

**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 \$65

CHICKEN, 2 PCS STEAK,
8 PCS SHRIMP, SALMON

King & Queen \$88

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

Kiss Kiss \$75

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

Beauty & the Beast \$98

2 PCS FILET MIGNON,
CHILEAN SEA BASS, 1 LOBSTER

Hibachi Single - Dinner for 1

VEGETABLE DELIGHT	16	SALMON	22
TOFU STEAK	17	SNAPPER	22
CHICKEN	19	MAHI MAHI	27
STEAK	22	SCALLOPS	27
SHRIMP	22	TUNA	27
CRAWFISH	30	FILET MIGNON	32
CALAMARI	22	SEA BASS	34
ALASKAN COD	22	LOBSTER TAIL (2)	47

Seafood Combination

Pick Any Two of the following \$34

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