HIBACHI ENTREES

TURF DINNERS

HIBACHI FILET MIGNON 36
Filet Mignon Steak Served with miso soup, green salad, hibachi vegetables and steamed rice.

HIBACHI RIB EYE STEAK 32
Half pound Rib Eye Steak Served with miso soup, green salad, hibachi vegetables and steamed rice.

HIBACHI JUMBO RIB EYE STEAK 42
One pound Rib Eye Steak Served with miso soup, green salad, hibachi vegetables and steamed rice.

HIBACHI NEW YORK STEAK 32
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 29
Shrimp Served with miso soup, green salad, hibachi vegetables and steamed rice.

HIBACHI LOBSTER 59
Lobster Tails Topped with Garlic Butter Served with miso soup, green salad, hibachi vegetables and steamed rice.

HIBACHI SCALLOPS 34
Scallops Medallions Served with miso soup, green salad, hibachi vegetables and steamed rice.

HIBACHI SALMON 26
Salmon Served with miso soup, green salad, hibachi vegetables and steamed rice.

HIBACHI SWORDFISH 26
Swordfish Served with miso soup, green salad, hibachi vegetables and steamed rice.

HIBACHI MAHI MAHI 26
Mahi Mahi Served with miso soup, green salad, hibachi vegetables and steamed rice.

HIBACHI HALIBUT 29
Halibut Served with miso soup, green salad, hibachi vegetables and steamed rice.

HIBACHI CALAMARI STEAK 24
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 42 HIBACHI NEW YORK STEAK and Second item of your choice:
CHICKEN, SHRIMP, SCALLOPS, SWORDFISH, MAHI MAHI, SALMON, HALIBUT, CALAMARI, RIB EYE.

SAMURAI COMBO 42 HIBACHI SHRIMP and Second item of your choice:
CHICKEN, SCALLOPS, SWORDFISH, MAHI MAHI, SALMON, HALIBUT, CALAMARI, RIB EYE.

GEISHA COMBO 42 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 44 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 62 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 64
HIBACHI LOBSTER & FILET MIGNON

DELUXE TRIO DINNER 69 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 Please)

Beverges

Fountain Drinks 3.50
Lemonade 3.50
Shirley Temple 3.75
Roy Rogers 3.75
Iced Tea 3.50
Tropical Ice Tea 3.50
Ramune 4.25
Bottled Ice Green Tea 3.75
Bottled Water 2.75
Sparkling Water 3.75
Juices 3.50
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 Deep Fried 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.

Doremon Chicken 15
Parman Steak 17
Ponyo Salmon 16
Pocky Shrimp 17

Daruma Kid's Combo 21

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 Aphrodisiac mix with oyster or sea urchin and special ingredients, served in a shot glass.

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 16 California Roll Topped with Baked Bay Scallops, Masago and Sweet Sauce.

Caterpillar Roll 16 Fresh Water Eel and Cucumber inside, Avocado and Sweet Sauce on Top.

Crunchy Roll 12 Two Shrimp Tempura, Avocado and Cucumber Inside, Tempura Crumbs and Sweet Sauce on Top.

Melted Dragon 18 Shrimp Tempura Roll baked with Kani Crab & Spicy Scallops.

Devil's Dream Roll 17 Spicy Tuna and Asparagus Inside, Seared Tuna and Scallions with Spicy Ponzu Sauce on top.

Happy Roll 14 Deep Fried Pickled Jalapeno, Cream Cheese, Shrimp, Kani Crab and Avocado with Sweet Sauce.

Rainbow Roll 16 California Roll Topped with a layer of Fish, Shrimp and Avocado.

Laguna Roll 16 Shrimp Tempura Roll Topped with Albacore, Garlic Chips & Ponzu

Spider Roll 16 Deep-Fried Soft-Shell Crab, Avocado, Gobo, Cucumber and Ponzu Sauce.

Baked Lobster Lango Roll 19 California Roll Topped with Baked Garlic Langoustine & Lobster.

Mexican Roll 17 Tempura Shrimp, Avocado, Cream Cheese, Kani Crab, Seared Salmon, Jalapeno, & Sriracha.

Tinker Bell Kiss Roll 16 California Roll Topped with Albacore, Avocado and Scallions with Ginger Ponzu Sauce.

Haley Roll 19 Spicy Albacore, Tuna, Kani Crab, Gobo, & Avocado wrapped with Salmon (No Rice)

State Street Roll 18 Kani Crab, Salmon, Tuna, Albacore, Avocado, & Gobo Wrapped In Cucumber (No Rice)

9 1 1 Roll 16 Spicy Tuna and Cucumber Inside. Topped with Avocado, Chilli Sesame Oil, Spicy Mayo and Sriracha.

Gaucho Roll 19 Tempura Shrimp, Asparagus & Avocado Inside, Topped with Seasoned Filet Mignon Crispy Onions, Scallions Ponzu & Sweet Sauce.

Salmon Delight Roll 16 Spicy Tuna and Cucumber Inside, Topped with Salmon and Avocado with Yuzu Ponzu Sauce.

Something's Fishy Roll 18 Tempura Shrimp, Kani Crab and Cream Cheese, Soy Paper wrap Topped with Baked Salmon, Crispy Onions, Scallions & Special Sweet Sauce.

805 Roll 16 Spicy Tuna Roll Topped with Albacore & Crispy Onions Dressed with Garlic Ponzu Sauce

Green Roll 12 Vegetables Roll with Avocado on Top.

Sushi Bar Specialties

Tuna Tartar 17

Tuna, Avocado, Ginger, Green Onions, Mixed with Creamy Sesame Sauce, Spicy Mayo. Smelt Eggs and Wonton Chips.

Spicy Tuna Biscuit 12

Spicy Tuna and Avocado on Top of Crispy Rice Cake with Sweet Sauce.

Ganja 16

Tempura Deep Fried Spicy Tuna Wrapped with Shisou Leaf Topped with Soy Mustard, Sweet Sauce and Creamy Sesame Sauce.

Stuffed Jalapeno 11

Deep Fried Pickled Jalapeno Stuffed with Mixed Crab and Cream Cheese Topped with Sweet Sauce.

Spicy Tuna Fries 12

Spicy Tuna on Top of French Fries Garnished with Jalapenos, Scallions, Spicy Mayo and Sweet Sauce.

Yellow Peno 18

Five Piece Yellow Tail Sashimi Carpaccio Style with Fresh Jalapeno and Yuzu Ponzu Sauce.

Hali Peno 19

Five Piece Halibut Sashimi Carpaccio Style with Fresh Jalapeno and Yuzu Ponzu Sauce.

Sashimi Sunrise 17

Tuna, Salmon, Yellow Tail, Snapper Albacore and Shrimp with Cucumber, Gobo, Daikon Radish and Ponzu Sauce.

Truffle Salmon Carpaccio 19

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

Santa Barbara Tacos 14

Spicy Albacore, Tuna , Krab Mix, With Avocado Wrapped In Tempura Nori

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

Hot Sake

Large Sake 12 Small Sake 8 Sake Bomb 6

Cold Sake

Yaegaki 15 Junmai 300 ml

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	Bottle
House Merlot	8	32
House Cabernet Sauvignon	8	32
House Pinot Noir	8	32

White Wine

	Glass	Bottle
House Chardonnay	8	32
Sauvignon Blanc	8	32
House Pinot Grigio	8	32
House White Zinfandel	8	32

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 Something's Fishy

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 22

Hibachi Calamari 20

Hibachi Mahi Mahi 22

Hibachi Salmon 22

Hibachi Swordfish 22

Hibachi Shrimp 23

Early Bird Combo 28

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 $12.00 per wine of 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!