



SHOGUN

SAKE

The traditional Japanese alcoholic beverage made from rice.
Sake is rated on a scale of -30 (sweeter) to +20 (drier).



SHOGUN HOT SAKE 13

FLAVORED HOT SAKE 14

Fuji Apple, White Peach or Pineapple

LIGHT AND SMOOTH SAKE

Pairs well with sushi and appetizers.

Hakutsuru Draft +4

Characterized by its light, fresh and smooth taste.

Slightly dry.

Bottle 300ml 720ml

23 NA

Karatamba +7

Crisp, dry, and easy to drink. Pairs with almost everything on the menu!

23 49

Hakutsuru, Junmai Ginjo +3

A flowery and fragrant sake with silky, well balanced smoothness notes of blueberry and melon with flavors of pear and strawberry.

29 63

Okunomatsu, Ginjo +4

Awarded in 2018, this sake has depth and a wide range of flavor to the balance of its acidity and sweetness.

37 81

MEDIUM TO FULL BODIED SAKE

Bottle 300ml 720ml

Pairs well with teppan dishes.

Dassai 45 Junmai Daiginjo +3

A richly structured sake that is full of flavor with elegant notes of rice and exotic fruits.

34 83

Kirakicho Kara, Junmai Ginjo +14

This sake has combined taste characteristics of dry and rich. Has an elegant and clear aftertaste.

33 72

Ryujin "Bull Rider", Junmai Daiginjo +5

With a name like "Bull Rider" you expect something bold. This sake delivers. Bursting with an aroma of tropical fruits and orange blossoms.

NA 90

Kubota Senju, Ginjo +5

Full banana cream pie aroma with spicy flavors of clove and nutmeg.

33 72

Kikusui, Junmai Ginjo +1

Light and comfortably dry with an aroma of fresh cantaloupe and banana.

31 67

NIGORI SAKE

Bottle 375ml 750ml

Ozeki Nigori -30

Lightly filtered, creamy and sweet, with flavors of coconut and melon.

16 40

Sayuri -11

Hints of white grape and elements of cherry blossom, creamy sake with a deliciously smooth finish.

Bottle 300ml 720ml

26 56

FRUIT FLAVORED SAKE

Bottle 375ml 750ml

Fuji Apple, White Peach or Pineapple.

18 40

SPARKLING SAKE

Bottle 300ml 720ml

Mio -11

MIO is a festive, sparkling sake, bright with aromas of peach, ripe persimmon, freesia, and fresh bread.

18 44



SAKE SAMPLER 25

Your chance to get to know about sake!

Pick 3 of your choice of sake from the list below. 2oz pours of each.

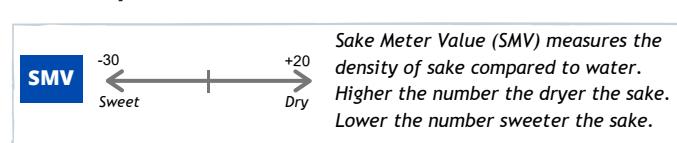
Choices for the Sake Sampler

Ozeki Nigori

Karatamba

Kubota Senju

Kikusui Junmai Ginjo





SPARKLING WINE



h k @ 1
" V Feuillatte 7 .. 1 1 1 1

Bottle
14 (187ml)
69

ROSE

k h V " 8 o # 1 1

Glass 14
Bottle 54

SELECTED WHITE

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Glass 14 15 16 NA
Bottle 54 58 62 60

CHARDONNAY

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M K # 1 1 1 1
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Glass 14 12 13.5 NA
Bottle 54 46 52 69

REDS

CABERNET SAUVIGNON

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Glass 14 15 16 NA
Bottle 54 58 62 69

MERLOT

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Glass 14
Bottle 54

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Glass 14 15 NA
Bottle 54 58 69

RED BLENDS

@ † 1 1 1 1
h V 1 1 1 1 1

Glass 14 NA
Bottle 54 78

SWEET WINES

U o) #
h † = , Japan

Glass 12 10.5
Bottle 46 40



Light -> Full Bodied

SHOGUN SPECIALTY COCKTAILS

For an Additional \$6
Enjoy any Drink in Shogun's
Lucky Cat Mug and Take it home
as a souvenir.



SHOGUN PALOMA 15

Flecha Azul Blanco Tequila,
Fresh Grapefruit Juice, Lime
Juice, Agave Nectar, Club Soda.

SHOGUN ICED TEA 16

Nikka Vodka, Hornitos Plata
Tequila, Malibu Original Rum,
Suntory Roku Gin, Midori, Sweet
and Sour, Sprite.

CUCUMBER GIN & TONIC 13

Gray Whale Gin, Fever Tree
Cucumber Tonic, Lime Juice.



SHOGUN MOJITO 14

Denizen White Aged Rum, Fresh
Mint, Lime Juice, Club Soda.

YOUR CHOICE OF: Strawberry,
Mango, Coconut.

GEISHA 15

Flecha Azul Blanco Tequila,
Midori Melon, Sweet and Sour. A
Citrus Margarita With
A Sweet Taste of Melon.

ROYAL HAWAIIAN 24

Suntory Haku Vodka,
Raspberry Liqueur, Guava Juice,
Pineapple Juice, Sweet and
Sour. Poured into a Freshly
Carved Maui Pineapple.

PREMIUM HIGHBALL

TRADITIONAL 14
Suntory Toki Japanese Whiskey.

BLOOD ORANGE CRUSH 14

Courvoisier Vs Cognac, Luxardo
Aperitivo, Liquid Alchemist
Blood Orange Syrup, Lemon
Juice, Club Soda.

LEMON DROP 14

Nikka Vodka, Triple
Sec, Sweet and Sour,
Fresh Squeezed Lemon,
Simple Syrup.

SHOGUN COSMO 14

Suntory Haku Vodka, Triple
Sec, Cranberry Juice.

NEKO 15

Bacardi Rum, Brandy, Peach
Schnapps, Grenadine,
Pineapple Juice Sweet and
Sour. Blended to the Color of a
Japanese Sunrise.

TOKYO MULE 15

Ichiko Premium Shochu,
Liquid Alchemist Ginger Syrup,
Lime Juice, Ginger Ale.

NEW FEATURED COCKTAILS 15



BERRY TINI

Sake, Triple Sec,
Simple Syrup, Mixed
Berries.

MELA WATERMELON MOJITO

Rum, Lime Juice,
Watermelon Pucker, Mela
Watermelon Juice.

CUCUMBER MARGARITA

Tequila, Sweet and Sour,
Triple Sec, Sweetened
Lime Juice.

BERRY WHITE SANGRIA

Chardonnay, Mixed Berries,
Limes, Oranges, Triple Sec,
Simple Syrup.

SHOGUN PREMIUM COCKTAILS

By CASAMIGOS® 15



WASABI CUCUMBER MARGARITA

Casamigos Tequila Blanco with Traditional Wasabi Salt, Lime Juice, Muddled Cucumber.

CASA LYCHEE

Casamigos Tequila Blanco, Soho Lychee Liqueur, Liquid Alchemist Ginger Syrup, Simple Syrup, Lemon Juice.

SPICY MANGORITA

Casamigos Tequila Reposado, Yuzu Juice, Simple Syrup, Mango Juice.

CASA ESPRESSO MARTINI

Casamigos Tequila Reposado, Coffee, Kahlua, Baileys.



FLIGHT BOARD



Who wouldn't want to try all expressions of CASAMIGOS?

The Casamigos Tequila Flight Board. A taste of each of the expressions the team at Casamigos has to offer. Brought to you by those who drink it.

ONE OUNCE SERVING OF EACH:

Blanco, Reposado, Añejo, & Mezcal 37

No Substitutions

FAVORITE SHOCHU COCKTAILS 15



CHILLI MANGO

Shochu, Chili Salt, Mango Juice, Lime Jalapeño. A Favorite Spicy Japanese Cocktail.

PURPLE SKITTLE SHOCHU

Shochu, Raspberry liqueur, Blue Curacao, Sprite, Sweet and Sour.

YUZU REFRESHER

Shochu, Yuzu Liqueur, Soda Water.

SHOCHU PIÑA COLADA

Shochu Pineapple Juice, Coconut Cream, Coconut Syrup. A Japan Influenced Piña Colada.

SHOGUN CLASSICS 15



SAMURAI

Malibu Original Rum, Midori, Sweet and Sour, Pineapple Juice.

SHOGUN MAI TAI

White and Dark Rum, Orange Juice, Pineapple Juice, Sweet and Sour, Myer's Rum Float.

KARATE PUNCH

Denizen Aged White Rum, Triple Sec, Orgeat Syrup, Sweet and Sour, Grenadine, Pineapple Juice.



DRAFT BEER

*Suntory Premium Malts
Sapporo*

Ask Your Server About Additional Selections

BOTTLED BEER

*Sapporo
Asahi
Modelo Especial
Corona
Bud Light
Coors Light
Michelob Ultra
805
Heineken Zero*

PREMIUM SPIRITS SELECTIONS

Japanese Whiskey:

*Suntory Toki
Suntory Hibiki
Nikka Days
Nikka Yoichi*

Whiskey:

*Jameson
Maker's Mark
Woodford
High West American Prairie*

Scotch:

*Glenlivet 14yr
Johnny Walker Blue Label*

Rum:

*Bacardi White
Denizen White
Bacardi Dark*

Tequila / Mezcal:

*Casamigos
Tres Generaciones
Clase Azul
Don Julio 1942
La Luna Mezcal*

Vodka:

*Grey Goose
Belvedere
Haku
Nikka*

Gin:

*Suntory Roku
135 EAST Hyogo Dry Gin
Gray Whale*

NON-ALCOHOLIC BEVERAGES

REFRESHING FAVORITES

SPECIALTY SMOOTHIES 8

*Strawberry, Mango, Coconut,
Strawberry Colada or Mango Colada.*

RAMUNE (MARBLE SODA) 5.5

*Popular Japanese Children's Bottled Soda.
Original, Strawberry, Melon, or Grape.*

BOTTLED WATER 5

*Fiji (500ml)
San Pellegrino (500ml)*

RED BULL 4.5

COMPLIMENTARY REFILLS

SODA 4.5

Coca Cola, Diet Coke, Sprite, Mr. Pibb or Lemonade.

ICED TEA 4.5

*Unsweetened, Strawberry, Mango, Raspberry, Passion
Fruit, Peach or Green Tea.*

SHOGUN FLAVORED LEMONADE 5.5

*Passion Fruit, Strawberry, Mango,
Raspberry, or Peach.*

HOT GREEN TEA 4.5

SALADS

House Salad 5.5

Served with our House Ginger Dressing.

Cucumber Salad 7

Sliced Cucumber in Citrus Vinaigrette.

Seared Tuna Salad 19

Seared Tuna, Seasoned with Furikake, and Placed on Top of a Bed of Gourmet Spring Mix. Garnished with Tomato, Cucumber and Kaiware Radish. Finished with Sesame Vinaigrette Dressing.



Salmon Skin Salad

Seared Tuna Salad

Grilled Chicken Salad 17

Grilled Chicken, Fresh Orange and Tomato on a Bed of Gourmet Spring mix and Fresh lettuce, Served With Sesame Vinaigrette Dressing.



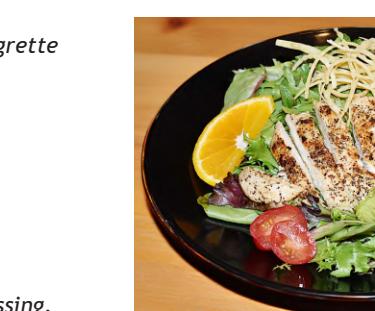
Sashimi Salad



Seared Albacore Salad

Seaweed Salad 7.5

Marinated Seaweed with Sesame Oil, Sesame Seeds, Gobo and Kaiware.



Grilled Chicken Salad

Salmon Skin Salad 17

Broiled Salmon Skin Strips, Topped with Smelt Egg on a Bed of Gourmet Spring mix. Garnished with Tomato, Cucumber and Kaiware Radish. Served with Sesame Vinaigrette Dressing.

KODOMO (KIDS) MEALS

(For 12 years and under)

All Kodomo Meals Served with Hibachi Mixed Vegetables and Steamed Rice.
Upgrade to Chicken Fried Rice for 4.5

Kodomo Chicken 16

Kodomo Shrimp 18

Kodomo Steak 18

DESSERTS



Fried Banana a La Mode 9

The Perfect Combination of Fried Banana and Vanilla Ice Cream. Drizzled with Chocolate Syrup and Topped with Whipped Cream and a Cherry.

Special Celebration Dessert 10

Butter Cake, Served Warm with a Scoop of Vanilla Ice Cream. Drizzled with Chocolate Syrup and Topped with Whipped Cream and a Cherry.

Mochi Ice Cream 8

Choose 3 Pieces from The Flavors
Below: Green Tea | Mango | Vanilla Chocolate | Strawberry.

Ice Cream 6

Choose from: Green Tea | Vanilla | Rainbow Sherbet

SIDE ORDERS

Clear Onion Soup 5

Organic Soybean Miso Soup 5

Fried Rice 6

16 oz Bottles 12

Shogun Salad Dressing

Shogun Seafood Sauce

Shogun Ginger Sauce

Shogun Garlic Butter



SHOGUN APPETIZERS

Edamame 7.5

Boiled Soybeans Seasoned with Sea Salt.

Spicy or Garlic Edamame 8.5

Boiled and Sautéed with Japanese (7 spices chili mix), Soy Sauce and Chili Oil (Very Spicy!). Or Sautéed with Garlic.

Shogun Fries 7

Fries Tossed in Our Signature Seasoning (Choice of Plain, Salted, Garlic or Cajun).

Niku Kushiyaki 14

Marinated Skewered Beef with Japanese Shishito Peppers. Served with Spicy Yuzu Sauce and Japanese 7 Spices Chili Mix on the Side.

Calamari Rings 12

Seasoned Calamari Rings, Flash Fried, Served with Sweet and Sour Sauce and Remoulade Sauce.

Chicken Karaage 11

Japanese Style Fried Chicken Served with Sweet and Sour and Teriyaki Dipping Sauces.

Shishito Peppers 10

Flash Fried Japanese Shishito Peppers, Tossed in Garlic Sauce. Garnished with Bonito Flakes.

Gyoza (Pot Stickers) 11

Pork or Chicken Dumplings, Pan Fried or Deep Fried, Served with Ponzu Ginger Sauce.

Firecracker Shrimp 13

Crispy Tempura Battered Shrimp, Topped with Sriracha and Dynamite Sauces.

Sauteed Asparagus 10

Lightly Stir-Fried with Our Signature Teriyaki Sauce.

Chicken Yakitori 12

Grilled Chicken Skewers, Glazed with Our Signature Teriyaki Sauce.

Baked Mussels 12

4 Mussels on Half Shells, Topped with Dynamite and Eel Sauces, then Baked to Perfection. Finished with Masago and Green Onion.

Shrimp & Vegetable Tempura 13.5

Shrimp and Assorted Vegetables, Lightly Battered and Deep Fried. Served with Tempura Dipping Sauce.

Vegetable Tempura 10.5

Assorted Vegetables, Lightly Battered and Deep Fried. Served with Tempura Dipping Sauce.

Crispy Rice 13.5

Spicy Tuna Served On Crispy Fried Rice, Topped with Sliced Jalapeño and Red Dragon Sauce. Finished with Green Onion and Sesame Seeds.

Cucumber Bites 9

House Pickled Cucumbers, Finished with Chili Oil.

Sushi Appetizer (9pcs) 15.5

4 pcs of California Roll, and 1 pc Each of Tuna, Yellowtail, Albacore, Salmon and White Fish Sushi. (No Substitutions)

Assorted Sashimi Appetizer (6pcs) 16

2 pcs Each of Tuna, Yellowtail and Salmon. (No Substitutions)

Shogun Wings 14

Breaded and Deep Fried. Served with Ranch and Our Signature Spicy Sauce.

Shogun Carpaccio 15

Choice of Tuna, Albacore, Salmon, or Yellowtail Filets. Served with Sliced Jalapeños and Spicy Garlic Ponzu.



Calamari Rings



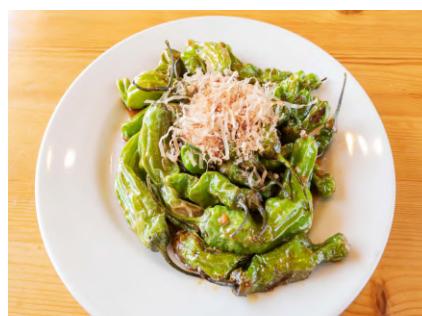
Gyoza (Pot Stickers)



Chicken Yakitori



Chicken Karaage



Shishito Peppers



Cucumber Bites



Shrimp & Vegetable Tempura



Shogun Wings



Vegetable Tempura



Niku Kushiyaki



Shogun Fries



Spicy Edamame



Baked Mussels



Sashimi Appetizer



Sushi Appetizer



Crispy Rice



Firecracker Shrimp



Shogun Carpaccio



Alaskan Roll



BBQ Roll



BSC Roll



Caliente Roll



Crunchy Roll



Crazy Boy Roll



Crunchy Dragon Roll



Double Shrimp Roll



GSC Roll



Mexican Roll



Kamikaze Roll



New York New York Roll



Rainbow Roll



Red Dragon Roll



Shogun Roll



Seared Salmon Roll



Spider Roll



Spicy Lobster Roll

HALF ROLL TRIO 26

Choose Any 3 Half Rolls Listed With a

New York New York, Spider, Rainbow, Shogun Roll and Spicy Lobster Rolls are not available in Half Orders.



Consuming raw or undercooked shellfish, meat, seafood, poultry, or eggs may increase the risk of food-borne illness. Many of our offerings contain sesame seeds.

SHOGUN SUSHI ROLLS

		Half	Regular
Alaskan Roll 	<i>Spicy Tuna and Cucumber Inside. Covered with Salmon.</i>	9.5	16
BBQ Roll 	<i>Shrimp Tempura, Kani-Kama Crab & Avocado Inside. Covered with Seasoned Seared Tuna. Topped with Shogun's Creamy Sesame, Red Dragon & Sweet Sauces.</i>	9.5	16
BSC Roll 	<i>Baked Scallops on Top of a California Roll, Covered with Dynamite Sauce and a Drizzle of Eel Sauce.</i>	9.5	16
Caliente Roll 	<i>Tempura Style Spicy Tuna Roll with Jalapeños and Cream Cheese Inside. Topped with Eel Sauce and Spicy Mayo.</i>	9	15
Crazy Boy Roll 	<i>Tempura Style California Roll, Drizzled with Eel Sauce and Creamy Sesame.</i>	8.5	15
Crunchy Roll 	<i>Shrimp Tempura, Kani-Kama Crab, and Avocado Inside. Topped with Eel Sauce and Crispy Tempura Flakes.</i>	8.5	15
Crunchy Dragon Roll 	<i>Crunchy Roll Topped with Spicy Tuna and Crispy Tempura Flakes, Drizzled with Eel Sauce and Spicy Mayo.</i>	10	17
Double Shrimp Roll 	<i>Shrimp Tempura, Kani-Kama Crab and Avocado Inside. Topped with Fresh Shrimp and Thinly Sliced Lemon.</i>	9.5	16
GSC Roll 	<i>Baked Shrimp on Top of a California Roll, Covered with Dynamite Garlic Sauce and a Drizzle of Eel Sauce.</i>	9.5	16
Kamikaze Roll 	<i>Spicy Tuna and Cucumber Inside. Covered with Avocado, and Finished Half and Half with Red Dragon Sauce and Eel Sauce.</i>	8.5	15
New York New York Roll	<i>Shrimp Tempura, Kani-Kama Crab and Avocado Inside. Topped with Tataki Style New York Steak. Finished with Garlic Ponzu and Green Onion.</i>	N/A	19
Mexican Roll 	<i>Spicy Kani-Kama Crab and Cucumber Inside. Covered with Avocado and Topped with Sriracha Sauce.</i>	8.5	15
Red Dragon Roll 	<i>Zucchini and Avocado, Topped with Sliced Tuna and Spicy Red Dragon Sauce.</i>	10	17
Rainbow Roll	<i>Fresh Slices of Tuna, Salmon, Yellowtail, Albacore and Avocado on Top of a California Roll.</i>	N/A	17
Shogun Roll	<i>Shrimp Tempura Roll with Soy Paper. Topped with Diced Premium Fish Assortment, Drizzled with Shogun Special Sweet Sauce, Creamy Sesame Sauce and Masago.</i>	N/A	17
Seared Salmon Roll 	<i>Cream Cheese and Avocado Roll Covered with Seared Salmon. Topped with Eel Sauce and Sesame Sauce.</i>	9	16
Spicy Lobster Roll 	<i>Asparagus Tempura and Avocado Inside Topped with A Spicy Lobster and Kani-Kama Mix. Drizzled with Eel Sauce and Creamy Sesame Sauce.</i>	N/A	19
Spider Roll	<i>Soft Shell Crab, Kani-Kama Crab, Avocado, Gobo, Cucumber and Radish Sprouts Inside. Topped with Eel Sauce.</i>	N/A	16

 Items with this symbol are spicy.

 Items with this symbol can be chosen for the half roll trio.



Cage Free Eggs



Natural Hawaiian Sea Salt



SHOGUN ORIGINAL
Naturally Brewed Sushi Soy Sauce
40% Less Sodium



Organic Soybean Miso Soup



Cremini Brown Mushrooms

ENTRÉES

All Entrées Served with Shrimp Appetizer, Soup (Clear Onion or Organic Soybean Miso) and Salad with Ginger Dressing, Hibachi Mixed Vegetables and Steamed Rice. Upgrade to Chicken Fried Rice for 4.5

CHICKEN/STEAK

Sesame Chicken 30
Tender Chicken Breast Grilled and Seasoned with Soy Sauce & Sesame Seeds.

Teriyaki Chicken 30
Tender Chicken Breast Grilled with Sweet and Savory Signature Teriyaki Sauce.

Spicy Chicken 30
Tender Chicken Breast Seasoned with Shogun Signature Spicy Sauce.

Lemon Chicken 30
Tender Chicken Breast Grilled and Finished with Fresh Squeezed Lemon.

Teriyaki Steak 34
New York Strip Steak Grilled in Sweet and Savory Signature Teriyaki Sauce

New York Steak 34
Sumo Cut 12 oz 42
Finely Marbled New York Steak Grilled to Your Specification.

Filet Mignon 39
Sumo Cut 9 oz 46
Succulent Tenderloin Steak Grilled to Your Specification.

Rib Eye Steak 39
Sumo Cut 12 oz 46
Finely Marbled Certified Angus Beef Grilled to Your Specification.

SEAFOOD

Calamari Steak 30
Premium Juicy Calamari Steak, Seasoned with Fresh Squeezed Lemon.

Samurai Shrimp 34
Succulent Shrimp Grilled to Perfection Seasoned with Fresh Squeezed Lemon.

Colossal Shrimp 37
Grilled Colossal Shrimp Lightly Seasoned with Fresh Squeezed Lemon.

Hibachi Scallops 39
Sweet Sea Scallops Grilled to Perfection Seasoned with Fresh Squeezed Lemon.

Seafood Combination 42.5
Shrimp, Scallops, Calamari and Salmon Grilled to Perfection. (No Substitutions)

Fillet of Salmon 34.5
Perfectly Grilled Fillet of Salmon Seasoned with Your Choice of Flavor: Teriyaki, Miso or Lemon.

Lobster Tails 59.5
Twin Cold Water Lobster Tails Grilled Hibachi Style, Seasoned with Garlic Butter and Fresh Squeezed Lemon.



SHOGUN COMBINATION DINNERS

Dinner Combinations Served with Shrimp Appetizer, Soup (Clear Onion or Organic Soybean Miso) and Salad with Ginger Dressing, Hibachi Mixed Vegetables and Steamed Rice. Upgrade to Chicken Fried Rice for 4.5

New York Steak

with Sesame Chicken	37
with Calamari Steak	38
with Samurai Shrimp	40
with Colossal Shrimp	42
with Hibachi Scallops	43

Rib Eye Steak

with Sesame Chicken	42
with Calamari Steak	43
with Samurai Shrimp	44
with Colossal Shrimp	46
with Hibachi Scallops	47

Filet Mignon

with Sesame Chicken	42
with Calamari Steak	43
with Samurai Shrimp	44
with Colossal Shrimp	46
with Hibachi Scallops	47

Sesame Chicken

with Calamari Steak	37
with Samurai Shrimp	38
with Colossal Shrimp	40
with Hibachi Scallops	41

Samurai Shrimp

with Calamari Steak	40
with Hibachi Scallops	45

SIGNATURE COMBINATIONS

Imperial

49

New York Steak, Sesame Chicken, and Choice of Samurai Shrimp, Hibachi Scallops or Calamari Steak.

Mikado

59

Succulent 9 oz Filet Mignon and Lobster Tail.

Shogun Special

58

Choice of Filet Mignon or Rib Eye Steak, Lobster Tail, and Choice of Samurai Shrimp, Hibachi Scallops or Calamari Steak.

Genji

55

Lobster Tail, Samurai Shrimp, Hibachi Scallops and Calamari Steak.

NOODLES AND TOFU

Yakisoba Noodles Served with Shrimp Appetizer, Soup (Clear Onion or Organic Soybean Miso) and Salad with Ginger Dressing, Hibachi Mixed Vegetables and Steamed Rice. Upgrade to Chicken Fried Rice 4.5

Vegetable Yakisoba 25

Shrimp Yakisoba 31

Chicken Yakisoba 29

Steak Yakisoba 32

Tofu Delight 26

Deep Fried Tofu, Lightly Sautéed on the Grill with Your Favorite Sauce (Teriyaki, Miso or Spicy). Served with Appetizer (Your Choice of Edamame, Vegetable Tempura or Shishito Peppers), Organic Soybean Miso Soup, Salad with Ginger Dressing, Hibachi Mixed Vegetables and Steamed Rice. Upgrade to Chicken Fried Rice for 4.5

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Many of our offerings contain sesame seeds*

LUNCH ENTRÉES Served Until 3 pm

Lunch Entrées and Combinations Served with Soup (Clear Onion or Organic Soybean Miso) or Salad with Ginger Dressing, Hibachi Mixed Vegetables and Steamed Rice. Upgrade to Chicken Fried Rice for 4.5

Chicken/Steak	Seafood
Sesame Chicken	Calamari Steak
Teriyaki Chicken	Samurai Shrimp
Spicy Chicken	Colossal Shrimp
Lemon Chicken	Hibachi Scallops
Teriyaki Steak	Fillet of Salmon
New York Steak	Seafood Combination
Filet Mignon	Shrimp, Scallops, Calamari, and Salmon (No Substitutions)
Rib Eye Steak	

LUNCH COMBINATIONS

Sesame Chicken	Filet Mignon
with Calamari Steak	23.5
with Samurai Shrimp	24.5
with Hibachi Scallops	25.5
New York Steak	Rib Eye Steak
with Sesame Chicken	24.5
with Calamari Steak	25.5
with Samurai Shrimp	26.5
with Hibachi Scallops	27.5
Samurai Shrimp	Colossal Shrimp
with Calamari Steak	24.5
with Hibachi Scallops	27.5
	with Chicken
	with New York Steak
	with Filet Mignon
	with Rib Eye

ADD LOBSTER TO ANY MEAL SELECTION 23



SIGNATURE COMBINATIONS

Natsu 34	Aki 35	Fuyu 33
New York Steak, Samurai Shrimp, and Hibachi Scallops.	Filet Mignon, Sesame Chicken and Samurai Shrimp.	Hibachi Steak, Sesame Chicken and Samurai Shrimp.

NOODLES AND TOFU

Yakisoba Noodles Served with, Soup (Clear Onion or Organic Soybean Miso) or Salad with Ginger Dressing, Hibachi Mixed Vegetables and Steamed Rice. Upgrade to Chicken Fried Rice 4.5

Vegetable Yakisoba 16.5	Chicken Yakisoba 19
Shrimp Yakisoba 20.5	Steak Yakisoba 20.5

Tofu Delight 17

Deep Fried Tofu, Lightly Sautéed on the Grill with Your Favorite Sauce (Teriyaki, Miso or Spicy). Served with Organic Soybean Miso Soup or Salad with Ginger Dressing, Hibachi Mixed Vegetables and Steamed Rice. Upgrade to Chicken Fried Rice for 4.5