

**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**

Hibachi Dinner Combination for Two

PLEASE CHOOSE ONE OF THE FOLLOWING COMPLIMENTARY CRAFT WITH HIBACHI FOR 2:

*Plum Wine, Fuji Apple Sake, Lychee Sake, White Peach Sake, Hot Sake
or Two Glasses of House/Red Wine Passion Punch.*

Cowboys \$70

CHICKEN, 2 PCS STEAK,
8 PCS SHRIMP, SALMON

King & Queen \$95

2 PCS FILET MIGNON, 8 PCS SHRIMP,
ALASKAN COD, 1 LOBSTER

Kiss Kiss \$80

2 PCS FILET MIGNON, 8 PCS SHRIMP,
SNAPPER, SCALLOPS

Beauty & the Beast \$105

2 PCS FILET MIGNON,
CHILEAN SEA BASS, 1 LOBSTER

Hibachi Single - Dinner for 1

VEGETABLE DELIGHT	18	SALMON	24
TOFU STEAK	19	SNAPPER	24
CHICKEN	21	MAHI MAHI	29
STEAK	23	SCALLOPS	29
SHRIMP	25	TUNA	29
CRAWFISH	32	FILET MIGNON	34
CALAMARI	24	SEA BASS	36
ALASKAN COD	24	LOBSTER TAIL (2)	49

Seafood Combination

Pick Any Two of the following \$38

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

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 is 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)

* Any substitution may have an up-charge. No return of sushi order