



Appetizers

EDAMAME

\$6.00

Lightly salted and Steamed Soybean

GYOZA

\$7.00

Pan Fried Pork & Chicken Dumplings

HARUMAKI

\$7.00

Shrimp Spring Roll

SOFT SHELL CRAB

\$9.80

Deep Fried with Tempura Batter

TEMPURA Appetizer

\$10.50

Delicately Battered
Fried Shrimp & Vegetables

*BEEF TATAKI

\$16.00

Seared Sliced Filet Mignon
with Ponzu Vinaigrette

IKA YAKI

\$9.00

Grilled Squid Topped
With Eel Sauce

HAMACHI KAMA

\$18.00

Grilled Yellowtail Collar Topped
With Eel Sauce

*TUNA TARTARE

\$11.80

Diced Tuna With Avocado & Caviar

*HAMACHI JALAPENO

\$13.50

Sliced Yellowtail With Jalapeno
Served on Ponzu Vinaigrette & Olive Oil

*SEARED PEPPER TUNA

\$13.50

Seared Sliced Tuna
Served With Soy Onion Reduction

ROCK SHRIMP TEMPURA

\$12.00

Deep Fried Shrimp on Tempura Battered Tossed
With Spicy Mayo Dressing

*SPICY CRAB SALAD

\$8.50

Shredded Crab Stick Mixed with Julienne
Cucumber, Seaweed Salad, Masago and Spicy
Mayo Dressing

CALAMARI

10.50

Deep Fried Squid With Tempura Battered

SEAWEED SALAD

\$6.00



ITEMS MARKED WITH AN ASTERISK MAY BE SERVED RAW OR UNDERCOOKED;
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR
EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE
CERTAIN MEDICAL CONDITIONS.



HIBACHI GRILL LUNCH

LUNCH ENTREES SERVED W/ HOUSE SALAD, VEGETABLES, & FRIED RICE

HIBACHI CHICKEN \$11.00

4.5 Oz Of Tender Chicken Breast Glazed With Teriyaki Sauce

HIBACHI SIRLOIN STEAK \$12.80

4.5 Oz Of Trimmed Strip Steak

HIBACHI SHRIMP \$12.80

5 Pcs Jumbo Succulent Shrimp

HIBACHI SALMON \$13.50

4.5 Oz Salmon Fillet Glazed With Teriyaki Sauce

HIBACHI SCALLOP \$14.75

4 Pcs Juicy Sea Scallop Glazed With Teriyaki Sauce

HIBACHI FILET MIGNON \$17.00

4.5 Oz Of Tender Petite Filet

HIBACHI SHRIMP & CHICKEN \$15.00

3 Pcs Jumbo Shrimp & 4.5 Oz Tender Chicken Breast Glazed With Teriyaki Sauce

HIBACHI STEAK & SHRIMP \$16.00

4.5 Oz Trimmed Strip Steak & 3 Pcs Jumbo Shrimp Glazed With Teriyaki Sauce

HIBACHI STEAK & CHICKEN \$15.00

4.5 Oz Trimmed Strip Steak & 4.5 Oz Tender Chicken Breast Glazed With Teriyaki Sauce

HIBACHI VEGETABLE \$9.00

Mixed Seasonal Veggies

SUBSTITUTE ANY COMBO SIRLOIN STEAK FOR FILET MIGNON \$5





SUSHI BAR LUNCH

SERVED W/ HOUSE SALAD

*** LUNCH COMBO ROLLS**
CHOICE OF ANY 3 REGULAR ROLLS

\$16.50

*** SUSHI LUNCH**
3 PCS OF ASSORTED SUSHI
CALIFORNIA ROLL

\$14.50

*** SASHIMI LUNCH**
6 PCS OF ASSORTED SASHIMI
CALIFORNIA ROLL

\$18.50

*** SUSHI & SASHIMI LUNCH**
3 PCS OF ASSORTED SUSHI
6 PCS OF ASSORTED SASHIMI
CALIFORNIA ROLL

\$21.99

VEGETARIAN SUSHI LUNCH
4 PCS OF SUSHI
VEGETABLE ROLL

\$10.50



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CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR
EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE
CERTAIN MEDICAL CONDITIONS.



SUSHI Or SASHIMI



DUE TO SEASONAL CHANGES, ALONG WITH OUR COMMITMENT TO
QUALITY & FRESHNESS, SOME ITEMS MIGHT NOT BE AVAILABLE.
SUSHI 2 PCS OR SASHIMI 3 PCS PER ORDER

***TUNA (MAGURO) \$7.00**

***ESCOLAR WHITE TUNA
(ABURASOKOMUTSU) \$7.00**

***SQUID (IKA) \$5.50**

***MACKEREL (SABA) \$5.50**

***YELLOWTAIL (HAMACHI) \$7.00**

OCTOPUS (TAKO) \$6.00

EEL (UNAGI) \$8.00

***SALMON (SAKE) \$6.50**

**SMOKED SALMON
(SUMOKUSAMON) \$7.00**

***FLYING FISH ROE (TOBIKO) \$5.00**

***SALMON ROE (IKURA) \$9.00**

***WASABI TOBIKO \$6.00**

***SCALLOP (HOTATEGAI) \$7.00**

***SURF CLAM (HOKKIGAI) \$5.50**

CRAB (KANI) \$4.50

**ALASKAN KING CRAB
(TARABAGANI) \$15.00**

**SEASONED TOFU POCKETS
(INARI AGE) \$4.75**

SHRIMP (EBI) \$6.00

EGG (TAMAGO) \$5.00

***SWEET SHRIMP (AMA EBI) \$8.00**

***ALBACORE TUNA
(BINNAGA MAGURO) \$7.00**

***FATTY TUNA (TORO) S.P**

***SEA URCHIN (UNI) S.P**



***ITEMS MARKED WITH AN ASTERISK* MAY BE SERVED RAW OR UNDERCOOKED;
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR
EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE
CERTAIN MEDICAL CONDITIONS.**



HIBACHI GRILL DINNER



ENTREES ARE EXPERTLY PREPARED AND MADE ON A TEPPANYAKI GRILL, COMES WITH HIBACHI SOUP, HOUSE SALAD, FRIED RICE, VEGETABLES AND 2 PIECES SHRIMP APPETIZER (EXCEPT HIBACHI VEGETABLE)

HIBACHI CHICKEN

8 Oz Of Tender Chicken Breast Glazed
With Teriyaki Sauce In Teppanyaki Style

\$19.90

HIBACHI SIRLOIN STEAK

8 Oz Of Perfectly Trimmed Strip Steak
Grilled in Teppanyaki Style

\$28.00

HIBACHI FILET MIGNON

8 Oz Of The Ultimate Prime Cut Tenderloin
Grilled in Teppanyaki Style

\$33.90

HIBACHI TWIN LOBSTER TAILS

2 Pcs Of Lobster Tails Grilled
Glazed With Teriyaki Sauce In Teppanyaki Style

\$49.50

HIBACHI SALMON

2 Pcs Of 4.5 Oz Sushi Grade Salmon Fillet Grilled
Glazed With Teriyaki Sauce In Teppanyaki Style

\$27.90

HIBACHI SCALLOPS

8 Pcs Jumbo Sea Scallops Grilled
Glazed With Teriyaki Sauce In Teppanyaki Style

\$28.50

HIBACHI SHRIMP

10 Pcs Of Jumbo Shrimp Grilled
Glazed With Teriyaki Sauce In Teppanyaki Style

\$23.90

HIBACHI SWORDFISH

8 Oz Swordfish Fillet Grilled &
Glazed With Teriyaki Sauce In Teppanyaki Style

\$28.50

HIBACHI GRILL COMBO

SIRLOIN STEAK & SHRIMP

4.5 Oz Of Trimmed Steak
6 Pcs Of Jumbo Shrimp

\$28.50

SIRLOIN STEAK & SCALLOPS

4.5 Oz Of Trimmed Steak
4 Pcs Of Sea Scallops

\$31.00

SIRLOIN STEAK & CHICKEN

4.5 Oz Of Trimmed Steak
4.5 Oz Of Tender Chicken Breast

\$27.50

SHRIMP & CHICKEN

6 Pcs Of Jumbo Shrimp
4.5 Oz Of Tender Chicken Breast

\$26.50

SHRIMP & SCALLOPS

6 Pcs Of Jumbo Shrimp
4 Pcs Of Sea Scallops

\$28.75

SCALLOPS & CHICKEN

4 Pcs Of Sea Scallops
4.5 Oz Of Tender Chicken Breast

\$28.00

HIBACHI VEGETABLE

Mixed Seasonal Veggies

\$17.00





IMPERIAL DINNER



ENTREES ARE EXPERTLY PREPARED AND MADE ON A TEPPANYAKI GRILL, COMES WITH HIBACHI SOUP, HOUSE SALAD, FRIED RICE, VEGETABLES AND 2 PIECES SHRIMP APPETIZER (EXCEPT HIBACHI VEGETABLE)

SURF & TURF

\$45.80

4.5 Oz Prime Cut Of Filet Mignon & Lobster Tail

FILET MIGNON & SHRIMP

\$36.50

4.5 Oz Prime Cut Of Filet Mignon
6 Pcs Of Jumbo Shrimp

FILET MIGNON & SCALLOPS

\$37.50

4.5 Oz Prime Cut Of Filet Mignon
4 Pcs Of Sea Scallops

FILET MIGNON & CHICKEN

\$31.99

4.5 Oz Prime Cut Of Filet Mignon
4.5 Oz Of Tender Chicken Breast

LOBSTER & SHRIMP

\$35.50

Lobster Tail
6 Pcs Of Jumbo Shrimp

TRIPLE COMBO

\$32.90

4.5 Oz Of Trimmed Steak
4.5 Oz Of Tender Chicken Breast
6 Pcs Of Jumbo Shrimp

SEAFOOD DINNER

\$40.50

Lobster Tail, 6 Pcs Of Jumbo Shrimp
4 Pcs Of Sea Scallops

NEKO SPECIAL

\$57.99

4.5 Oz Prime Cut Of Filet Mignon, Lobster Tail, 4 Pcs
Of Jumbo Shrimp & 4 Pcs Of Sea Scallops

HIBACHI GRILL SIDE ORDER



FRIED RICE

\$2.50

HIBACHI VEGETABLES

\$5.00

CHICKEN BREAST (4.5 Oz)

\$8.50

FILET MIGNON(4.5 Oz)

\$16.00

SALMON(4.5 Oz)

\$9.00

HIBACHI NOODLES

\$3.50

JUMBO SHRIMP (6 Pcs)

\$8.00

SIRLOIN STEAK(4.5 Oz)

\$10.50

SCALLOPS(4 Pcs)

\$11.00

LOBSTER(6 Oz)

\$17.00

SHARING CHARGE

\$8.00

(INCLUDES EXTRA SOUP, SALAD, FRIED RICE & VEGGIES)



ROLLS

DUE TO SEASONAL CHANGES, ALONG WITH OUR COMMITMENT TO QUALITY & FRESHNESS, SOME ITEMS MIGHT NOT BE AVAILABLE

CALIFORNIA ROLL \$ 7.50

CRAB STICK, CUCUMBER & AVOCADO

PHILADELPHIA ROLL \$8.80

SMOKED SALMON, AVOCADO & CREAM CHEESE

BOSTON ROLL \$8.60

COOKED SHRIMP, CUCUMBER, LETTUCE & SPICY MAYO

NEW YORK ROLL \$8.50

CRISPY SALMON SKIN, CUCUMBER & EEL SAUCE

*ALASKAN ROLL \$8.80

SALMON, CUCUMBER & AVOCADO

HOLLYWOOD ROLL \$8.60

CRAB STICK, CUCUMBER, AVOCADO & CREAM CHEESE

EEL ROLL \$9.00

EEL, CUCUMBER & AVOCADO

SHRIMP TEMPURA ROLL \$9.60

CRUNCHY SHRIMP, CUCUMBER & EEL SAUCE

*SPICY TUNA ROLL \$8.70

CHOPPED TUNA MIXED WITH SPICY MAYO, MASAGO, SCALLION & AVOCADO

*SPICY YELLOWTAIL ROLL \$9.70

CHOPPED YELLOWTAIL MIXED WITH SPICY MAYO, MASAGO, SCALLION & AVOCADO

*SPICY SALMON ROLL \$8.70

CHOPPED SALMON MIXED WITH SPICY MAYO, MASAGO, SCALLION & AVOCADO

SWEET POTATO ROLL \$6.60

DEEP FRIED SWEET POTATO IN TEMPURA & EEL SAUCE

JADE ROLL \$6.50

SEAWEED SALAD, AVOCADO & CUCUMBER

CRAB STICK ROLL \$6.60

CRAB-STICK

SHRIMP ROLL \$6.60

COOKED SHRIMP

CUCUMBER ROLL \$5.50

CUCUMBER

AVOCADO ROLL \$5.50

AVOCADO

ASPARAGUS ROLL \$5.75

ASPARAGUS

*TUNA ROLL \$8.00

*SALMON ROLL \$8.00

*YELLOWTAIL \$9.00

W/ SCALLION ROLL



ITEMS MARKED WITH AN ASTERISK MAY BE SERVED RAW OR UNDERCOOKED; CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



SPECIAL ROLLS

DUE TO SEASONAL CHANGES, ALONG WITH OUR COMMITMENT TO QUALITY & FRESHNESS, SOME ITEMS MIGHT NOT BE AVAILABLE

NEKO ROLL \$16.00

SHRIMP TEMPURA, CUCUMBER TOPPED WITH EEL, AVOCADO, SPICY MAYO & EEL SAUCE

*SPIDER ROLL \$13.60

SOFT SHELL CRAB, CUCUMBER, AVOCADO & MASAGO

*RAINBOW ROLL \$14.50

CALIFORNIA ROLL TOPPED WITH ASSORTED FISH & AVOCADO

*FIRE ISLAND ROLL \$15.00

SHRIMP TEMPURA, CUCUMBER TOPPED WITH SPICY TUNA, CRUNCHY FLAKES & SPICY MAYO

*VOLCANO ROLL \$14.00

SPICY YELLOWTAIL, CUCUMBER, AVOCADO TOPPED WITH CRUNCHY FLAKES, SRIRACHA & SCALLION

DRAGON ROLL \$14.00

EEL, CUCUMBER TOPPED WITH AVOCADO, EEL SAUCE & SESAME SEEDS

*TRIPLE CROWN ROLL \$15.90

SPICY SALMON, CRUNCHY FLAKES, MANGO TOPPED WITH AVOCADO & MASAGO

*SUPER CRUNCHY ROLL \$14.50

DEEP FRIED ROLL WITH ASSORTED FISH, CREAM CHEESE, CUCUMBER, AVOCADO TOPPED WITH MASAGO, EEL SAUCE, SPICY MAYO & SCALLION

*CRAZY TUNA ROLL \$15.90

TUNA, CUCUMBER, AVOCADO TOPPED WITH SPICY TUNA, CRUNCHY FLAKES & SPICY MAYO

*RED DRAGON ROLL \$15.00

SPICY TUNA, AVOCADO, TOPPED WITH SLICE TUNA, TOBIKO & SRIRACHA

*ALASKAN RIVER ROLL \$15.30

SPICY SALMON, CRUNCHY FLAKES, CUCUMBER TOPPED WITH SALMON, AVOCADO & SPICY MAYO

ALASKAN SUMMER ROLL \$19.00

SHRIMP TEMPURA, KING CRAB, ASPARAGUS, TOPPED WITH JAPANESE MAYO & SCALLION WRAPPED IN SOY PAPER

*LOBSTER ROLL \$20.99

LOBSTER TEMPURA, AVOCADO, CUCUMBER TOPPED WITH MASAGO, SPICY MAYO & EEL SAUCE WRAPPED IN SOY PAPER

*PINETOP ROLL \$17.50

YELLOWTAIL, CUCUMBER, TOPPED WITH AVOCADO, JAPANESE MAYO & EEL SAUCE WRAPPED IN SOY PAPER

SHOW LOW ROLL \$16.50

SHRIMP TEMPURA, CUCUMBER, CREAM CHEESE TOPPED WITH SPICY CRAB MEAT & EEL SAUCE WRAPPED IN SOY PAPER

*PHOENIX ROLL \$17.00

SPICY CRAB MEAT, CREAM CHEESE, AVOCADO TOPPED WITH SLICED TUNA, SRIRACHA & EEL SAUCE WRAPPED IN SOY PAPER



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SUSHI ENTREES

SERVED WITH MISO SOUP & HOUSE SALAD

BEGINNERS PLATER (COOKED) 20.00
SHRIMP, SMOKED SALMON, EEL, EGG, OCTOPUS
SUSHI & CALIFORNIA ROLL

***SASHIMI DELUXE \$39.99**
CHEFS CHOICE, 18 PCS OF SASHIMI

***SUSHI & SASHIMI COMBO \$34.00**
CHEFS CHOICE 6 PCS OF SUSHI, 9 PCS OF
SASHIMI & CALIFORNIA ROLL

***SUSHI REGULAR \$24.50**
CHEFS CHOICE 7 PCS OF SUSHI & CALIFORNIA
ROLL

***SUSHI DELUXE \$28.50**
CHEFS CHOICE 9 PCS OF SUSHI & TUNA ROLL

MAKI DINNER FOR 2 \$43.00
PICK ANY 2 ROLLS FROM OUR REGULAR ROLLS
MENU AND 2 ROLLS FROM SPECIAL ROLLS
(EXCEPT ALASKAN SUMMER ROLL & LOBSTER
ROLL)

***OCEAN COMBO \$25.50**
SPICY TUNA ROLL, SPICY SALMON ROLL & SPICY
YELLOWTAIL ROLL

***AMERICAN COMBO \$25.50**
CALIFORNIA ROLL, SHRIMP TEMPURA & SUPER
CRUNCHY ROLL

***RAINBOW COMBO \$30.50**
2 PCS OF TUNA SUSHI, 2 PCS OF SALMON
SUSHI, YELLOWTAIL SUSHI & RAINBOW ROLL

***TUNA DELUXE \$33.99**
2 PCS TUNA SUSHI, 2 PCS ALBACORE TUNA
SUSHI, 2 PCS ESCOLAR SUSHI AND CRAZY
TUNA ROLL

***SALMON LOVER \$30.50**
4 PCS SALMON SUSHI, 4 PCS SALMON SASHIMI
AND ALASKAN RIVER ROLL

UNAGI DON \$26.50
8 PCS TERIYAKI EEL SERVED OVER SUSHI RICE

***CHIRASHI \$31.50**
12 PCS CHEFS CHOICE ASSORTED FRESH FISH
OVER A BED OF SUSHI RICE

***NEKO SPECIAL (LOVE BOAT) \$81.50**
16 PCS ASSORTED SASHIMI, 12 PCS ASSORTED
SUSHI AND 2 CHEFS CHOICE SPECIAL ROLLS

***NEKO SPECIAL (PARTY BOAT) \$105.50**
20 PCS ASSORTED SASHIMI, 16 PCS ASSORTED
SUSHI & 3 CHEFS CHOICE SPECIAL ROLLS



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RAMEN

SERVED WITH EGG NOODLES, BAMBOO SHOOTS, CORN, FISH CAKE, & SCALLIONS

CHOICE OF BROTH :

TAN TAN MEN

Spicy Miso Sesame Flavor

TOKYO SHOYU

Classic Light Soy Sauce Flavor

SAPPORO MISO

Classic Style Miso Flavor

TONKOTSU

Classic Creamy & Rich Pork Flavor

CHOICE OF MEAT :

TOFU \$14.45

CHASHU PORK \$15.45

SIRLOIN STEAK (4.5 Oz) \$18.45

SPICY GROUND CHICKEN \$14.95

CHICKEN KATSU \$14.45

SHRIMP TEMPURA \$15.45

PORK DUMPLINGS (3) \$14.45



ADD ON TOPPINGS :

EGG \$3.00 EXTRA CORN \$2.50

TOFU \$3.00 SIRLOIN STEAK (4.5 Oz) \$10.50

EXTRA EGG NOODLES \$4.00 CHASHU PORK \$5.00

CHICKEN KATSU \$4.00 EXTRA SCALLIONS \$1.00

PORK DUMPLINGS (3) \$5.00 EXTRA FISH CAKE \$2.50

SPICY GROUND CHICKEN \$4.00

EXTRA BAMBOO SHOOTS \$2.50

SHRIMP TEMPURA (3) \$6.00



HIBACHI GRILL KIDS MENU

(12 & Under)

Kids Menu Served With Choice Of Hibachi Soup Or House
Salad, Fried Rice, Vegetable & 1 Pc Of Jumbo Shrimp

HIBACHI KIDS CHICKEN \$12.00

4.5 Oz Of Tender Chicken Breast

HIBACHI KIDS SIRLOIN STEAK \$13.50

4.5 Oz Of Trimmed Steak

HIBACHI KIDS SHRIMP \$13.50

6 Pcs Of Jumbo Shrimp

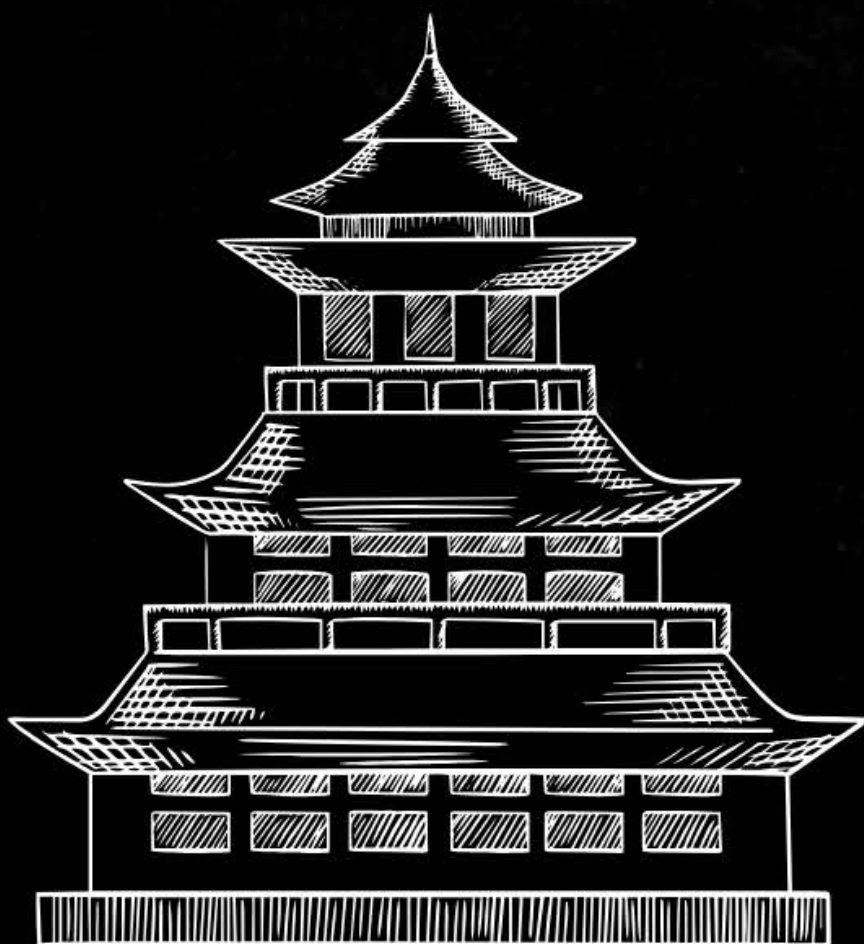
HIBACHI KIDS FILET MIGNON \$16.50

4.5 Oz Prime Cut Of Filet Mignon



DESERT

TIRAMISU	\$9.25
ORANGE PHYLLO	\$8.50
MOCHI ICE CREAM 3 PCS (STRAWBERRY, CHOCOLATE, GREEN TEA, MANGO, & VANILLA)	\$7.50



HOT AND COLD DRINKS

Green Tea (served hot)	\$3.00
SODA (Coke Products)	\$3.50
Fresh Brewed Tea (served hot or cold)	\$2.50
JAPANESE SODA (Bottled)	\$ 3.5
BOBA	
(Thai Tea, Taro, Strawberry Milk Tea)	\$ 8
(Brown Sugar Milk Tea)	\$ 9.45
JUICES (Orange, Pineapple, Cranberry)	\$ 3
SAN PELLEGRINO	\$ 3.5