

# Hibachi Entree selection

Entrees are Expertly Prepared On A Specially Made Teppanyaki Grill.  
Enjoy The Show!

## HIBACHI

HIBACHI CHICKEN	16
<i>Chicken breast grilled with teriyaki sauce teppanyaki style</i>	
* HIBACHI SIRLOIN STEAK	19
<i>Perfectly trimmed 8 oz choice cut</i>	
* HIBACHI FILET MIGNON	27
<i>8 oz of the ultimate prime cut tenderloin</i>	
HIBACHI SALMON	19
<i>Sushi grade salmon filet</i>	
HIBACHI SWORDFISH	22
<i>10 oz of the very best swordfish steak</i>	
HIBACHI SCALLOPS	22
<i>Jumbo sea scallops cooked to perfection</i>	
HIBACHI SHRIMP	20
<i>10 pieces of succulent jumbo shrimp</i>	
HIBACHI VEGETABLE	15
<i>Seasonal Mix</i>	

## HIBACHI COMBO

CHICKEN & SHRIMP	22
* CHICKEN & SIRLOIN STEAK	21
CHICKEN & SCALLOPS	22
SHRIMP & SCALLOPS	25
* SHRIMP & SIRLOIN STEAK	24
* SCALLOPS & SIRLOIN STEAK	25
* TRIPLE COMBO	27
<i>Steak, Shrimp &amp; Chicken</i>	

## IMPERIAL DINNER

* SURF & TURF	32
<i>Prime 6 oz cut of our beef filet mignon &amp; lobster tail</i>	
CHICKEN & LOBSTER	27
SHRIMP & LOBSTER	29
* CHICKEN & FILET MIGNON	26
* SHRIMP & FILET MIGNON	29
TWIN LOBSTER TAILS	35
* SHOGUN STEAK	26
<i>A 14 oz cut of our most flavorful choice sirloin</i>	
* WASABI SPECIAL	38
<i>Our very best filet mignon, lobster tail, shrimp &amp; scallops</i>	
SEAFOOD TRIO	33
<i>Cold water lobster tail, jumbo shrimp &amp; sea scallops</i>	

COMPLETE DINNER SERVED WITH JAPANESE ONION SOUP, HOUSE SALAD, APPETIZER SHRIMP,  
NOODLES, VEGETABLES AND STEAMED RICE  
100% HAND-CUT USDA STEAK

*\*These Items are served Raw or Undercooked, or may Contain Raw or Undercooked Ingredients.  
Consuming Raw or Undercooked Meats, Seafood or Shellfish may increase your risk of food borne illness*

## Imported Beers

KIRIN (22OZ)	8
KIRIN LIGHT	5
KIRIN ICHIBAN	5
SAPPORO	5
SAPPORO (22OZ)	8
ASAHI	5
CORONA	4
HEINEKEN	4
TSINGTAO	4
GUINNESS	4
HITACHINO XH	9
HITACHINO	9
<i>Ginger Ale</i>	
MORIMOTO	11
<i>Black Obi soba ale 22 oz</i>	
BAIRD RAISING SUN	9
<i>Pale Ale</i>	

## Domestic Beers

BUDWEISER	4
BUD LIGHT	4
COORS LIGHT	4
MILLER LITE	4
M.G.D. 64	4
SAMUEL ADAMS	4
YUENGLING LAGER	4
GREAT LAKES	5
<i>Dortmunder</i>	

## Soft Drinks

SODA	2
JUICE	2
PERRIER	3
FIJI WATER	3
JAPANESE SODA	3
<i>(Bottled, Excellent)</i>	

## Cocktails

### BLUE HAWAIIAN

*Blue Curacao, Light Rum, Pineapple Juice & Sour Mix*

### DAIQUIRI

*Peach, Banana, Mango or Strawberry*

### LONG ISLAND ICED TEA

*Rum, Gin, Vodka, Tequila, Triple Sec, Sour Mix & Cola*

### MAI TAI

*Light & Dark Rum, Orange Curacao, Almond Syrup, Lime & Orange Juice*

### PINA COLADA

*Gold Rum, Cream of Coconut & Pineapple Juice*

### SEA BREEZE

*Vodka, Cranberry Juice, Grapefruit Juice & Lime Wedge*

### TEQUILA SUNRISE

*Tequila, Orange Juice & Grenadine*

### ZOMBIE

*Rum, Apricot Brandy, Pineapple Juice, Passion Fruit Juice & Lime Juice*

### GEISHA

*Rum, Banana Liqueur, OJ & Pineapple*

### BANGKOK MARGARITA

*Patron, Pineapple & Ginger Liqueur*

## sake

HANA AWAKA 250 ML	15
<i>"Sparkling Flower" Balance of sweetness, fruit flavors &amp; tangy bubbles</i>	
RIHAKU NIGORI 300 ML	25
<i>"Dreamy Clouds" Junmai Nigori, Aroma of Rice &amp; fruity flavors</i>	
NANBU BIJIN 300 ML	28
<i>"Southern Beauty" Junmai Ginjo, Flavors of pears &amp; muscat grapes</i>	
OZEKI KARATAMBA 300 ML	14
<i>Sweet Vanilla Nose with a dry finish</i>	
TY-KU BLACK 375 ML	15
<i>Smooth &amp; creamy with a hint of peach</i>	
GEKKEIKAN NIGORI 300 ML	10
<i>Filtered Sake with a sweet sensation</i>	

## Hot Sake

SMALL 5  
LARGE 8

## Plum Wine

PLUM WINE 6

saketini

### CARIBBEAN SAKE

Sake, Bacardi Rum, Kalhua, Baileys Irish Cream, Cream de Banana, Served on Rocks

### SAKE TSUNAMI

Sake, Sky Vodka, Watermelon Schnapps, Sweet & Sour, Orange Juice, Served on Rocks

### SAKE SOUR

Sake, Sky Vodka, Sour Apple, Splash of Cranberry Juice, Chilled, Served Straight Up

### SAKITINI

Sake, Campari, Gin, Splash of Orange Juice, Served Up

### SAKE TO ME

Sake, Grand Marnier, Plum Wine, Orange Juice, Served Up with Orange Twist

### CUCUMBER SAKETINI

Sake, Stoli Vodka, Gin & Muddled Cucumber Slices

### ELECTRIC HYPNOTIC

Sake, Hypnotic, Blue Curacao, Sour & Sprite

### SAKE NIRVANA

Ozeki Sake, Chambord, Pineapple Juice & Splash of Hana Awaka

### SAKE MANHATTAN

Ozeki Sake, Jack Daniels & Sweet Vermouth

## Specialty Martinis

### CARAMEL APPLE TINI

Butterscotch Schnapps, Three Olives Apple, Apple Schnapps, Sour Mix, Caramel Swirl & Apple Slice

### LYCHEE MARTINI

Malibu Passion Fruit, Coconut Rum, Lychee & Pineapple Juice, Garnished with Lychee

### GODIVA CHOCOLATE

Three Olives Chocolate Stoli Vanilla, Godiva Chocolate Half & Half, Chocolate Swirl & Shaving

### HAZELNUT EXPRESSO

Frangelico Hazelnut, Stoli Vanilla, Kahlua, Godiva, Fresh Espresso, Half & Half with Espresso Beans

### BUTTER FINGER-TINI

Butterscotch Schnapps, Caramel Baileys Irish Cream, Frangelico, Half & Half, Chocolate Swirl & Butterfinger crumbles.

### PINEAPPLE UPSIDE DOWN CAKE

Malibu Coconut, Stoli Vanilla, Pineapple Juice, Grenadine with Pineapple Slice & Cherry

### POMEGRANATE MARTINI

PAMA Liqueur, Pome, Vodka & Cointreau

### ASIAN PEAR-TINI

Ginger Liqueur, Grey Goose Pear & Pineapple Juice

### RASPBERRY TRUFFLE-TINI

Godiva White Chocolate Liqueur, Stoli Raspberry & Chambord

WINE AND ADDITIONAL SAKE IS AVAILABLE ON OUR WINE LIST  
OUR FULL BAR IS ALSO AT YOUR SERVICE

# Bento Box

Combination of Items From the Sushi Bar & Traditional Kitchen  
Served with Miso Soup, House Salad & Steamed Rice

* TOKYO BOX	19
<i>Seaweed salad, tempura, teriyaki shrimp, sashimi</i>	
* OSAKA BOX	19
<i>Seaweed salad, shumai, teriyaki beef, sushi</i>	
* KYOTO BOX	18
<i>Seaweed salad, yaki-tori, California roll, teriyaki chicken</i>	
SAPPORO BOX	18
<i>Seaweed salad, gyoza, tempura, beef negimaki</i>	

## Dessert

Our fine selection of Sweets

TEMPURA ICE CREAM	6
TEMPURA BANANA	6
ICE CREAM	3
CHOCOLATE MOUSSE CAKE	6
TIRAMISU	6
HOT LAVA CAKE	6
JAPANESE MOCHI ICE CREAM	5
<i>Ice cream wrapped with rice paper (assorted flavors)</i>	
CRAZY CARROT CHEESE CAKE	6
VANILLA BEAN CHEESE CAKE	6

\*THESE ITEMS ARE SERVED RAW OR UNDERCOOKED, OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS.  
CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.  
A SUGGESTED GRATUITY OF 18% WILL BE ADDED TO A PARTY OF 4 OR MORE

# Noodles

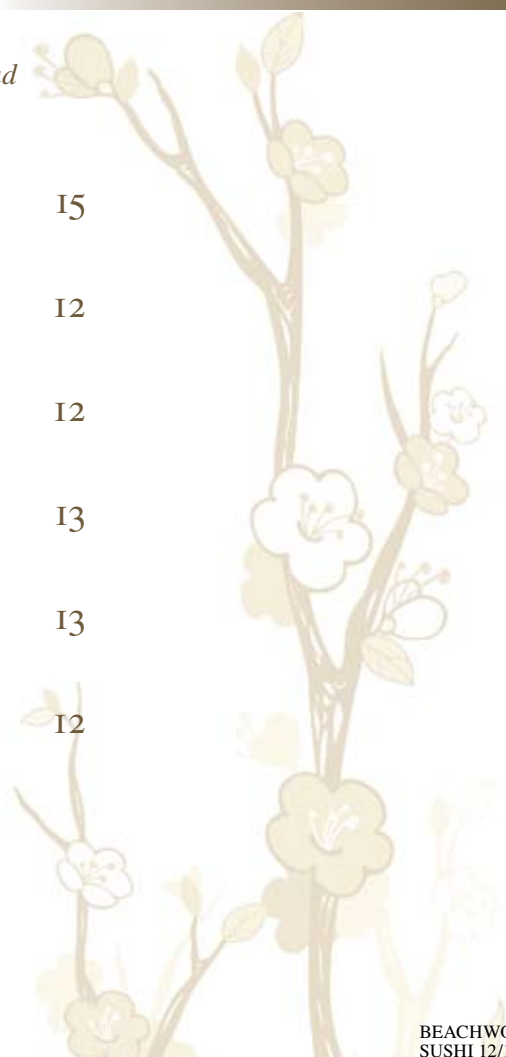
*Served with a House Salad*

<b>TEMPURA UDON</b>	13
<i>Japanese noodles with shrimp tempura &amp; vegetable served in broth</i>	
<b>NABEYAKI UDON</b>	15
<i>Japanese noodles with shrimp tempura, chicken, fish cake &amp; egg served in broth</i>	
<b>YAKI UDON OR SOBA</b>	12
<i>Noodles sauteed with chicken &amp; vegetable</i>	
<b>EBI YAKI UDON OR SOBA</b>	15
<i>Noodles sauteed with shrimp &amp; vegetable</i>	

# Donburi Rice

*Served with Miso Soup & House Salad*

<b>UNAGI DONBURI</b>	15
<i>Broiled eel with special sauce served over rice</i>	
<b>CHICKEN KATSU</b>	12
<i>Breaded chicken cutlet with katsu sauce</i>	
<b>TON KATSU</b>	12
<i>Breaded pork cutlet with katsu sauce</i>	
<b>EBI MESHU YAKI</b>	13
<i>Shrimp fried rice</i>	
<b>SEAFOOD MESHU YAKI</b>	13
<i>Seafood fried rice</i>	
<b>CHICKEN MESHU YAKI</b>	12
<i>Chicken fried rice</i>	



# Sushi Entrees

Served with Miso Soup & House Salad

<b>BEGINNER'S PLATTER (COOKED)</b>	15
<i>Shrimp, smoked salmon, eel, egg, octopus &amp; California roll</i>	
<b>* MAKI DINNER FOR TWO</b>	33
<i>Pick any 2 rolls from our maki menu &amp; 2 rolls from our special maki menu.</i>	
<b>* SUSHI REGULAR</b>	16
<i>Seven pieces of sushi &amp; California roll</i>	
<b>* SUSHI DELUXE</b>	20
<i>Nine pieces of sushi &amp; tuna roll</i>	
<b>* SASHIMI DELUXE</b>	23
<i>Chef's choice of his freshest fish, served with rice</i>	
<b>* SUSHI &amp; SASHIMI COMBO</b>	25
<i>Six pieces of sushi, nine pieces of sashimi &amp; California roll</i>	
<b>* CHIRASHI</b>	19
<i>Assorted fresh fish over a bed of rice</i>	
<b>* WASABI SPECIAL FOR TWO</b>	52
<i>Mixed variety of the chef's best of the season</i>	
<b>* WASABI SPECIAL FOR FOUR</b>	98
<i>Mixed variety of the chef's best of the season</i>	

# Dinner Entrees

Served with Miso Soup, House Salad and Steamed Rice

## TERIYAKI

*Cooked on our Open Charcoal Grill with our House Teriyaki Sauce*

<b>CHICKEN TERIYAKI</b>	13
<b>SHRIMP TERIYAKI</b>	16
<b>* SIRLOIN STEAK TERIYAKI</b>	16
<b>* FILET MIGNON TERIYAKI</b>	20
<b>SALMON TERIYAKI</b>	15
<b>LOBSTER TERIYAKI</b>	25
<b>* STEAK &amp; CHICKEN TERIYAKI</b>	16
<b>* STEAK &amp; SHRIMP TERIYAKI</b>	18
<b>* FILET MIGNON &amp; LOBSTER TERIYAKI</b>	25
<b>* FILET MIGNON &amp; SCALLOP TERIYAKI</b>	22
<b>SHRIMP &amp; CHICKEN TERIYAKI</b>	16

## TEMPURA

*Delicately Battered and Deep Fried Served with Tempura Dipping Sauce*


<b>VEGETABLE TEMPURA</b>	9
<i>Deep fried vegetable</i>	
<b>CHICKEN TEMPURA</b>	12
<i>Deep fried chicken &amp; vegetable</i>	
<b>SHRIMP TEMPURA</b>	15
<i>Deep fried shrimp &amp; vegetable</i>	
<b>SEAFOOD TEMPURA</b>	19
<i>Deep fried shrimp, scallops, salmon, crab &amp; vegetable</i>	

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# sushi or sashimi

Sushi 2 pcs. or Sashimi 3 pcs. per Order

*Due to Seasonal Changes and our commitment to quality  
& freshness, some items might not be available*



* TUNA	<i>Maguro</i>	6
* ESCOLAR WHITE TUNA		5
* YELLOWTAIL	<i>Hamachi</i>	6
SQUID	<i>Ika</i>	4
* MACKEREL	<i>Saba</i>	4
OCTOPUS	<i>Tako</i>	4
* FLOUNDER	<i>Hirame</i>	4
EEL	<i>Unagi</i>	6
* SALMON	<i>Saki</i>	5
SMOKED SALMON		6
* FLYING FISH ROE	<i>Tobiko</i>	4
* SALMON ROE	<i>Ikura</i>	5
* WASABI TOBIKO		5
* SCALLOP	<i>Hotategai</i>	5
* FATTY TUNA	<i>Toro</i>	S.P.
* SEA URCHIN	<i>Uni</i>	S.P.
* SURF CLAM	<i>Hokkigai</i>	5
CRAB	<i>Kani</i>	4
ALASKAN KING CRAB		8
TOFU	<i>Inari</i>	4
SHRIMP	<i>Ebi</i>	5
EGG	<i>Tamago</i>	4
* SWEET SHRIMP	<i>Ama Ebi</i>	7
* ALBACORE TUNA		5

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# Maki

*CALIFORNIA ROLL	5	* SPICY TUNA	5
*TANGERINE DREAM ROLL	5	* EEL ROLL	6
*TUNA ROLL	5	* ALASKA ROLL	6
*SALMON ROLL	5	* PHILADELPHIA ROLL	6
*CRAB ROLL	5	* BOSTON ROLL	6
*CUCUMBER ROLL	4	* NEW YORK ROLL	6
*AVOCADO ROLL	4	VEGGIE ROLL	4
*SPICY CRAB ROLL	5	SWEET POTATO ROLL	5
*SPICY SALMON ROLL	5	YELLOWTAIL ROLL	6

## Premium Maki

* PERFECT NARUTO	12
<i>Tuna, salmon, yellowtail, avocado &amp; tobiko wrapped with cucumber, ponzu sauce</i>	
* FANTASTIC ROLL	12
<i>Tuna, salmon, yellowtail, crunch, avocado &amp; masago wrapped with soy paper</i>	
* WASABI ROLL	15
<i>Tuna, salmon, yellowtail, crab, avocado, cream cheese &amp; scallions, deep fried</i>	
LOBSTER ROLL	16
<i>Lobster tempura, avocado, cucumber &amp; maïago wrapped with soy paper</i>	
* MATSU ROLL	13
<i>Spicy tuna top with bbq eel, tobiko &amp; avocado wrapped with soy paper, eel sauce</i>	
* AUTUMN ROLL	13
<i>Spicy king crab, asparagus topped with salmon &amp; avocado, black pepper honey &amp; hot sauce</i>	
* SUPER CRUNCH ROLL	13
<i>Shrimp tempura, king crab jalapeño &amp; avocado topped with shredded crispy strips yuzu mayo &amp; eel sauce</i>	
* ANGRY DRAGON	16
<i>Tempura shrimp, papaya, spicy king crab &amp; tuna wrapped with soy paper mint jalapeño sauce</i>	
SNOW ROLL	13
<i>Tempura shrimp, blue crab, Japanese mayo &amp; sriracha chili sauce</i>	
ANGEL ROLL	15
<i>Seared tuna, asparagus, fresh wasabi sprouts wrapped with eel, tuna, avocado &amp; caviar</i>	

## Special Maki

*Please also see our daily specials board for more Chef's Creations*

* SPIDER ROLL	11
<i>Soft shell crab, cucumber, tobiko &amp; avocado</i>	
* RAINBOW ROLL	12
<i>California roll with a rainbow of slice fish</i>	
GREEN DRAGON	11
<i>Tempura shrimp, cucumber, avocado &amp; eel</i>	
DRAGON ROLL	11
<i>Eel &amp; cucumber wrapped with avocado</i>	
* RED DRAGON	12
<i>Spicy Tuna, avocado, tobiko topped with slice tuna</i>	
* KING ROLL	10
<i>Alaskan king crab, tobiko, avocado &amp; cucumber</i>	
TEMPURA MAKI	8
<i>Shrimp tempura roll</i>	
* DYNAMITE ROLL	8
<i>Tuna &amp; Yellowtail with spicy sauce &amp; tobiko</i>	
* VOLCANO	10
<i>Tuna, avocado, cream cheese, slice salmon</i>	
MEXICAN ROLL	9
<i>Tempura shrimp, cucumber, scallion, avocado &amp; hot sauce</i>	
OHIO DYNAMITE	11
<i>California Roll topped with roasted flounder, tobiko, scallion and seaweed salad</i>	
MONTROSE ROLL	12
<i>Crab &amp; tempura crunch, topped with crab &amp; tobiko</i>	



# Appetizers

<b>EDAMAME</b> <i>Lightly salted and steamed soy bean</i>	4
<b>YAKI IKA</b> <i>Grilled squid</i>	8
<b>TEMPURA CALAMARI</b>	8
<b>EBI SHUMAI</b> <i>Steam shrimp dumplings</i>	5
<b>WASABI SHUMAI</b> <i>Fried pork dumplings, wasabi flavored</i>	5
<b>GYOZA</b> <i>Pan fried beef &amp; chicken dumplings</i>	5
<b>YAKI-TORI</b> <i>Grilled chicken on a skewer</i>	5
<b>TEMPURA APPETIZER</b> <i>Delicately battered fried shrimp &amp; vegetable</i>	8
* <b>BEEF TATAKI</b> <i>Seared sliced filet mignon with ponzu vinaigrette</i>	9
<b>COCONUT SHRIMP</b> <i>Jumbo Shrimp fried with coconut batter</i>	7
* <b>TUNA TARTARE</b> <i>Diced tuna with avocado &amp; caviar</i>	9
<b>BEEF NEGIMAKI</b> <i>Scallion wrapped with beef &amp; cheddar, served with teriyaki sauce</i>	7
<b>SEAWEED SALAD</b>	5
<b>HARU MAKI</b> <i>Shrimp &amp; pork spring roll</i>	7
<b>AGE DASHI TOFU</b> <i>Deep fried tofu</i>	5
<b>SOFT SHELL CRAB</b> <i>Deep fried</i>	8
<b>SPICY CRAB SALAD</b>	5
* <b>SUSHI APPETIZER</b> <i>Five assorted nigiri sushi</i>	8
* <b>HAMACHI JALAPEÑO</b> <i>Yellowtail with jalapeño served on ponzu vinaigrette &amp; chive oil</i>	10
* <b>SEARED PEPPER TUNA</b> <i>Served with soy onion reduction</i>	9
<b>WASABI LAMB CHOP</b> <i>Two bone-in chops, olive oil marinade with miso wasabi dressing</i>	10
<b>ROCK SHRIMP TEMPURA</b> <i>Tossed with spicy cream dressing</i>	9
* <b>WASABI SALSA</b> <i>Salmon, tuna &amp; yellowtail topped with sweet pungent salsa</i>	11
* <b>SEAFOOD CEVICHE</b> <i>Poached seafood with lemon lime ceviche dressing</i>	11
* <b>SALMON AVOCADO SALAD</b> <i>Seared salmon, avocado over bed of mixed greens, wasabi cream dressing</i>	10