



HIBACHI DINNER COMBINATION

FOR 1

All hibachi entrees served with house salad, clear onion soup, grilled veggies, steamed rice and 2 pcs shrimp teaser.
Bowl of fried rice is \$5) sub steamed rice to fried rice \$4 up-charge

CHICKEN AND	STEAK	29	SALMON	29	TUNA	31
	SHRIMP	29	SANPPER	29	FILET MIGNON	33
	CRAWFISH	31	MAHI MAHI	32	SEA BASS	38
	CALAMARI	29	SCALLOPS	32	LOBSTER	40
	ALASKAN COD	29				
STEAK AND	SHRIMP	31	SALMON	31	TUNA	33
	CALAMARI	31	SNAPPER	31	FILET MIGNON	35
	CRAWFISH	33	MAHI MAHI	34	SEA BASS	40
	ALASAN COD	31	SCALLOPS	34	LOBSTER	42
SHRIMP AND	CALAMARI	35	SANPPER	35	FILET MIGNON	39
	CRAWFISH	37	MAHI MAHI	37	SEA BASS	42
	ALASKAN COD	35	SCALLOPS	38	LOBSTER	44
	SALMON	35	TUNA	37		
FILET MIGNON AND	CALAMARI	35	SNAPPER	35	TUNA	37
	ALASKAN COD	35	MAHI MAHI	38	SEA BASS	43
	SALMON	35	SCALLOPS	38	LOBSTER	48
LOBSTER AND	CALAMARI	43	SANPPER	43	TUNA	44
	ALASKAN COD	43	MAHI MAHI	43	SEA BASS	48
	SALMON	43	SCALLOPS	45		

CHEF'S SPECIAL	40	LAND & SEA	50	FISHERMANS DREAM	60
Chicken, steak & shrimp		Steak with choice of any 2: alaskan cod, calamari, crawfish, mahi mahi, salmon, scallops, shrimp, snapper, tuna		Lobster with choice of any 2: alaskan cod, calamari, tuna, mahi mahi, salmon, scallops, shrimp, snapper, crawfish	
HIBACHI SPECIAL	46				
Chicken, filet mignon & shrimp					

ADD ON:	GRILLED VEGGIE	7	SHRIMP	14	SALMON	14	TUNA	17
	TOFU STEAK	10	CRAWFISH	17	SNAPPER	14	FILET MIGNON	19
	CHICKEN	12	CALAMARI	14	MAHI MAHI	17	SEA BASS	22
	STEAK	14	ALASKAN COD	14	SCALLOPS	16	LOBSTER	25

Teriyaki is a technique used in Japanese cuisine in which food is broiled or grilled with a glaze of soy sauce, mirin and sugar.
The word teriyaki derives from the noun teriyaki which refers to shine or luster given by the sugar content in the tare, and yaki, which refers to the cooking method grilling or broiling.
Traditionally, the meat l'd dipped in or brushed with sauce several times during cooking.
** 18% of gratuity added to party of 5 or more.
** All adults sharing plate there will be additional charge. (sharing plate \$7 or Side order)



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grilled veggies, steamed rice and 2 pcs shrimp teaser.
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HIBACHI DINNER COMBINATION
FOR 2

PLEASE CHOOSE ONE OF THE FOLLOWING COMPLIMENTARY CRAFT WITH HIBACHI FOR 2:
Plan Wine, Fut Apple Sake: Lucher Sale, White Peach Sake Hot Sake on Two Glasses of House/Red Wine Passion Punch

COWBOYS Chicken, 2 pcs steak, 8 pcs shrimp, salmon	75	KINGS & QUEEN 2 pcs filet mignon, 8 pcs shrimp, alaskan cod, 1 lobster	100
KISS KISS 2 pcs filet mignon, 8 pcs shrimp, snapper, scallops	85	BEAUTY AND THE BEAST SCALLOPS 2 pcs filet mignon, scallops, chilean sea bass, 1 lobster	110

HIBACHI SINGLE COMBINATION
FOR 1

VEGETABLE DELIGHT	20	CALAMARI	26	SCALLOPS	31
TOFU STEAK	21	ALASKAN COM	26	TUNA	31
CHICKEN	23	SALMON	26	FILET MIGNON	36
STEAK	27	SNAPPER	26	SFA BASS	38
SHRIMP	27	MAHI MAHI	31	LOBSTER TAIL (2)	51
CRAWFISH	34				

HIBACHI SEAFOOD COMBINATION

PICK ANY TWO OF THE FOLLOWING 40

- CALAMARI
 - CRAWFISH
- ALASKAN COD
 - SALMON
- SNAPPER
 - MAHI MAHI
- SCALLOPS
 - TUNA

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