

APPETIZERS

From the Kitchen

Gyoza - Six pork dumplings fried to a golden delight (steamed by request).....	\$8
Age Tofu - Soy bean curd lightly coated and deep fried with scallions	\$8
Yakitori - Chicken teriyaki style on two skewers.....	\$8
Tempura - Your choice of one: (shrimp or chicken with vegetables).....	\$10
Edamame - Soy beans with choice of flavor:	
<i>Lightly salted</i>	\$7
<i>Tajin dry spices</i>	\$7
<i>Sesame oil and soy sauce</i>	\$7
<i>Yuzu, traditional Japanese citrus dressing</i>	\$7
Green Beans - Fried green beans to a light crisp served with dipping sauce	\$8
Calamari - Fried to perfection served with spicy mayo dipping sauce.....	\$10
Shrimp Shumai - Six shrimp dumplings fried to a golden delight (steamed by request)	\$8
* Beef Tataki - Rare steak thinly sliced served with ponzu dipping sauce.....	\$14
Korokke - Two Japanese potato croquettes, lightly fried and served with Tonkatsu Sauce	\$8

CHILDREN'S MENU

(10 YEARS & UNDER)

Children's dinners include Japanese clear soup, flaming shrimp appetizer, fried rice, hibachi vegetables and hibachi noodles. (Add Salad \$3)

Hibachi Chicken.....\$15 Hibachi Steak.....\$15 Hibachi Shrimp.....\$15

BEVERAGES

Iced Tea, Hot Green Tea, Coffee and Soft Drinks.....\$3
(Free Refills, No Sharing Please)

*Contains raw ingredients

Consuming raw and undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

DINNER ENTREES

All dinners start with Japanese clear soup, freshly tossed house salad with your choice of house ginger or ranch dressing. A traditional flaming shrimp appetizer, hibachi noodles, chef's special fried rice and lightly seasoned hibachi vegetables.

- No Substitutions -

Hibachi Vegetarian (<i>Shrimp appetizer not included</i>)	\$18
Hibachi Chicken 8 oz.	\$24
* Hibachi Steak 7 oz.	\$31
Hibachi Shrimp 6 oz.	\$30
Jumbo Shrimp 6 oz.	\$34
Sea Scallops 6 oz.	\$37
* New York Strip 14 oz.	\$40
* Filet Mignon 7 oz.	\$37
* Filet Mignon Emperor's Cut 10oz	\$42
Lobster (One Tail, approx. 8oz)	\$41

COMBINATION DINNERS

* Hibachi Steak-4.5 oz., Chicken-4 oz., or Shrimp-3oz., (choice of two)	\$33
(Filet Mignon-4.5 oz may be substituted for steak for \$6)	
(Jumbo Shrimp-3 oz. may be substituted for regular shrimp for \$6)	
(Substitute scallops-3oz., \$6 extra)	
* Filet Mignon and Lobster	\$46
Seafood Delight (Lobster, Shrimp and Scallops)	\$48
* Emperor's Feast (Filet Mignon and Shrimp with Chicken or Scallops)	\$46
(Teriyaki style add \$2)	

EXTRA ORDERS

Available with entree only

Jumbo Shrimp (3 oz.)	\$11
Hibachi Shrimp (3 oz.)	\$9
* Sea Scallops (3 oz.)	\$13
* Hibachi Steak (4.5 oz.)	\$11
Filet Mignon (4.5 oz.)	\$13
Hibachi Chicken (4 oz.)	\$8
Lobster (one tail)	\$25

Available separately

Hibachi Vegetables (Choice of 1)	\$5
Broccoli, Carrots, Onion, Zucchini	
Fried Rice	\$5
Steamed Rice	\$3
House Salad	\$3
Extra Noodles	\$5

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Chardonnay, White Zinfandel, Merlot, and Cabernet Sauvignon
\$8 glass \$25 bottle

JAPANESE WINES

	Glass	Bottle
Ginjo <i>Premium Cold Sake 10 oz.</i>		\$13
Sho Chiku Bai <i>Premium Cold Sake 6 oz.</i>		\$8
Kikkoman's Plum Wine	\$8	\$25
Hot Sake		\$10
Premium Unfiltered Cold Sake		\$13
Premium Flavored Cold Sake		\$15

BEER SELECTIONS

Heineken 12 oz	\$5
Corona 12 oz	\$5
Kirin Ichiban 12 oz	\$6
Kirin Ichiban 21.4 oz	\$10
Asahi Dry 12 oz	\$6
Asahi Dry 22 oz	\$10
Sapporo 12 oz	\$6
Sapporo 22 oz	\$10

Domestic Beer also available

SPECIALTY COCKTAILS

Japanese Sangria	\$9
<i>Red wines infused with flavored sake</i>	
Four Honeys	\$10
<i>Four Roses bourbon, simple honey syrup, lime juice - sour mix</i>	
Cherry Blossom, Frozen	\$10
<i>Rum, Chambord, grenadine, pineapple, and coconut and strawberry syrup</i>	
Tipsy Samurai	\$10
<i>Midori, Chambord, peach schnapps, Southern Comfort, amaretto, cranberry, sour mix and Sprite</i>	
Mai Tai	\$10
<i>Rum, Creme de Almond, blend of juices</i>	
Red Katana	\$10
<i>Midori, gin, rum, sour mix, grenadine and peach schnapps</i>	
Grasshopper	\$11
<i>Vodka, rum, gin, tequila, triple sec, Midori and sour mix</i>	
Pina Colada Frozen	\$10
<i>Light rum, pineapple and coconut. Topped with whipped cream</i>	
Virgin Pina Colada	\$7
<i>Topped with whipped cream</i>	
Strawberry Daiquiri	\$10
<i>Topped with whipped cream</i>	
Virgin Strawberry Daiquiri	\$7

According to Japanese custom, your tip will be equally shared by your server and chef.

(We would like to suggest 15-20% for your consideration)

An 18% gratuity will be added to parties of six or more.

(No personal checks) All maj or credit cards accepted AX/DC/DISC/MC/VI

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