Cocor	
Nagoya Pineapple Fried Rice	13.50
Nagoya-style Fried Rice with Chicken, Shrimp, Pineapple, an Mixed Vegetables Served in a Pineapple	nd
Hawaiian Pineapple Chicken	15.95
Crispy Breaded Chicken with Pineapple and Mixed Vegetab	les
Sapporo Lettuce Wrap Entrée Sapporo Style Stirred Fried Chicken, Tofu, and Mixed Vege Served in Lettuce	15.50 tables;
Chilean Sea Bass Grilled Chilean Sea Bass with Black Bean Sauce <u>or</u> Yuzu Sa	19.95 uce
Salt and Pepper Chicken Deep-Fried Chicken with Mixed Peppers Seasoned with Salt and Pepper	16.95

#### Donburi

(Served with Miso Soup <u>or</u> House Salad & White Rice) (Brown Rice Available +\$1)

Ten Don Tempura Shrimp and Vegetables over Rice in bowl	13.95
Gyu Don Sliced Beef, Tofu, Egg, and Onion over Rice in bowl	14.95
Unagi Don Boiled Eel over Rice in bowl	18.95

#### Katsu

(Served with Miso Soup <u>or</u> House Salad & White Rice)	
(Brown Rice Available +\$1)	

Ton Katsu	15.95
Lightly Breaded Pork Cutlet	
Tori Katsu	14.95
Lightly Breaded Chicken Cutlet	

#### JAPANESE FRIED RICE

(Served with Miso Soup) (Brown Rice Available +\$2)	
Vegetable	8.50
Chicken	9.50
NY Steak	12.50
Shrimp	11.50
Smoked Salmon	11.50
Seafood	12.50

#### **TERIYAKI & TEMPURA ENTRÉE**

(Served with Miso Soup or House Salad & White Rice) (Brown Rice Available +\$1)

## Teriyaki Entree

## Tempura Entree

Teriyaki Chicken	15.50	Tempura Vegetable	12.50
Teriyaki NY Steak	19.50	Tempura Chicken	13.50
Teriyaki Shrimp	17.50	Tempura Shrimp	16.50
Teriyaki Salmon	18.50	Tempura Fish	16.50
Teriyaki Tuna	20.50	Tempura Seafood	19.50
Teriyaki Seafood	23.50		

## JAPANESE NOODLE

UDON – Thick Wheat Noodles <u>or</u> SOBA – Thin Buckwheat Noodles

~ •

Noodle Soup		Stir-Fried Noodle	
Vegetable	10.50	Vegetable	10.50
Chicken	12.50	Chicken	12.50
NY Steak	13.50	NY Steak	13.50
Shrimp	13.50	Shrimp	13.50
Shrimp Tempura	13.50	Seafood	14.50
Seafood	14.50		

# HIBACHI ENTRÉE

These full course meals includes: House Salad, Mixed Vegetables, 2 pieces of Jumbo Shrimp, & Fried Rice or Fried Noodle (Brown Rice +\$1)(Fried Brown Rice +\$2) --\$5 SPLIT CHARGE includes House Salad, Fried Rice or Fried Noodle--

#### SINGLE ITEM DINNER

Chicken	17.95
*NY Steak	22.95
Shrimp	22.95
Salmon	22.95
Scallop	24.95
Vegetable	14.95
*Fillet Mignon	25.95
Lobster Tail	30.95
Alas <mark>kan King Cra</mark> b Legs	31.95

## **EMPEROR'S DINNER**

*Filet Mignon & Chicken
*Filet Mignon & Shrimp
*Filet Mignon & Scallop
*Filet Mignon & Lobster Tail
Lobster Tail & Chicken
Lobster Tail & *NY Steak
Lobster Tail & Shrimp
Lobster Tail & Scallop
Seafood Combo (Salmon, Scallop, and Lobster Tail)
Emperor's Deluxe (*NY Steak, Scallop, and Lobster Tail)
Fuji Deluxe (*Filet Mignon, Scallop, and Lobster Tail)

## **DRINKS**

Soft Drinks: 2.75 (Free Refills Available)				
		Mist	Her	Schweppes GINGER ALE
Pepper	Tropicana.	UNSWEETENER BTBKK ICEDTEA		DN .

## DESSERT

Ice Cream (Ask your server for flavors.)	2.5	Tempura Ice Cream (Ask your server for flavors.)	4.5
Mochi Ice Cream	4.5	Fried Banana	4.5
(Ask your server for flavors.) Cheesecake	5.5	Fried Cheesecake	6

In order to start a Hibachi Table, it is required to have at least two Hibachi Orders.

If you have any food concerns, especially food allergy, please notify your server clearly before you order anything.

Tips at a Hibachi Table is split; 50% is for your Hibachi Cook and 50% is for your Server.

For group of 6 or more, gratuity of 18% will automatically be charged

\$250 Fee for private table

### **COMBINATION DINNER**

Chicken & *NY Steak	23.95
Chicken & Shrimp	23.95
Chicken & Salmon	23.95
Chicken & Scallop	24.95
*NY Steak & Shrimp	25.95
*NY Steak & Salmon	25.95
*NY Steak & Scallop	27.95
Shrimp & Scallop	27.95
Salmon & Scallop	27.95

## **SIDE ORDERS**

24.95	(Accommodated with a complete Hib. dinner only)	achi
27.95	Steamed Rice	1.5
29.95	Brown Rice	2
<b>34.95</b>	Fried Rice / Fried Noodle	4
27.95	Fried Brown Rice	5.5
30.95	Vegetable / Chicken	7
30.95	Shrimp / Salmon	11
32.95	*NY Steak / Scallop	12
39.95	*Filet Mignon	13
39.95	Lobster Tail	15
42.95	Alaskan King Crab Legs	18

Ramune: Original   Strawbe	erry	Orange   Melon	<mark>2.7</mark> 5	
Iced Tea: Raspberry   Strawberr	ry   Pe	each   Mango	2.99	
Shirley Temple			2.50	
Fuzzy Lychee: (Lychee Juice + Sierra Mist)				
Juice: Apple   Orange   Cranberry   Pineapple				
Milk   Chocolate Milk				
Spring Water (Bottle) 1.	.99	San Pellegrino Water (Bottle)	2.99	
Hot Tea 1.	.99	Hot Coffee	2.99	

2.5	Tempura Ice Cream (Ask your server for flavors.)	4.5
4.5	Fried Banana	4.5
5 5	Fried Cheesecake	6