Hibachi Dinner Combination for One

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 \$3 up-charge

	Chicken and	STEAK SHRIMP CRAWFISH CALAMARI	24 25 27 25	ALASKAN COD SALMON SNAPPER MAHI MAHI	25 25 25 25 28	SCALLOPS TUNA FILET MIGNON SEA BASS	28 27 29 34	LOBSTER	36
	Steak and	SHRIMP CALAMARI CRAWFISH	27 27 29	ALASKAN COD SALMON SNAPPER	27 27 27	MAHI MAHI SCALLOPS TUNA	30 30 29	FILET MIGNON SEA BASS LOBSTER	31 36 38
	Shrimp and	CALAMARI CRAWFISH ALASKAN COD	29 31 29	SALMON SNAPPER MAHI MAHI	29 29 32	SCALLOPS TUNA FILET MIGNON	32 31 33	SEA BASS Lobster	36 38
File	t Mignon and	CALAMARI ALASKAN COD SALMON	31 31 31	SNAPPER MAHI MAHI SCALLOPS	31 34 34	TUNA SEA BASS	33 39	LOBSTER	44
	<u>lo</u> bster and	CALAMARI ALASKAN COD	39 39	SALMON SNAPPER	39 39	MAHI MAHI SCALLOPS	41 41	TUNA SEA BASS	40 44

Chefs Special \$34
CHICKEN, STEAK & SHRIMP

Hibachi Special \$40 CHICKEN, FILET MIGNON & SHRIMP

Land Sea \$44

STEAK WITH CHOICE OF ANY 2:

ALASKAN COD, CALAMARI, CRAWFISH

MAHI MAHI, SALMON, SCALLOPS,

SHRIMP, SNAPPER, TUNA

Fisherman's Dream \$50
LOBSTER WITH CHOICE OF ANY 2:
ALASKAN COD, CALAMARI, TUNA,
MAHI MAHI, SALMON, SCALLOPS,
SHRIMP, SNAPPER, CRAWFISH

	THE RESERVE TO SHARE SHA							
Add On	GRILLED VEGGI	E 6	SHRIMP	13	SALMON	13	TUNA	16
	TOFU STEAK	9	CRAWFISH	16	SNAPPER	13	FILET MIGNON	18
	CHICKEN	11	CALAMARI	13	MAHI MAHI	16	SEA BASS	21
	STEAK	13	ALASKAN COD	13	SCALLOPS	15	LOBSTER	26

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 I'd dipped in or brushed with sauce several times during cooking.

** 18% of gratuity added to party of 5 or more.