

WHITE WINE

	glass	bottle
Plum Wine <i>Sanger - California</i>	8	33
Black Ridge <i>Moscato - California</i>	10	34
84 Prosecco <i>Prosecco - California</i>	9.5	33
Chateau Ste. Michelle <i>Riesling - Washington State</i>	9.5	33
Voga <i>Pinot Grigio - Italy</i>	9.5	33
Kunde <i>Sauvignon Blanc - California</i>	9.5	33
Kim Crawford <i>Sauvignon Blanc - New Zealand</i>	12	43
Glenbrook <i>Chardonnay - California</i>	9.5	33
Alexander Valley <i>Chardonnay - California</i>	11	39

RED WINE

	glass	bottle
Steele Ridge Canyon <i>Pinot Noir - North Coast</i>	9.5	33
Mira <i>Pinot Noir - Stanly Ranch</i>	16	58
Sterling Merlot <i>Merlot - California</i>	9.5	33
Duckhorn <i>Merlot - Sonoma</i>	17	59
Original Malbec <i>Malbec - France</i>	10	35
Prisoner <i>Red Blend - California</i>	18	66
Margarett's <i>Cabernet - California</i>	9.5	35
Francis Coppola <i>Claret - California</i>	11	39
If You See Kay <i>Cabernet - Paso Rablos</i>	12	44

SPARKLING • CHAMPAGNE

	glass	bottle
Stanford Brut <i>California</i>	8	23
Chandon Brut Classic <i>California</i>		36
Dom Pérignon <i>France</i>		251
Martini & Rossi Asti Spumante <i>Italy</i>		31
Möet & Chandon Imperial <i>France</i>		86

SIGNATURE MARTINIS

New! Jam-on-Berry

Jameson Irish Whiskey, fresh muddled blueberries, Pama Liqueur, simple syrup, with a splash of cranberry juice

🍷 Wicked Wasabi

Ketel One Vodka, shaken until icy, with a splash of olive juice; garnished with wasabi stuffed olives

New! Sheng Yu-Zu

Signature cocktail in honor of Shinto's founder, Sheng Long Yu, a tantalizing concoction mixed with Yuzu Citrus Sake, Deep Eddy Lemon Vodka, a splash of Chambord; topped with soda. Created by his sister and Shinto Strongsville's bar manager

Ciroc Lola

Ciroc Vodka, Elderflower Liqueur, and pomegranate juice; topped with Stanford Brut

Juice Box

Ciroc Vodka, Hypnotic Liqueur, white grape, moscato

Ginger Blossom

Tanqueray 10 Gin, Domaine de Canton, Elderflower Liqueur, grapefruit juice, splash of pineapple

New! Zen-Sational

Haku Japanese Vodka, fresh-squeezed lemon, muddled strawberries, dash of organic agave nectar, topped with a splash of champagne

Pink Flamingo

Three Olives Mango Vodka, strawberry liqueur, strawberry-mango purée, fresh lemon juice; shaken

New! Meringue al Limone

A creamy decadent Italian inspired cocktail with fresh-squeezed lemon juice, egg whites, a dash of Godiva White Chocolate and Malibu Coconut Rum; shaken until frothy for a meringue finish that melts in your mouth!

Sun-Kissed

Belvedere Vodka, Elderflower Liqueur, grapefruit juice, mango purée

"GUILT-LESS" PLEASURES

Exotic cocktails without all the calories! All cocktails made with low-calorie ingredients.

New! Spice Gurl

In honor of our bartender, Billy, whose inspiration for this drink came from his love for the "girl power" pop band "Spice Girls". A sweet and spicy blend of Añejo tequila, fresh muddled jalapeños and mangos, organic agave nectar, and a splash of soda and citrus juice

Eve's Garden

Ketel One Grapefruit Rose Botanical Vodka, fresh muddled strawberry and lemon, topped with a dash of St. Germain Liqueur, water, lemon twist

New! Green Goddess

Ketel One Cucumber Mint Botanical Vodka, fresh-squeezed lime and muddled mint, a dash of melon liqueur; topped with soda

New! Suave-Skinny

Suavecito Añejo premium mountain grown agave tequila, organic agave nectar, blood orange juice, fresh-squeezed lime, and orange bitters; topped with soda

SHINTO SIGNATURE CLASSICS

Shinto Maitai

Captain Morgan White Rum, Myer's Dark Rum, triple sec, pineapple and orange juice; shaken with sour and grenadine

New! Mellow Nikka

Nikka Japanese Coffey Grain Whisky, Frangelico Hazelnut Liqueur, dash of St. Germain Liqueur, Amaretto and fresh-squeezed oranges; shaken on the rocks

Backyard Tea

Ciroc Peach Vodka, Sweet Tea Vodka, pink lemonade, pomegranate syrup, and fresh-squeezed lemon

Moscow Mule

Smirnoff Vodka, Crabbie's Ginger Beer, and lime juice. Also available in strawberry, blueberry, orange and pomegranate (ask server for all recommended flavors)

» Mexican Mule (Jose Cuervo Gold)

» Irish Mule (Jameson)

» Kentucky Mule (Jim Beam)

New! Yoko Hennessy

A Japanese-style trifecta mixed with Hennessy VSOP, created by Shinto Westlake's bar manager, Ryan. Combines fresh-squeezed lime, simple syrup and a dash of bitters – simply refreshing!

Brazilian Sangria

Passion Fruit Rum and pinot noir; shaken with fresh-squeezed oranges and lemons, with a splash of orange and pineapple juice

Mistake on the Lake

Crown Royal Whiskey, Grand Marnier, Stirrings Blood Orange Mix, cranberry energy drink

Birthday Cake Cocktail

Smirnoff Whipped Vodka, Godiva White Chocolate, Disaronno Liqueur, cream; topped with vanilla frosting and sprinkle rim

Karate Punch

This drink packs a punch with Three Olives Cherry & Orange Vodkas, orange & cherry liqueur, and orange juice

Samurai

Smirnoff Raspberry Vodka, pomegranate juice, strawberry liqueur with soda, splash of cranberry

Geisha

A heavenly blend of Captain Morgan Coconut Rum and Grand Marnier with pineapple juice

MOJITOS

All mojitos are made with Captain Morgan White Rum and Bacardí Limón Rum, muddled with fresh mint and lime, and topped with soda.

Pomegranate	Mango
Cherry Blossom	Mango Jalapeño
Champagne	Strawberry
Blood Orange	Ginger
Cucumber	Blueberry

BEER

Ohio Brews

Fathead's Bumbleberry	6.5
Fathead's Head Hunter IPA	7
Fathead's Seasonal	MP
Great Lakes Dortmund	5
Great Lakes Seasonal	MP
Platform Seasonal	MP
Sibling Revelry Seasonal	MP

Specialty USA

Dogfish Head 60 Minute IPA	6.5
Left Hand Milk Stout	6.5
Bell's Two Hearted Ale	6
Ace Pear Cider	5.5
Angry Orchard	5

Domestic

Budweiser	4.5
Bud Light	4.5
Coors Light	4.5
Michelob Ultra	4.5
Miller Lite	4.5
Blue Moon	5
Yuengling Lager	5

Import

Sapporo Japan	12 oz.	5
Sapporo Silver Japan	22 oz.	9
Sapporo Reserve Japan	22 oz.	10
Kirin Ichiban Japan		5
Kirin Light Japan		5
Asahi Extra Dry Japan		5.5
Hitachino Nest White Ale Japan		9
Lucky Buddha China		8
Tiger Singapore		5
Stella Artois Belgium		5.5
Clausthaler N/A Germany		4.5
Crabbie's Ginger Beer Scotland		7.5
Corona Mexico		4.5
Corona Light Mexico		4.5
Heineken Holland		5
Dos Equis Lager Mexico		5

🍷 Signature items denoted by Shinto crest.

Ⓜ Items containing raw or undercooked ingredients denoted by letter R.

All sushi and hibachi may contain sesame seeds. Please inform server of any food allergies prior to ordering. Consuming raw or undercooked meats, poultry, seafood, or shellfish, may increase your risk of food-borne illness.

SAKE

House & Specialty

	small carafe	large carafe
Ozeki Sake Served warm or chilled	8.5	15
Ozeki Flavor-Infused Sake Served warm or chilled	9.5	16
Sake Blossom Ozeki Sake infused with St. Germain	9.5	16

Premium Sake

	3 oz. glass	bottle
<i>Listed in order of sweet to dry</i>		
Yuzu Dream Citrus Tokubetsu Junmai	12	37 <i>(500 ml)</i>
Ozeki Nigori Unfiltered Junmai	8	18 <i>(375 ml)</i>
Imperial (Yamadanishiki) Junmai	7	18 <i>(300 ml)</i>
TyKu Cucumber Junmai	8	23 <i>(330 ml)</i>
Gekkeikan Black & Gold Junmai	9	49 <i>(750 ml)</i>
Karatamba Honjozo	6	17 <i>(300 ml)</i>

Sake Flights 2 oz. per sake

Samurai Flight Karatamba, Yamadanishiki, Ozeki Nigori	11
Imperial Flight Yuzu Dream Citrus, TyKu Cucumber, Gekkeikan Black & Gold	13

\$6 HAPPY HOUR

\$6 Appetizers

Shrimp Cocktail, A.Q. Wings, Pork Gyoza, Seafood Egg Rolls, Vegetable Maki Rolls

\$6 Sushi

Sweet Potato Roll, Spicy Tuna Roll, Salmon or Tuna Sashimi w/Avocado, California Roll, Fire Balls

\$5 House Wines

REDS Cabernet, Merlot, Shiraz, Malbec
WHITES Pinot Grigio, Chardonnay, Riesling, Sauvignon Blanc

\$3 Domestic Bottles

\$4 Imports

\$5 Micro Brews / Specialty Beers

\$5 Select Specialty Cocktails & Call Liquor

GLUTEN-FREE OPTIONS

Appetizers

GF Calamari Teriyaki 10.5

Our signature dish: Flash-fried calamari rings in a light batter with our gluten-free sweet & tangy teriyaki glaze

GF Pan-Seared Scallops 11

Four scallops pan-seared, caramelized with gluten-free teriyaki glaze; served with slices of lemon for a touch of citrus

GF Yakitori (2 pcs.) 8

Grilled white meat chicken on skewers with gluten-free teriyaki glaze and sesame seeds

GF Beef Mamanaki (6 pcs.) 9.5

Grilled strip steak wrapped around fresh asparagus, topped with our gluten-free teriyaki sauce

GF Beef Negimaki (6 pcs.) 9.5

Grilled strip steak wrapped around crispy green scallions, topped with gluten-free teriyaki sauce

GF Edamame 6

Boiled soybeans with a touch of salt

Entrées

GF Lemon Pepper Chicken 19

GF Lemon Pepper Steak 20

Sautéed chicken or strip steak prepared with gluten-free lemon pepper sauce, served with house salad, steamed vegetables, and white rice

GF Sweet & Spicy Chicken 19

GF Sweet & Spicy Steak 20

Sautéed chicken or strip steak prepared with a sweet & spicy sauce, served with house salad, steamed vegetables, and white rice

GF Veggie Bowl 16

Sautéed broccoli, mushrooms, zucchini, onions and carrots, with flash-fried tofu topped with sesame seeds, and served over steamed rice. Choice of gluten-free teriyaki sauce, gluten-free lemon pepper sauce or gluten-free sweet & spicy sauce. Served with choice of house salad, miso soup or homemade onion soup

► All hibachi menu items also available gluten-free upon request!

Sushi

GF Veggie Patch (6 pcs.) 8.5

Seaweed-wrapped cucumber, avocado, kaiware, yellow pickle, and asparagus

GF Slammin' Salmon Ⓜ (8 pcs.) 13.5

Seaweed-wrapped salmon and asparagus; topped with spicy salmon

GF Sweet Shinto Roll Ⓜ (8 pcs.) 9.5

Seaweed-wrapped maguro tuna, white tuna, salmon, and asparagus; topped with avocado and sweet chili sauce

GF Negihame Roll Ⓜ 13.5

Yellowtail, cucumber, avocado, asparagus, and cream cheese wrapped in seaweed; served with a side of gluten-free chili oil

GF Poke Bowl Ⓜ 17

Steamed rice, avocado, cucumber, kaiware; topped with fresh salmon and tuna, sesame seeds, and gluten-free soy sauce

Ⓜ Items containing raw or undercooked ingredients denoted by letter R.

GF Gluten-free item.

All sushi and hibachi may contain sesame seeds.

APPETIZERS

Rock Shrimp 11

Tempura-battered shrimp tossed in a spicy aioli with a touch of basil

New! **Lollipop Lamb Chops (2 pcs.) 16.5**

Two pan-fried lamb chops, crusted with house special garlic seasoning

Pork Gyoza (5 pcs.) 8

Flash-fried pork and vegetable dumplings with a unique pineapple-sriracha sauce

Shrimp Gyoza (5 pcs.) 8

Pan-fried shrimp and vegetable dumplings served with a side of ponzu dipping sauce

Edamame 6 • **Spicy Edamame 7**

Boiled soybeans with a touch of salt

New! **Roasted Duck Breast 16.5**

Pan-seared cherry duck breast over spring mix; drizzled with a house-made blueberry cabernet glaze

A.Q. Wings (6 pcs.) 10.5

Fresh chicken wings served with a sweet & spicy sauce

New! **Agedashi Tofu (6 pcs.) 7.5**

Six pieces of large tofu cubes, panko fried, with savory tempura sauce; topped with bonito flakes

Vegetable Maki Roll (4 pcs.) 7

Traditional egg roll with mixed vegetables, fried and served with a side of sweet sauce

Vegetable Tempura 9

Two pieces of asparagus, zucchini, sweet potato, and pepper, lightly fried in a delicate batter, served with our savory tempura sauce

Shrimp Tempura 12.5

Four flash-fried shrimp with fresh vegetables in a light tempura batter with savory tempura sauce

Crispy Seafood Egg Rolls 10

Assorted seafood wrapped in rice paper, lightly flash-fried, with a sweet & savory chili sauce

Pan-Seared Scallops 11

Four scallops pan-seared with garlic butter, topped with teriyaki sauce and scallions; served with slices of lemon

Yakitori (2 pcs.) 8.5

Grilled white meat chicken on skewers with teriyaki glaze and sesame seeds

Shrimp Cocktail R (8 pcs.) 12.5

Large succulent white shrimp with lemon zest, served with house-made cocktail sauce

Beef Sashimi R 11.5

Thinly-sliced rare choice beef, seared to perfection, topped with scallions and a drizzle of ponzu sauce

Beef Negimaki (6 pcs.) 10.5

Grilled strip steak wrapped around crispy green scallions, topped with teriyaki sauce

Beef Mamanaki (6 pcs.) 11.5

Grilled strip steak wrapped around fresh asparagus, topped with teriyaki sauce

Calamari Teriyaki 11

Our signature dish: Flash-fried calamari rings in a light batter with our sweet and tangy teriyaki glaze

Shinto Platter R 32

Share our appetizer sampler! Includes Shrimp and Scallop Tempura, Tuna Tataki, Gyoza, Calamari Teriyaki, Vegetable Tempura, and Beef Mamanaki

POKE BOWLS

Salmon & Tuna Poke R 17

Served with cucumbers, avocado, asparagus, sushi rice, and wafu dressing

Vegetarian Poke R 14

Chef's choice of five different vegetables, sushi rice, and wafu dressing

SUSHI STARTERS

New! **Ika Salad 10.5**

Squid with shredded seaweed and baby bamboo, marinated and tossed in a sweet sesame sauce; topped with sesame seeds

Crunchy Crab Wrap 11

Homemade spicy crab salad and shrimp tempura wrapped in fresh cucumber; topped with Jimmy sauce and sesame seeds

Tuna Tataki Salad R 11.5

Select Ahi tuna seared with a Togarashi seven-pepper blend, placed on a bed of fresh greens and topped with ponzu sauce

Sheng Salad R 13.5

Tuna, octopus, crab meat, kaiware, cucumber, chili oil and ponzu sauce

New! **Salmon Skins Salad 11.5**

Crispy salmon skin on top of house salad; served with ponzu sauce and sesame tobiko

Seaweed Salad 7.5

Shredded seaweed, marinated, and tossed in a sweet sesame sauce; topped with sesame seeds

Baby Octopus Salad 9.5

Fresh whole baby octopus marinated in a sweet sesame soy sauce; and topped with sesame seeds

Spicy Crab Salad 11.5

Shredded crab tossed with cucumbers, scallions, and tobiko; mixed in spicy mayo, topped with sesame seeds

Kani Su 10.5

Fresh crab and avocado rolled in crisp cucumber; topped with seaweed powder, tobiko, sesame seeds, and Jimmy sauce

EXOTIC TRADITIONAL ROLLS (6 PCS.)

New! **Crispy Salmon Skin Roll 9**

Crispy salmon skin, cucumber wrapped in seaweed, drizzled with sweet eel sauce

Dragon Roll R 11.5

Spicy tuna and tempura crumbs, topped with layers of shrimp, eel sauce, and sesame seeds

Fire Balls 13.5

Packed with spicy crab salad and cream cheese, flash-fried and drizzled with eel sauce, spicy mayo, and sprinkled with sesame seeds

Volcano Roll 11.5

Tempura-battered, flash-fried shrimp, and sesame seeds, topped with our crab salad

Fire & Ice Roll R 11.5

Fresh crab and scallions topped with thin slices of red and white tuna

Me Soy Fresh R 12.5

Crab, cream cheese, and yellow pickle, topped with avocado and tuna, drizzled with sweet & spicy sauce

Crispy Spicy Tuna Roll (4 pcs.) 10.5

Spicy tuna and cucumber wrapped in seaweed, deep fried, drizzled with sweet eel sauce

Samurai Roll R 13.5

Shrimp tempura, topped with seared salmon, spicy crab salad, eel sauce, and sesame seeds

Rainbow Roll R 13.5

Crab, cucumber, and avocado, topped with an assortment of our freshest fish and avocado

New! **Sweet Potato Roll 8.5**

Tempura-fried sweet potato, rolled in seaweed with sweet eel sauce

New! **Spicy Salmon Roll 8.5**

Fresh salmon, cucumber mixed with green onion, spicy mayo and sriracha

SUSHI

Traditional Rolls 6 pcs.

Rice on outside - Also available in Hand Roll

Eel Roll R 9

Tuna Roll R 8.5

Salmon Roll R 7.5

Yellowtail Roll R 7.75

Avocado & Cucumber Roll 6.25

Spicy Tuna Roll R 9

Spicy Crab Salad Roll 9

Alaskan Roll R 9.5

salmon, tuna, avocado

Philly Roll R 8.5

salmon, avocado, cream cheese

California Roll 7.5

crab, cucumber, avocado

Hoso Maki Rolls 6 pcs.

Seaweed on outside - Also available in Hand Roll

Salmon Maki R 6.5

Cucumber Maki 5.75

Yellowtail Maki R 7

Tuna Maki R 7.5

Avocado Maki 6

Cucumber & Kampyo Maki 6

Nigiri 2 pcs. over rice

Sashimi 3 pcs. no rice

Ebi shrimp **7**

Inari tofu skin **5.5**

Kani crab **6.5**

Saba R mackerel **6.5**

Tamago egg **5.5**

Hamachi R yellowtail **6.5**

Ika R squid **6.5**

Ikura R salmon roe **7.5**

Sake R salmon **6.5**

Tobiko R smelt roe **6.5**

Hokkigai R arctic surf clam **7**

Tako R octopus **7.5**

Unagi R eel **8.5**

Ama Ebi R sweet shrimp **7.5**

Maguro R tuna **7.5**

Spicy Hotate R scallop **9.5**

Smoked Salmon R **7.5**

White Tuna R **7.5**

White Fish R **6**

Quail Egg serve with Ikura **11.5**

Uni Please ask server if available **16.5**

Tuna Toro Please ask server if available **25.5**

SUSHI DINNERS

Served with house onion soup or miso soup and fresh salad with ginger dressing. No substitutions please.

Shinto Sushi Platter R (Serves 2) 50

California roll, tuna roll, and salmon roll. Nigiri: shrimp, yellowtail, octopus, white fish, and squid. Served with side of seaweed salad.

Nigiri Dinner R 27

Chef's choice of 8 pieces of nigiri and your choice of any maki roll

Sashimi Dinner R 32

Chef's choice of 18 pieces of sashimi

New! **Chef's Triple Fish R 32**

Cucumber wrapped crab; on top of a bed of house-made tako salad, with avocado, yellowtail, tuna and salmon sashimi

SPECIALTY SUSHI ROLLS (8-10 PCS.)

"Little" Delicious Roll 17.5

Our award-winning sushi roll: Crab, spicy tuna, avocado, cucumber, and cream cheese flash-fried in tempura batter; served with a sweet & spicy sauce

Miso Surprise 14.5

Shrimp tempura, cucumber, cream cheese, avocado, scallions, masago, and crab; drizzled with sweet miso glaze, wrapped in soy paper

Lobster Roll 17.5

Cold-water lobster flash-fried in tempura batter, rolled in soy paper, and stuffed with cucumber and Japanese yellow pickle; topped with lemon sauce and masago

Snow Mountain Roll 20.5

Shrimp tempura, crab, shrimp, cream cheese, cucumber, avocado, scallions, and tobiko; topped with a baked crab blend; drizzled with eel sauce, spicy mayo, tempura crumbs, and seaweed powder

New! **Fresh-Crunch Roll R 15.5**

Smoked salmon, tamago, and crab salad; wrapped in seaweed and rolled with cucumber; flash-fried and topped with pineapple sauce

Filet Roll 16.5

Crab salad, spicy tuna, and asparagus; topped with tobiko, scallions, and our specialty-seared filet mignon, and drizzled with spicy mayo and eel sauce

Jimmy #30 R 21.5

Shrimp tempura, crab meat, avocado, and cream cheese; wrapped in soy paper, flash-fried and topped with spicy scallop motoyaki, spicy mayo, wasabi mayo, and eel sauce

Keller Roll 16.5

Shrimp, tuna, avocado, cucumber, and kaiware topped with a delicious baked crab blend, eel sauce, wasabi mayo, and sesame seeds

Crazy Tuna Roll R 14.5

Spicy tuna, jalapeños, wrapped in seaweed, topped with seared pepper tuna and ponzu sauce drizzle

The Guatemalan 11.5

Smoked salmon, cream cheese, jalapeños, and green onions wrapped in seaweed, flash-fried

Spider Roll 15.5

Fried soft-shell crab, tobiko, kaiware, avocado, and cucumber with wasabi mayo & eel sauce

Hawaiian Roll R 17.5

Shrimp tempura, eel, avocado, and cucumber topped with spicy tuna; topped with wasabi mayo and eel sauce

Shrimp Tempura Roll 11.5

Our handmade shrimp tempura with cucumber and avocado, topped with sesame seeds and eel sauce

Ohio Roll 11.5

Shrimp, crab, avocado, asparagus, and cucumber with wasabi mayo

Spicy Shinto Roll R 13.5

Thinly-sliced octopus, shrimp, crab, avocado, asparagus, and cucumber topped with spicy mayo

West Coast Roll R 17.5

Spicy tuna, eel, salmon, and avocado; topped with white tuna tempura, eel sauce, and spicy mayo

Tropical Roll R 15.5

Spicy crab salad, ebi shrimp, and mango; wrapped in seaweed; topped with tuna, white fish, scallions and ponzu sauce

Ciao Bella! R 14.5

Crispy tempura-fried calamari and crab wrapped in seaweed; topped with fresh salmon and avocado; drizzled with spicy mayo, eel sauce and black tobiko

New! **Mexican Roll 20.5**

Shrimp tempura, crab, cucumber, and avocado; topped with baked eel and avocados; drizzled with eel sauce, spicy mayo and wasabi mayo

DINNERS

All dinners served with homemade onion soup, house ginger dressing salad, mixed vegetables, your choice of sautéed mushroom or three-piece shrimp flambé side, and steamed rice (upgrade to fried rice \$3).

Swordfish 28

Eight ounces of exotic delight, cooked with lemon citrus, and teriyaki sauce

Teriyaki Salmon R 28

Eight-ounce portion of our fresh-cut sushi-grade salmon prepared with teriyaki sauce

Yellowfin Tuna R 28

Eight ounces of fresh-cut tuna prepared with lemon citrus, cooked to your request

Twin Lobster Tails 45

Two succulent six-ounce cold-water lobster tails prepared with Shinto's garlic butter

Shrimp Flambé 25

Ten pieces of our large succulent shrimp prepared with Shinto's spices

Châteaubriand R 35

A nine-ounce portion of exquisite center-cut filet mignon prepared with our garlic butter

Mako Shark 30

Eight ounces of succulent filet prepared with teriyaki sauce, salt, pepper, and our garlic butter

Juicy Scallops 29

Eight ounces of U-10 scallops, slightly caramelized, cooked to perfection in house butter and spices

Chicken Teriyaki 22

Seven ounces of juicy, tender, white meat chicken breast, prepared with teriyaki sauce

Strip Steak R 28

Seven ounces of our finest strip steak cooked to perfection » Upgrade your steak to twelve-ounce NY Strip +\$13

Filet Mignon R 31

Eight ounces of our best-cut filet mignon

Unique Vegetarian 21

A fresh medley of onions, zucchini, broccoli, carrots, green peppers, scallions, crispy tofu, and udon noodles

DINNER COMBINATIONS

UPGRADE YOUR STEAK:

Filet Mignon (5 oz.) \$8, NY Strip (12 oz.) \$13, Châteaubriand (9 oz.) \$16

Shrimp & Chicken 26

Steak & Shrimp R 29

Steak & Chicken R 28

Chicken & Scallops 27

Shrimp & Scallops 30

Steak & Scallops R 31

Filet & Lobster 40

Triple Combo R 36

steak, chick & shrimp

Seafood Combo 39

lobster, scallops & shrimp

Emperor's Feast R 35

Choose two items: steak, chicken, tuna, shrimp, swordfish, scallops, salmon, mako shark +\$8 (8 oz.) » limited to one of each

Imperial Feast R 48

Choose three items: strip steak, chicken, tuna, shrimp, swordfish, scallops, salmon, filet mignon, lobster, mako shark +\$8 (8 oz.) » limited to one of each

SIDE ORDERS

Chicken Teriyaki 8

Salmon R 13

Filet R 14

Scallops 13

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