# Appetizers

Gyoza (Fried or Steamed) \$4.50

Japanese style fried or steamed pork dumplings served with a tangy sweet chili sauce

Edamame \$4.50

Steamed young soy beans lightly sprinkled with sea salt  $Oki \ Spring \ Roll \ \$5.75$ 

Vegetables in spring roll wrap Served with Thai Sweet chili sauce, Spicy aioli ,and Japanese BBQ sauce

Crab Rangoon \$4.50

Lightly-fried crab salad and cream cheese wrapped in Wonton skin served sweet chili sauce.

Spicy Asian Chicken \$5.95

Lightly battered fried chicken tossed in a spicy sweet chili sauce

Spicy Asian Shrimp \$7.95

Lightly battered fried shrimp tossed in a spicy sweet chili sauce

# Soups & Salads

Miso Soup \$2.75

Light Bonito broth flavored with soy bean base topped with Tofu. Wakame seaweed and scallions

Chicken Soup \$2.75

Chicken broth with green onions and mushroom slices

\*House Salad \$2.95

Iceberg lettuce, carrots, cucumbers with your choice of dressing: Ranch, Ginger or Balsamic Vinaigrette

Seaweed Salad \$5.95

Chilled Japanese marinated seaweed salad

Kaní Seaweed Salad \$6.95

Chilled Japanese marinated seaweed salad with spicy aoli, cucumber and crab stick topped with Masago

# Sushi Appetizers

Sushi Appetizer \$9.95

Five pieces of chef's choice nigiri

Seared Salmon \$10.95

Thin sliced salmon lightly seasoned and seared

Tuna Tatakí \$11.95

Thin sliced tuna lightly seasoned and seared

# Sushi Combo Dinners

Served with soup & salad (dine in only)

Sushí Dinner \$19.95

Chef's choice of eight pieces of nigiri and a California Roll.

Sushí Deluxe \$21.95

Chef's choice of ten pieces of nigiri, a California Roll.

Sushí Supreme \$24.95

Chef's choice of ten pieces of nigiri, a California Roll and a tuna roll.

Tel Bowl \$20.95

A large bowl of steamed rice topped with BBQ fresh water

# Sashimi & Nigiri

**Nigiri** \$6.25 – 2 pieces of fresh fish over a ball of sushi rice

Shrimp Crab Stick Smoked Salmon

Salmon Fresh Water Eel

Tuna White Fish Smelt Roe

*Sashímí \$11.95* –5 pieces of sliced fresh fish without rice

Tuna or Salmon

### Hibachi Dinner

All hibachi dinners include: a house salad (dine in only), mixed veggies and steamed rice. For Fried Rice or Brown Rice add \$1.95

Vegetable Medley \$10.95
Teriyaki Chicken \$13.45
Steak\* \$16.45
Filet Mignon\* \$18.95
Scallop \$19.95
Shrimp \$17.45
Teriyaki Salmon \$17.95

Chicken & Scallop \$18.95

Chicken & Shrimp \$17.95

Chicken & Salmon \$17.95

Steak\* & Salmon \$18.95

Steak\* & Chicken \$17.95

Steak\* & Shrimp \$18.95

Steak\* & Scallop \$20.95

Filet Mignon\* & Salmon \$20.95

Filet Mignon\* & Chicken \$18.95

Filet Mignon\* & Shrimp \$19.95

Filet Mignon\* & Scallop \$20.95

Shrimp & Salmon \$18.95

Shrimp & Scallop \$20.95

*Favorite \$23.95* 

(Filet Mignon\*, Chicken & Shrimp)

Nínja \$21.95

(Steak\*, Chicken & Shrimp)



## Hibachi Bowl & Roll

### Choose one bowl and one roll

includes a salad (dine in only) and steamed rice For Fried Rice or Brown Rice add \$1.95

Steak Bowl\* \$16.95

Teriyaki Chicken Bowl \$14.45

Teriyaki Salmon Bowl \$18.95

Filet Mignon Bowl\* \$19.95

Grilled Shrimp Bowl \$16.95

General Tso's Chicken Bowl \$15.95

Sesame Chicken \$15.95

Parmesan Ranch Chicken \$15.95

Sweet and Sour Chicken Bowl \$15.95

Crispy Crab Roll

Californía Roll

Cucumber Roll

Avocado Roll

Salmon Roll\*

Crunch Roll

Submarine Roll

Veggie Tempura Roll

Spicy Salmon Roll

Shrimp Tempura Roll

Yumí Yumí Roll (\$1 extra)

Cartersville Roll (\$1 extra)

Spicy Tuna Roll\*(\$1 extra)

Tuna Roll \*(\$1 extra)



# Hibachi Plus Special

Served with a House salad (dine in only) mixed veggies and steamed rice. Fried Rice or Brown Rice add \$1.95

#### General Tso's Chicken \$13.95

Deep-fried battered chicken seasoned with garlic sweet and spicy sauce.

#### Sesame Chicken \$13.95

Deep-fried battered chicken seasoned with sesame sauce.

#### Sweet & Sour Chicken \$13.95

Crispy fried chicken breast tossed with peppers, onion and pineapple in a sweet and sour sauce.

#### Parmesan Ranch Chicken \$13.95

Chicken breast pieces lightly battered and quick fried tossed with onions & jalapenos in dry spices



### Noodles and Rice

Yakisoba—Japanese Lo Mein

Chicken Fried Rice \$11.50

Shrimp Fried Rice \$12.50

Steak Fried Rice \$12.50

Vegetable Fried Rice \$10.50

Okinawa Fried Rice \$14.50

Chicken Yakisoba Noodle \$12.50 Shrimp Yakisoba Noodle \$13.50 Steak Yakisoba Noodle \$13.50 Vegetable Yakisoba Noodle \$11.50 Okinawa Yakisoba Noodle \$14.50

### Sushi Rolls Dinners

Served with a house salad and Miso soup (dine in only)

Choose TWO of the following rolls \$11.95

Choose THREE of the following rolls \$15.95

Cucumber Roll Crispy Crab Roll

Salmon Roll California Roll

Crunch Roll Avocado Roll

Submarine Roll

Spicy Salmon Roll

Shrimp Tempura Roll

Veggie Tempura Roll

Yumí Yumí Roll (\$1 extra)

Spicy Tuna Roll (\$1 extra)

Cartersville Roll (\$1 extra)

Tuna Roll\* (\$1 extra)

(No Substitution Please)

## Sushi Rolls



Cartersville Roll\*

**\$8.95** - Shrimp Tempura & spicy tuna roll topped with Masago

Alaskan Roll\*\$10.95 - Crab, Smoked salmon, cream cheese, Tempura crunch roll topped with fresh salmon

Atlantíc Roll \$10.95- Tempura white fish & cream cheese roll topped with smoked salmon, then lightly baked. Served with Wasabi aioli & Japanese BBQ sauce

Avocado Roll \$4.75- Fresh avocado

Bagel Roll \$7.50 - Crab, cream cheese & smoked salmon

**Bubblegum Roll \$10.95** - Shrimp Tempura, cream cheese topped with avocado & boiled shrimp. Served with Japanese BBQ & spicy aioli sauce

Californía Roll \$6.25- Crab, cucumber & avocado Chílí Salmon Roll \$10.95 - Jumbo roll with Tempura salmon, avocado & topped with Tempura crunch & sweet chili sauce

Crispy Crab Roll \$7.25 - Tempura crab roll topped with Japanese BBQ sauce & aioli sauce

Crunch Roll \$7.50 - Smoked Salmon, Tempura crunch, aioli & Masago

Crunchy Spicy Tuna Roll\*9.95 - Tempura crunch roll topped with spicy tuna, Tempura crunch, Masago and eel sauce

Cucumber Roll \$4.72 - Fresh cucumber

Dynamite Roll\* \$10.95 - No rice! Salmon, crab,
avocado roll deep-fried in Tempura batter served with Japanese BBQ sauce, yummy sauce & sriracha

**Tell Roll \$10.95** - Fresh water eel & cucumber roll topped with Japanese BBQ sauce

Crazy Crab Roll \$9.95 - Crab Tempura Roll topped with creamy crab salad\*

*Fantasy Roll\*\$10.95* - Spicy tuna roll topped with fresh salmon, lightly baked & topped with Masago, Japanese BBQ sauce

 $\begin{tabular}{ll} \it Manhattan Roll*$15.95$-salmon,tuna, Tempura shrimp, crunch, masago, crab salad wrapped with soy paper served with house special sauces \end{tabular}$ 

Okínawa Roll\* \$9.25 - Spicy tuna roll deep-fried with Japanese bread crumb served with sweet chili sauce Raínbow Roll\* \$10.95- California roll topped with assorted fish & avocado

**Rocking Roll\* \$9.95**- Jumbo roll with mixed raw fish, crab, avocado & shrimp

Salmon Roll\* \$6.50 - Fresh salmon

Shrimp Tempura Roll \$7.95- Shrimp Tempura & avocado roll topped with Masago

**Spicy Salmon Roll\*\$7.95** - Spicy marinated salmon and avocado

Spicy Tuna Roll\* \$8.50 - Spicy marinated tuna & avocado Spider Roll \$10.95- Fried soft shell crab, crab stick, avocado roll topped with Masago

Steak & Crab Roll\* \$11.95 - Crab salad & cucumber roll topped with slices of seared steak, garlic teriyaki & green onions Submarine Roll \$7.95 - Deep-fried California Roll topped with garlic teriyaki sauce

Super Crunch Roll \$9.95 - Tempura crunch & Masago topped with broiled shrimp

**Tokyo Roll \$11.50** - California roll with cream cheese topped with fresh water eel served with Japanese BBQ sauce

Tuna Roll\* \$6.50 - Fresh tuna

**Veggie Tempura Roll \$6.95** - Tempura vegetable roll topped with spicy aioli sauce

**Volcano Roll** \$10.95- California roll topped with a baked, spicy aoil mixed seafood salad\*masago,eel sauce and green onions **Yellow River Roll** \$11.50 - Soft shell crab roll topped with baked seafood aioli, masago & tempura crunch

**Yumí-Yumí Roll\* \$9.25** - Deep-fried jumbo spicy tuna roll, served with spicy aioli sauce.





ADVISORY\*\*: THE CONSUMPTION OF RAW OR UNDER-COOKED EGGS, SHELLFISH, POULTRY, FISH AND STEAKS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPE-CIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS\*\*