

HIBACHI ENTREES

TURF DINNERS

HIBACHI FILET MIGNON 38

Filet Mignon Steak Served with miso soup, green salad, hibachi vegetables and steamed rice.

HIBACHI RIB EYE STEAK 36

Half pound Rib Eye Steak Served with miso soup, green salad, hibachi vegetables and steamed rice.

HIBACHI JUMBO RIB EYE STEAK 46

One pound Rib Eye Steak Served with miso soup, green salad, hibachi vegetables and steamed rice.

HIBACHI NEW YORK STEAK 34

New York Steak Served with miso soup, green salad, hibachi vegetables and steamed rice.

HIBACHI CHICKEN 23

Chicken breast served with miso soup, green salad, hibachi vegetables and steamed rice.

HIBACHI VEGETARIAN 21

Hibachi Vegetables and Tofu served with miso soup, green salad, hibachi vegetables and steamed rice.

(FRIED RICE UP GRADE 2.95)

SURF DINNERS

HIBACHI SHRIMP 30

Shrimp Served with miso soup, green salad, hibachi vegetables and steamed rice.

HIBACHI LOBSTER 64

Lobster Tails Topped with Garlic Butter Served with miso soup, green salad, hibachi vegetables and steamed rice.

HIBACHI SCALLOPS 36

Sea Scallops Served with miso soup, green salad, hibachi vegetables and steamed rice.

HIBACHI SALMON 28

Salmon Served with miso soup, green salad, hibachi vegetables and steamed rice.

HIBACHI SWORDFISH 28

Swordfish Served with miso soup, green salad, hibachi vegetables and steamed rice.

HIBACHI MAHI MAHI 28

Mahi Mahi Served with miso soup, green salad, hibachi vegetables and steamed rice.

HIBACHI HALIBUT 32

Halibut Served with miso soup, green salad, hibachi vegetables and steamed rice.

HIBACHI CALAMARI STEAK 26

Calamari Steak Served with miso soup, green salad, hibachi vegetables and steamed rice.

Items and Prices are subject to change without notice.

HIBACHI COMBINATIONS

Teppanyaki style enhanced with our house ginger, sesame mustard, and creamy onion sauce.
Served with miso soup, green salad, hibachi vegetables and fried rice.

TOKYO COMBO 46 HIBACHI NEW YORK STEAK and Second item of your choice:
CHICKEN, SHRIMP, SCALLOPS, SWORDFISH, MAHI MAHI, SALMON, HALIBUT, CALAMARI, RIB EYE.

SAMURAI COMBO 46 HIBACHI SHRIMP and Second item of your choice:
CHICKEN, SCALLOPS, SWORDFISH, MAHI MAHI, SALMON, HALIBUT, CALAMARI, RIB EYE.

GEISHA COMBO 46 Your Choice of Two Items:
CHICKEN, SCALLOPS, SWORDFISH, MAHI MAHI, SALMON, HALIBUT, CALAMARI, RIB EYE.

DELUXE DINNER COMBINATIONS

Teppanyaki style enhanced with our house ginger, sesame mustard, and creamy onion sauce.
Served with miso soup, green salad, hibachi vegetables and fried rice.

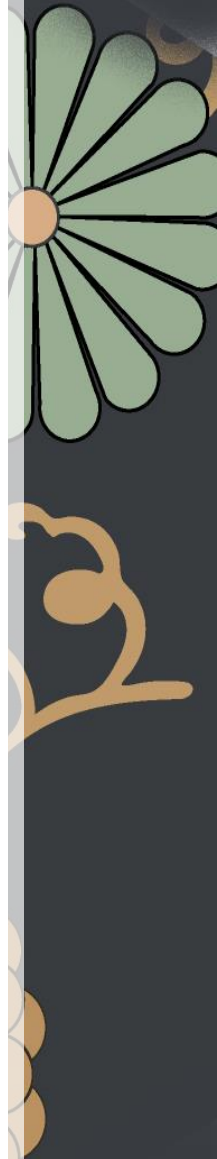
SOMETHING'S FISHY GOURMET DINNER 49 HIBACHI FILET MIGNON
and Second item of your choice: CHICKEN, SCALLOPS, SHRIMP, SWORDFISH, MAHI MAHI, SALMON,
HALIBUT, CALAMARI, RIB EYE, NEW YORK STEAK.

MALIBU GOURMET DINNER 68 HIBACHI LOBSTER
and Second item of your choice: CHICKEN, SCALLOPS, SHRIMP, SWORDFISH, MAHI MAHI, SALMON,
HALIBUT, CALAMARI, RIB EYE, NEW YORK STEAK.

SANTA BARBARA GOURMET DINNER 72
HIBACHI LOBSTER & FILET MIGNON

DELUXE TRIO DINNER 78 HIBACHI LOBSTER
and your Choice of Two Items: CHICKEN, SCALLOPS, SHRIMP, SWORDFISH, MAHI MAHI, SALMON,
HALIBUT, CALAMARI, RIB EYE, NEW YORK STEAK.

(No double items of one choice)



Beverges

Fountain Drinks 3.50
Lemonade 3.50
Shirley Temple 3.75
Roy Rogers 3.75
Iced Tea 3.50
Tropical Iced Tea 3.50
Ramune 4.25
Bottled Ice Green Tea 3.75
Bottled Water 2.75
Sparkling Water 3.75
Hot Green Tea 3.25
K Coffee 2.75

Side Extras and Add Ons

Add Hibachi Chicken 5 oz. 14.00
Add New York Steak 5 oz. 22.00
Add Rib Eye 5 oz. 23.00
Add Filet Mignon 5 oz. 28.00
Add Shrimp 8 pcs. 19.00
Add Scallops 5 oz. 28.00
Add Salmon, Swordfish or Mahi Mahi 5 oz.
20.00
Add Halibut 5 oz. 23.00
Add Lobster 5 oz. Tail 52.00
Add Hibachi Vegetables Set 9.00
Add Hibachi Vegetables Item 3.50
Miso Soup 3.50
Steamed Rice 3.25
Fried Rice 5.00
Sriracha or Sambal Chilli Sauce 0.50
Ponzu Sauce 0.50
Teppan Sauces 0.50 each.
Sweet Sauce 0.50
Soy Paper 1.25
Sushi Ginger 4 oz. 0.75
Extra Garlic Butter 1.50

Appetizers

Tempura Side 12 Lightly Battered, Tempura Vegetables & Shrimp.
Edamame 7 Lightly Salted Steamed Soybeans.
Garlic Edamame 8 Garlic Sauteed Soybeans.
Shi-shi-to Peppers 7 Sautéed Japanese Green Peppers.
Garlic Shi-shi-to Peppers 8 Garlic Sauteed Japanese Green Peppers.

KID'S MENU For Children Under Ten Years of Age

Includes Miso Soup or Salad, Hibachi Vegetables and Steamed Rice.

Doraemon Chicken 15

Kobito Steak 18

Ponyo Salmon 18

Super Saiyan Shrimp 18

Daruma Kid's Combo 22

Choice of Two Items:

Chicken - Steak - Shrimp - Salmon

(No double items of one choice Please)

Dessert

Ice Cream 4 Green Tea - Vanilla - Rainbow Sherbet - Chocolate

Tempura Ice Cream 8 Green Tea - Vanilla - Chocolate

Mochi Ice Cream 4.50 Green Tea - Strawberry - Mango - Coffee - Vanilla -
Chocolate

SHOOTERS

OYSTER SHOOTER 8

OYSTER SHOOTER WITH SAKE 10

UNI SHOOTER 10

UNI SHOOTER WITH SAKE 12

From The Sushi Bar Items from the sushi bar may require extra time to be prepared.

- B.S.C. Roll 17** California Roll Topped with Baked Bay Scallops, Masago & Sweet Sauce.
- Caterpillar Roll 17** Fresh Water Eel and Cucumber inside, Avocado and Sweet Sauce on Top.
- Crunchy Roll 14** Two Shrimp Tempura, Kani Crab, Avocado & Cucumber Inside, Tempura Crumbs & Sweet Sauce on Top.
- Melted Dragon 18** Shrimp Tempura Roll baked with Kani Crab & Spicy Scallops.
- Devil's Dream Roll 18** Spicy Tuna and Asparagus Inside, Seared Tuna & Scallions with Spicy Ponzu Sauce on top.
- Happy Roll 15** Deep Fried Pickled Jalapeno, Cream Cheese, Shrimp, Kani Crab & Avocado with Sweet Sauce.
- Rainbow Roll 16** California Roll Topped with a layer of Fish, Shrimp & Avocado.
- Laguna Roll 17** Shrimp Tempura Roll & Kani Crab Topped with Albacore, Garlic Chips & Ponzu.
- Spider Roll 16** Deep-Fried Soft-Shell Crab, Avocado, Gobo, Cucumber & Ponzu Sauce.
- Baked Lobster Lango Roll 22** California Roll Topped w/ Baked Garlic Langoustine & Lobster.
- Mexican Roll 18** Tempura Shrimp, Avocado, Cream Cheese & Kani Crab, Topped with Baked Salmon, Avocado, Jalapeno & Sriracha.
- Tinker Bell Kiss Roll 17** California Roll Topped with Albacore, Avocado & Scallions with Ginger Ponzu Sauce.
- Haley Roll 21** Kani Crab, Spicy Tuna, Spicy Albacore, Avocado, & Gobo Wrapped with Salmon (No Rice)
- State Street Roll 18** Kani Crab, Spicy Tuna, Spicy Albacore, Avocado, & Gobo Wrapped In Cucumber (No Rice)
- 9 1 1 Roll 17** Spicy Tuna and Cucumber Inside. Topped with Avocado, Chilli Sesame Oil, Spicy Mayo and Sriracha.
- Gaucho Roll 22** Tempura Shrimp, Asparagus & Avocado Soy Paper Wrapped, Topped with Seasoned Filet Mignon Crispy Onions, Scallions & House Garlic Butter.
- Salmon Delight Roll 18** Spicy Tuna and Cucumber Inside, Topped with Salmon, Avocado, Lemon Slices with Yuzu Ponzu Sauce.
- Something's Fishy Roll 19** Tempura Shrimp, Kani Crab & Cream Cheese, Soy Paper wrap Topped with Baked Salmon, Crispy Onions, Scallions, Creamy Sesame & Sweet Sauce.
- 805 Roll 17** Spicy Tuna Roll Topped with Albacore & Crispy Onions Dressed with Garlic Ponzu Sauce.
- Green Roll 14** Vegetables Roll with Avocado on Top.

Sushi Bar Specialties

- Tuna Tartar 18**
Tuna, Avocado, Ginger, Green Onions, Mixed with Creamy Sesame Sauce, Spicy Mayo. Smelt Eggs and Wonton Chips.
- Spicy Tuna Crispy Rice 12**
Spicy Tuna and Avocado on Top of Crispy Rice Cake with Sweet Sauce.
- Ganja 16**
Tempura Spicy Tuna Wrapped with Shiso Leaf Topped with Soy Mustard, Sweet Sauce & Creamy Sesame Sauce.
- Stuffed Jalapeno 12**
Tempura Pickled Jalapeno Stuffed with Kani Crab & Cream Cheese Topped with Sweet Sauce.
- Spicy Tuna Fries 14**
Spicy Tuna on Top of French Fries Garnished with Avocado, Jalapenos, Scallions, Spicy Mayo & Sweet Sauce.
- Yellow Peno 19**
Five Piece Yellow Tail Sashimi Carpaccio Style with Fresh Jalapeno & Yuzu Ponzu Sauce.
- Hali Peno 19**
Five Piece Halibut Sashimi Carpaccio Style with Fresh Jalapeno & Yuzu Ponzu Sauce.
- Sashimi Sunrise 18**
Tuna, Salmon, Yellow Tail, Squid, Albacore and Shrimp with Cucumber, Gobo, Daikon Radish & Ponzu Sauce.
- Truffle Salmon Carpaccio 21**
Salmon Sashimi Topped with Sea Salt, Arugula, Dressed with Truffle Oil & Lemon
- Crispy Albacore 18**
Albacore Sashimi Topped with Flash Fried Spinach Tossed in Sea Salt, Pepper & Ponzu.
- Santa Barbara Tacos 16**
Kani Crab, Spicy Tuna, Spicy Albacore & Avocado Wrapped in Tempura Nori Dressed with Sweet Sauce.
- Salmon Ceviche 19**
Salmon Sashimi Topped with Fresh Pico De Gallo, Jalapeno, Ponzu, & Chili Oil.

(Sesame Seeds are an ingredient in most of our menu items, please let us know if you are allergic)

Hot Sake

Large Sake 12 Small Sake 8 Sake Bomb 6

Cold Sake

Kikusui 19 Junmai Ginjo 300ml

Kikusui Draft 12 Funaguchi Nama Genshu 200ml

Tatsuriki Komeno Sasayaki 45 Daiginjo 300ml

Cold Nigori Sake

Kikusui Perfect Snow Nigori 19 Un-filtered 300ml

Sho Chiku Bai Nigori 16 Un-filtered 300ml

Other Japanese

Takara Plum Wine Glass 8

Mio 18 Sparkling Sake 300ml

iichiko 18 Barley Soju 200ml.

Red Wine GLASS 8 BOTTLE 32

House Merlot

House Cabernet Sauvignon

House Pinot Noir

White Wine GLASS 8 BOTTLE 32

House Chardonnay

Sauvignon Blanc

House Pinot Grigio

House White Zinfandel

Sparkling Wine

House Brut Split 12

House Champagne 28

Draft Beer 14oz. Mug 60oz. Pitcher

Sapporo Draft 6.00 24.00

Kirin Draft 6.00 24.00

Sapporo Chelada 9.50

Imported Beer Small Large

Sapporo 6.50 10.00

Asahi 6.50 10.00

Kirin Ichiban 6.50 10.00

Kirin Light 6.50 10.00

Corona 6.50

Modelo 6.50

Heineken 6.50

Stella 6.50

Domestic Beer

Budweiser 5.50 Bud Light 5.50

Coors Light 5.50 Samuel Adams 5.50

O'doul's (non-alcoholic beer) 4.50

HIBACHI STEAK HOUSE & **SUSHI BAR**

by



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

Served with Miso Soup, Green Salad, Hibachi Vegetables & Steamed Rice. (FRIED RICE UP GRADE 2.95)

Hibachi Chicken 20

Hibachi Beef 24

Hibachi Calamari 22

Hibachi Mahi Mahi 23

Hibachi Salmon 23

Hibachi Swordfish 23

Hibachi Shrimp 24

Early Bird Combo 29

Your Choice of Two Items:

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

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

(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 5 pm. Except Calendar Holidays Early Bird can not be combined with discount or coupon.

DISCLAIMER

FOOD ALLERGY NOTICE: We will be happy to accommodate requests from customers with 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 eggs may increase risk of foodborne illness.

We are not responsible for any lost or stolen items.

We charge corkage fee of \$15.00 per wine or champagne bottle (two bottles maximum per party)

Maximum of two split checks per party.

Prices are subject to change without 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!

