

TEPPANYAKI

Dating back over 200 years, the art of Teppanyaki originated in Osaka, Japan.

The flat surfaced grill was viable for to cook for large families in small spaces.. Teppan meaning "Iron" and Yaki meaning "grill", this art form has become an international celebration destination.

We are excited to let our chefs entertain you with "dinner and a show".

- KYOTO SOUP house made beef broth w. mushroom, green onion and fried onion
- KYOTO SALAD mixed greens w. carrot & cabbage in a house made ginger dressing
- SHRIMP SAUTE 3 piece grilled shrimp
- VEGETABLES mushroom. onion & zucchini
- STEAMED RICE or CHICKEN FRIED RICE (\$3.50)
- ICE CREAM chocolate. strawberry. vanilla. green tea or orange sherbet

STEAK & CHICKEN

FILET MIGNON

6 oz	42
9oz	52
12 oz	62

NEW YORK STEAK

7oz	34
11oz	42
15oz	50

CHICKEN

Lemon & Butter	28
Teriyaki	29
Spicy w/ green onion	29

VEGETARIAN

EGGPLANT

Japanese Eggplant grilled with a house miso glaze	28
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VEGGIE DELIGHT

Mushroom. Carrot. Zucchini. Cauliflower. Onion. Bean Sprouts. Broccoli w. tofu	24
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YAKI SOBA

Japanese Buckwheat noodle w. mushroom, cabbage & fried onion	28
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COMBINATIONS

PRINCESS

New York steak & Chicken	38
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EMPEROR

New York steak & Shrimp	42
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MIKADO

New York Steak & Lobster	54
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PALACE TRIO

New York Steak Chicken & Shrimp	45
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KYOTO SPECIAL

Filet Mignon, Scallops & Lobster	64
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CHEF'S CHOICE

Filet Mignon & Scallops	50
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IMPERIAL SPECIAL

New York Steak & Scallops	42
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SAMURAI

Chicken & Shrimp	35
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NY STEAK	19	SHRIMP	10	GREEN ONION	1
CHICKEN	12	SCALLOP	11	HOUSE HOT SAUCE	1
CALAMARI	10	FILET	25	FILET UPGRADE	8
NOODLES	8	LOBSTER	cost	WHITE MEAT	5
				BEAN SPROUTS	5

SEAFOOD

SHRIMP

grilled in lemon & butter	30
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SCALLOPS

Sea Scallops gently grilled with lemon & butter	35
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LOBSTER

2 twin tails in garlic butter & lemon	60
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CALAMARI

tender "steak" of the calamari grilled	28
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SEAFOOD COMBO

Lobster, Scallops & Shrimp	52
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SEAFOOD DELIGHT

Scallops, Shrimp & Calamari	40
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TOKYO BAY

Scallops & Shrimp	37
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ADD ONS

substitutions available for allergies/gluten/vegan/vegetarian. Please let your server know

*CA sales tax is added to all items on the bill. 20% Gratuity will be added to parties of 9 or more. Minimum plate charge of \$18 per person.

All Steak, Chicken and Seafood will be cooked to the minimum requirement set forth by the SCC Health Department.

*Consuming raw or uncooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.