

**APPETIZERS**

**From the Kitchen:**

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

**FROM THE SUSHI BAR**

**Salads**

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

**SUSHI COMBINATIONS**

<b>*(A)</b> Tuna, Whitefish, Salmon, Shrimp, Crab .....	\$10
<b>*(B)</b> Tuna, Whitefish, Salmon and California Roll.....	\$11
<b>*(C)</b> 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-

<b>Hibachi Vegetarian</b> (Shrimp appetizer not included).....	\$14
<b>Hibachi Chicken 8 oz.</b> .....	\$17
<b>Hibachi Steak 7 oz.</b> .....	\$22
<b>Hibachi Shrimp 6 oz.</b> .....	\$23
<b>Jumbo Shrimp 6 oz.</b> .....	\$25
<b>Kabuto Sea Scallops 6 oz.</b> .....	\$27
<b>Kabuto Sirloin 14 oz.</b> .....	\$29
<b>Filet Mignon 7 oz.</b> .....	\$26
<b>Filet Mignon Emperor's Cut 10 oz.</b> .....	\$31
<b>Lobster (One Tail, approx. 8 oz.)</b> .....	\$31

**COMBINATION DINNERS**

<b>Hibachi Steak-4.5 oz., Chicken-4 oz., or Shrimp-3 oz., (choice of two)</b> .....	\$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>	
<b>Filet Mignon and Lobster</b> .....	\$36
<b>Seafood Delight (Lobster, Shrimp, and Scallops)</b> .....	\$38
<b>Emperor's Feast (Filet Mignon and Shrimp with Chicken or Scallops)</b> .....	\$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		
<b>Jumbo Shrimp (3 oz.)</b> .....	\$10	<b>Hibachi Vegetables</b> .....	\$4
<b>Hibachi Shrimp (3 oz.)</b> .....	\$8	Mushrooms, Broccoli, Carrots, Onion, Zucchini	
<b>Kabuto Sea Scallops (3 oz.)</b> .....	\$11	<b>Fried Rice</b> .....	\$4
<b>Hibachi Steak (4.5 oz.)</b> .....	\$9	<b>Steamed Rice (one refill)</b> .....	\$3
<b>Filet Mignon (4.5 oz.)</b> .....	\$11	<b>House Salad</b> .....	\$3
<b>Hibachi Chicken (4 oz.)</b> .....	\$7	<b>Extra Noodles</b> .....	\$3
<b>Lobster (one tail)</b> .....	\$22		

\* Contains raw ingredients

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

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 704/548-1219

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