

APPETIZERS

From the Kitchen:

Gyoza – Six Pork Dumplings steamed to a Golden Delight (Deep fried by request).....	\$5
Cold Tofu – Served chilled with Fresh Scallions in a Traditional Style.....	\$5
Age Tofu – Lightly coated then Deep Fried; served with Fresh Scallions.....	\$6
Yakitori – Chicken Teriyaki Style on Two Skewers.....	\$7
Beef Kushi – Tender Beef Slices rolled with Scallions then cooked Teriyaki Style on Two Skewers.....	\$8
Tempura – Your choice of one: (Shrimp, Chicken, or Calimari with vegetables)	\$8
Beef Tataki – Thinly sliced rare beef served on a bed of onions with Ponzu Sauce.....	\$10

FROM THE SUSHI BAR

Salads

Kaisou (seaweed salad).....	\$6	Ika Sansai	\$6
Sunomono Salad - Ebi (Shrimp), Tako (Octopus), Kani (Crab)	\$7		

SUSHI COMBINATIONS

*(A) Tuna, Whitefish, Salmon, Shrimp, Crab	\$10
*(B) Tuna, Whitefish, Salmon and California Roll.....	\$11
*(C) Tuna Roll, Salmon Roll, Yellowtail Roll.....	\$15

(For more selections please ask for Sushi Menu)

CHILDREN'S MENU

(10 YEARS & UNDER)

Children's Dinners includes Japanese Clear Soup, Flaming Shrimp Appetizer, Fried Rice, Hibachi Vegetables and Hibachi Noodles. (substitute salad for soup...\$1)
 Hibachi Chicken.....\$11 Hibachi Steak.....\$11 Hibachi Shrimp.....\$11

Desserts

Cheesecake	\$6
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DINNER ENTREES

All Kabuto Dinners start with Japanese Clear Soup, freshly tossed Kabuto 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 (Shrimp appetizer not included).....	\$14
Hibachi Chicken 8 oz.	\$17
Hibachi Steak 7 oz.	\$22
Hibachi Shrimp 6 oz.	\$23
Jumbo Shrimp 6 oz.	\$25
Kabuto Sea Scallops 6 oz.	\$27
Kabuto Sirloin 14 oz.	\$29
Filet Mignon 7 oz.	\$26
Filet Mignon Emperor's Cut 10 oz.	\$31
Lobster (One Tail, approx. 8 oz.)	\$31

COMBINATION DINNERS

Hibachi Steak-4.5 oz., Chicken-4 oz., or Shrimp-3 oz., (choice of two)	\$24
<i>(Filet Mignon-4.5 oz. may be substituted for Steak for \$4)</i>	
<i>(Jumbo Shrimp-3 oz. may be substituted for regular shrimp for \$4)</i>	
<i>(Substitute Scallops-3oz., \$4 extra)</i>	
<i>(NO Substitutions)</i>	
Filet Mignon and Lobster	\$36
Seafood Delight (Lobster, Shrimp, and Scallops)	\$38
Emperor's Feast (Filet Mignon and Shrimp with Chicken or Scallops)	\$36
<i>(Teriyaki style add \$2)</i>	

BEVERAGES

Iced Tea, Hot Green Tea, Coffee and Soft Drinks.....\$2.50

(Free Refills, No Sharing Please)

To Go Cups.....\$.50 each

EXTRA ORDERS

Available with entree only	Available Separately		
Jumbo Shrimp (3 oz.)	\$10	Hibachi Vegetables	\$4
Hibachi Shrimp (3 oz.)	\$8	Mushrooms, Broccoli, Carrots, Onion, Zucchini	
Kabuto Sea Scallops (3 oz.)	\$11	Fried Rice	\$4
Hibachi Steak (4.5 oz.)	\$9	Steamed Rice (one refill)	\$3
Filet Mignon (4.5 oz.)	\$11	House Salad	\$3
Hibachi Chicken (4 oz.)	\$7	Extra Noodles	\$3
Lobster (one tail)	\$22		

* Contains raw ingredients

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

University Area
 1001-K East W.T. Harris Blvd.
 Charlotte, NC 28262
 704/548-1219

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