

TEPPAN ENTREES

Served with Miso Soup, Green Salad, Hibachi Vegetables and Steamed Rice.

Hibachi Chicken Half Pound 22.00

Hibachi New York Steak Half Pound 28.00

Hibachi Filet Mignon Half Pound 32.00

Hibachi Rib Eye Half Pound 29.00

Hibachi Rib Eye One Pound 38.00

Hibachi Vegetarian Dinner 18.00

Hibachi Lobster 54.00

Hibachi Shrimp 28.00

Hibachi Scallops 32.00

Hibachi Salmon 24.00

Hibachi Swordfish 24.00

Hibachi Mahi Mahi 24.00

Hibachi Calamari Steak 23.00

TEPPAN COMBINATIONS

Served with Miso Soup, Green Salad, Hibachi Vegetables and Fried Rice.

Tokyo Combo 39.00

Hibachi New York Steak & Second item of your choice:
Chicken, Shrimp, Scallops, Swordfish, Mahi Mahi, Salmon, Rib Eye, Calamari

Samurai Combo 39.00

Hibachi Shrimp & Second item of your choice:
Chicken, Scallops, Swordfish, Mahi Mahi, Salmon, Rib Eye, Calamari

Geisha Combo 39.00

Your Choice of Two Items:
Scallops, Swordfish, Mahi Mahi, Salmon, Chicken, Rib Eye, Calamari

DELUXE DINNERS

Served with Miso Soup, Green Salad, Hibachi Vegetables, Fried Rice and Ice Cream.

Something's Fishy Gourmet Dinner 41.00

Hibachi Filet Mignon & Second item of your choice:

Chicken - Scallops - Calamari - Shrimp - Swordfish - Mahi Mahi - Salmon

Surf & Turf Combo 59.00

Lobster & Filet Mignon

Malibu Gourmet Dinner 58.00

Hibachi Lobster & Second item of your choice:

Chicken, Scallops, Swordfish, Mahi Mahi, Salmon, Shrimp, Rib Eye,
New York Steak, Calamari

Deluxe Trio Combo 69.00

Hibachi Lobster & Two item of your choice:

Chicken - Shrimp - Scallops - Mahi Mahi - Swordfish - Salmon
New York Steak - Rib Eye - Calamari

(No double items of one choice Please)

Dessert

Ice Cream 3.80 Green Tea - Vanilla - Rainbow Sherbet - Chocolate

Tempura Ice Cream 7.80 Green Tea - Vanilla - Chocolate

Mochi Ice Cream 4.80 Green Tea - Strawberry - Mango - Coffee - Vanilla - Chocolate

Appetizers

Tempura Side 10.50

Lightly Battered, Deep Fried Vegetables & Shrimp.

Garlic Edamame 7.50

Garlic Sautéed Edamame "For The Garlic Lovers"

Edamame 6.50

Lightly Salted Steamed Soy Beans.

Garlic Shi-shi-to 7.80

Sautéed Japanese Green Pepper.

Shi-shi-to 6.80

Sautéed Japanese Green Pepper.

KID'S MENU For Children Under Ten Years of Age

Kid's meals include: Miso Soup or Salad,
Hibachi Vegetables, Steamed Rice and Ice Cream.

Doremon Chicken 14.00

Parman Steak 15.00

Ponyo Mahi Mahi 14.00

Pocky Shrimp 15.00

Daruma Kid's Combo 19.00

Choice of Two Items:

Chicken - Steak - Shrimp - Mahi Mahi

SAKES

Hot Sake Small. 7.50

Hot Sake Large 10.50

Kikusui 300ml. 16.00

Yaegaki 300ml. 12.00

Haiku 300ml. 14.00

Sayuri Nigori 300ml. 16.00

Yaegaki Nigori 300ml. 12.00

SOFT DRINKS

Fountain Drinks 3.25

Shirley Temple 3.50

Roy Rogers 3.50

Ramune 4.25

Lemonade 3.25

Ice Tea 3.25

Bottled Ice Green Tea 3.75

Arnold Palmer 3.25

Lemonade 3.25

Bottled Water 2.75

Sparkling Water 3.75

Juices 3.50

Coffee 2.75

Hot Green Tea 3.00

RED WINES

	Glass	Bottle
Merlot	7.50	29.00

Cabernet Sauvignon	7.50	29.00
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Pinot Noir	7.50	29.00
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Chianti		29.00
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WHITE WINES

	Glass	Bottle
Chardonnay	7.50	29.00

Pinot Grigio	7.50	29.00
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Sauvignon Blanc	7.50	29.00
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White Zinfandel	7.50	29.00
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SPARKLING & OTHERS

	Glass	Bottle
Kobai Plum Wine	7.50	29.00

Korbel Brut Split		13.00
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JFJ Brut Split		10.00
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House Champagne		24.00
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Mio Sparkling Sake 300ml.		16.00
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Ana Codornia Cava Brut		29.00
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IMPORTED BEER

Sapporo Small 6.00

Sapporo Large 10.00

Asahi Small 6.00

Asahi Large 10.00

Kirin Ichiban Small 6.00

Kirin Ichiban large 10.00

Kirin Light Small 6.00

Kirin Light Large 10.00

Orion Large 12.50

Corona 6.00

Heineken 6.00

Stella 6.00

DOMESTIC BEER

Budweiser 5.00

Bud Light 5.00

Coors Light 5.00

Samuel Adams 5.00

O'doul's 5.00

DRAFT BEER

Sapporo 14oz. mug 5.00

Sapporo 60oz. pitcher 21.00

Asahi 14oz. mug 6.00

Asahi 60oz. pitcher 24.00

Kirin 14oz. mug 5.00

Kirin 60oz. pitcher 21.00

FROM THE SUSHI BAR

- Tuna Tartar 17.00** Tuna, Avocado, Ginger, Chopped Onion, Mixed with Sesame Chili Oil, Mayo. Smelt eggs on top and Wonton Chips.
- Spicy Tuna Biscuit 12.00** Spicy Tuna and Avocado on Top of Fried Crispy Rice Cake with Sweet Sauce.
- Itchy Salmon 11.00** Sushi Style Three Pieces of Mixed Crab Baked Salmon on Top with Sweet Sauce.
- Ganja 16.00** Tempura Deep Fried Spicy Tuna Wrapped w/ Shisou Leaf Topped w/ Soy Mustard, Sweet Sauce, Creamy Sesame Sauce and Sesame Seeds.
- Stuffed Jalapeno 11.00** Deep Fried Jalapeno Stuffed with Mixed Crab and Cream Cheese Topped with Sweet Sauce.
- Spicy Tuna Fries 11.00** Spicy Tuna on Top of French Fries Garnished with Jalapenos, Scallions, Sesame Seeds and Sweet Sauce.
- Yellow Peno 18.00** Yellow Tail Sashimi with Fresh Jalapeno and Yuzu Ponzu Sauce.
- Hali Peno 19.00** Halibut Sashimi with Fresh Jalapeno and Yuzu Ponzu Sauce.

PREMIUM ROLLS

- B.S.C. Roll 16.00** California Roll Topped with Baked Bay Scallops and Sweet Sauce.
- Caterpillar Roll 16.00** Fresh Water Eel and Cucumber inside, Avocado and Sweet Sauce on Top.
- Crunchy Roll 14.00** Two Shrimp Tempura, Avocado and cucumber Inside, Avocado and Tempura Crumbs on Top.
- Crispy Roll 11.00** Deep Fried Spicy Tuna and Avocado with Sweet Sauce on Top.
- Devil's Dream Roll 17.00** Spicy Tuna and Asparagus Inside, Seared Tuna and Spicy Ponzu Sauce on Top.
- Happy Roll 14.00** Deep Fried Jalapeno, Cream Cheese, Shrimp, Crab and Avocado with Sweet Sauce.
- Rainbow Roll 16.00** California Roll Topped with a layer of Fish, Shrimp and Avocado.
- Red Dragon Roll 16.00** Shrimp Tempura, Asparagus and Cucumber Inside, Tuna and Special Sauce on Top.
- Spider Roll 16.00** Deep Fried Soft Shell Crab, Avocado, Gobo and Cucumber.
- Spicy Lobster Roll 17.00** Spicy Lobster, Avocado, Cucumber and Asparagus, Soy Paper Wrap.
- Sexy Dancer Roll 15.00** Fresh Water Eel Tempura and Asparagus with Sweet Sauce, Soy Paper Wrap.
- Tinker Bell Kiss Roll 16.00** California Roll Topped with Albacore & Avocado w/ Ginger Ponzu Sauce, Soy Paper Wrap.
- White Dragon Roll 16.00** Spicy Albacore Inside, Topped with Tilapia and Avocado with Special Ponzu Sauce on Top.
- 9 1 1 Roll 16.00** Spicy Tuna and Cucumber Inside. Topped with Avocado, Chill Sesame Oil, Spicy Mayo and Sriracha.
- Surf & Turf Roll 18.00** Tempura Shrimp, Asparagus & Avocado Inside, Topped w/ Seasoned Filet Mignon Crispy Onions, Scallions Ponzu & Sweet Sauce.
- Salmon Delight Roll 17.00** Spicy Tuna, and Cucumber Inside, Topped with Salmon and Avocado with Yuzu Sauce.
- Obama Roll 18.00** Tempura Shrimp, Crab & Cream Cheese Inside, Topped w/ Baked Salmon, Crispy Onions, Scallions & Sweet Sauce, Soy Paper Wrap.
- DJ Ashba Roll 17.00** Spicy Yellow Tail, Cream Cheese & cucumber Inside, Topped w? Albacore, Avocado & Spicy Sauce.
- Gamble Roll 15.00** Deep Fried Jalapeno, Albacore, Cream Cheese and Avocado with Sweet Sauce.
- Green Roll 12.00** Vegetables Roll with Avocado on Top.

Early Bird Menu Served Daily From 3:00 pm until 5:00 pm

Served with Miso Soup, Green Salad, Hibachi Vegetables & Steamed Rice.

Hibachi Chicken 19.00

Hibachi Beef 21.00

Hibachi Calamari 19.00

Hibachi Mahi Mahi 21.00

Hibachi Salmon 21.00

Hibachi Swordfish 21.00

Hibachi Shrimp 21.00

Early Bird Combo 26.00

Your Choice of Two Items:

Chicken - Beef - Calamari - Mahi Mahi - Swordfish - Shrimp - Salmon

Served with Miso Soup, Green Salad, Hibachi Vegetables & Steamed Rice.

(FRIED RICE UP GRADE 2.95)

(No double items of one choice Please)

No Substitutions Please. \$2.00 Plate Charge when sharing. \$0.50 Extra Dressing or Sauces. Fried Rice is not included, Early Bird is served daily from 3 to 6 pm. Except Calendar Holidays Early Bird can not be combined with discount or coupon.

DISCLAIMER

FOOD ALLERGY NOTICE: We will be happy to accommodate request for customers have food allergies. We do not guarantee completely allergy-free meals, due to the potential of trace allergens, the working environment and supplied ingredients.

CONSUMER ADVISORY: Consuming raw and undercooked seafood, shellfish, meats, poultry and egg may increase risk of foodborne illness.

We are not responsible for any lost or stolen items.

We charge corkage fee of \$12.00 per wine or champagne bottle (two bottles maximum per party)

Maximum of two split checks per party.

Prices are subject to change with out notice.

\$15.00 minimum service charge per person

\$2.00 plate share when sharing a meal.

No outside drinks or food allowed.

We reserve the right to refuse service to anyone.

Thank you for your understanding!