

APPETIZER

Edamame	6.5
Garlic Edamame	9
Gyoza <small>Fried Pork Dumpling Served with Special Sauce</small>	9
Spring Roll <small>Selected Fresh Fried Vegetables and Pork</small>	9
Shrimp Tempura	16
Calamari Tempura	15
Vegetable Tempura	12
Beef Sashimi <small>Seared Slices of Flavored Beef w/Chef's Special Sauce</small>	20

Appetizers Grill Add-ons

Hibachi Calamari <small>Prepared with Butter and Lemon</small>	13
Hibachi Shrimp <small>Prepared with Butter and Lemon</small>	14
Hibachi Scallops <small>Prepared with Butter and Lemon</small>	16
Side Vegetables <small>Onions, Zucchini, Mushrooms</small>	9

COMBINATIONS

Served with Soup à la Japanese, Salad, Shrimp Appetizer, Hibachi Vegetables and Hibachi Rice

Additional charge for extra sides

- Hibachi Steak with Hibachi Chicken** 39
- Hibachi Steak with Calamari or Shrimp** 42
- Half Lobster Tail, Prawns with Calamari or Scallops** 57
- Hibachi Steak with Prawns and Scallops or Shrimp** 50
- Hibachi Steak with Half Lobster Tail** 52
- Hibachi Steak with Scallops** 47

ENTRÉES

Entrées Served with Soup à la Japanese, Salad, Shrimp Appetizer, Hibachi Vegetables and Hibachi Rice

Additional charge for extra sides

Hibachi Chicken <small>Tender Boneless Chicken Served with Mushrooms and Seasoned with Sesame Seeds</small>	25
Teriyaki Steak <small>Thinly Sliced Steak cooked with our own Teriyaki Sauce and Served with Mushroom</small>	33
Hibachi Steak <small>Finely Aged New York Served with Mushrooms</small>	35
Filet Mignon <small>Carefully Selected Tenderloin Served with Mushrooms</small>	45
Hibachi Shrimp <small>Plump Fine Shrimp Prepared with Lemon and Butter</small>	35
Hibachi Scallops <small>Lightly Floured Sea Scallops Prepared with Butter and Lemon</small>	38
Hibachi Calamari <small>Prepared with Butter and Lemon</small>	32
Hibachi Salmon <small>Prepared with Butter and Lemon</small>	36
Hibachi Prawns <small>Prepared with Butter and Lemon</small>	48

Vegetable Delight

29

Assorted Vegetables with Seasonings

Served with Salad, Brown Rice, Tofu Appetizer and Udon Noodles

SIDE ORDER

Soup à la Japanese	3.5
Green Salad	4
Hibachi Rice <small>Fried Rice</small>	5
White Steamed Rice	2.5
Extra Dressing	2.5
Fried Onion	3.5
Fried Garlic	3.5

DRINKS

White

	Glass	Bottle
Chardonnay	12	40
Pinot Grigio	10	37
Sauvignon Blanc	14	46
Trefethen (Napa Valley) Chardonnay		64

Red

	Glass	Bottle
Cabernet Sauvignon	10	37
Pinot Noir	11	40
Merlot	10	37
Kali Hart by Robert Talbott (Monterey Pinot Noir)		57
L'Ecole (Columbia Valley Merlot)		59
Dry Creek (Sonoma Cabernet Sauvignon)		67

Sparkling Wine

	Split
Sparkling Wine (187ml)	10

Sake

Cold Dry Sake Filtered	16
Cold Dry Sake Unfiltered Nigori Sake	16
Cold Sparkling Sake	16
Hot Sake	Sm 7 / Lg 12

Beer / Special

Japanese Beer (Asahi, Kirin, Sapporo)	Sm 7 / Lg 11
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Plum Wine

	Glass	Bottle
Takara Plum Wine	10	30

Soda / Ice Tea

Hot Japanese Tea	5
Coke, Diet Coke, Sprite, Mr Pibb, Lemonade, Ice Tea	5

Bottle Water Acqua Panna 750ml 8

Perrier 6

Corkage Fee: 18 / Corkage Fee Magnum: 22

DESSERT

Ice Cream 4

Vanilla, Matcha, Lychee, or Seasonal Flavor

(Spring – Black Sesame, Summer – Mango, Autumn – Hojicha, Winter – Yuzu)