

Kitchen Appetizers

EDAMAME	Steamed soybeans served in their pods with sea salt	4.75
HARUMAKI	4pcs fried vegetable spring rolls	4.75
HONEYMOON	3pcs jalapeno stuffed with cream cheese, kani, tempura style with eel sauce	6.55
GYOZA	6pcs fried pork dumplings	5.75
CHICKEN KATSU	Japanese fried chicken	6.75
KOBE SAMPLER	4pcs gyoza, 3pcs harumaki, 3pcs shrimp tempura	10.25
SHRIMP TEMPURA	5pcs fried tempura shrimp with tempura sauce	6.75
VEGETABLE TEMPURA	Tempura fried vegetables with tempura sauce	5.55
CALAMARI TEMPURA	Tempura fried calamari	6.75
STUFFED SHRIMP	3pcs sushi shrimp stuffed with kani, tempura fried and topped with sweet chili sauce	6.75
SHRIMP WONTON		4.55
Crab Rangoon (5)pieces		6.75



Sushi Appetizer

★ AHI TUNA TOWER	Spicy tuna, kani, avocado and sushi rice topped with eel & spicy mayo sauce	13.25
★ SUSHI SAMPLER	4pcs chef's choice selection of fresh nigiri sushi	7.99
★ SASHIMI SAMPLER	6pcs chef's choice of selection of fresh sashimi	13.75
★ THREE LOVERS	Salmon on top of kani, avocado and cucumber	10.99
★ TATAKI	Your choice tuna, escolar or albacore flame seared (6 pieces)	12.99
★ YELLOWTAIL JALAPENO	Yellowtail sashimi with sliced jalapeno and ponzu sauce	12.99



Salads

SNOW CRAB SALAD	Kani crab mix, avocado and eel sauce	6.25
CUCUMBER SALAD	Sliced cucumbers, kani and vinegar	4.55
SEAWEED SALAD	Seaweed mix with sesame seeds, sesame oil and vinegar	5.50
SQUID SALAD	Seasoned squid and vegs, soaked in vinegar and rice wine	6.50
SPICY KANI SALAD	Kani, avocado, cucumber, spicy mayo & tempura flakes	6.25

★ Consuming raw seafood may increase your risk of food borne illness



Nigiri & Sashimi

Nigiri Sashi: 2pcs Per Order/ Fish On Top Of Sushi Rice

Sashimi: 6pcs Of Fresh Cut Raw Fish

	Nigiri 2pcs	Sashimi 6pcs		Nigiri 2pcs	Sashimi 6pcs
* ALBACORE	4.50	11.99	* SQUID	5.55	15.00
* WHITE TUNA	4.95	13.99	* SURF CLAM	4.75	15.00
CRAB (KANI)	4.55	12.99	* SWEET SHRIMP	10.00	19.99
MACKERAL	4.55	13.00	EGG (TAMAGO)	4.25	11.99
OCTOPUS (TAKO)	4.50	15.00	* TUNA (MAGURO)	4.50	13.00
* SALMON (SAKE)	4.50	13.25	EEL (UNAGI)	4.75	13.99
* SALMON ROE	4.50		* RED SNAPPER	4.50	12.99
SHRIMP	4.55	12.99	* YELLOWTAIL	4.99	15.00
* SMELT ROE	4.25				



Egg



Kani



Yellow Tail



Shrimp



Octopus



Surf Clam



Escolar



Albacore



Tuna



Salmon



Red Snapper



Mackerel

Sushi Combinations

Chef's choice on fish selection

Served with soup or salad



B.B.Q. EEL BOWL

Grilled freshwater eel served over a bed of sushi rice

13.25

* SUSHI COMBO 7pcs nigiri with a California roll

18.99

* SASHIMI COMBO 17pcs assorted sashimi

34.00

* SUSHI & SASHIMI DELUXE 7pcs nigiri and 9pcs sashimi with a California roll

30.00

* COMBINATION PLATE #1 4pcs nigiri and 6pcs sashimi & california roll

26.00

* COMBINATION PLATE #2 4pcs nigiri sushi and 12pcs sashimi, spicy tuna roll, California roll

45.00

* COMBINATION PLATE #3 4pcs nigiri sushi and 6pcs sashimi spicy tuna roll and spider roll

37.00

* SUSHI FOR TWO 14pcs nigiri sushi California roll and a alaska roll

38.99

* LOVE BOAT 8pcs nigiri sushi and 12pcs sashimi California roll and double "J" roll

49.99



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Traditional Rolls

AVOCADO ROLL	5.25	★ CRAB DELIGHT ROLL	6.75
<i>Avocado rolled in seaweed and rice</i>		<i>Tuna, crab delight w/ smelt roe on top</i>	
CUCUMBER ROLL	4.75	★ SALMON ROLL	5.25
<i>Cucumber rolled in seaweed and rice</i>		<i>Fresh salmon in seaweed & rice</i>	
CALIFORNIA ROLL	5.75	★ TUNA ROLL	5.25
<i>Crab delight, avocado, cucumber</i>		<i>Fresh tuna rolled in seaweed & rice</i>	
★ SPICY SALMON ROLL	6.75	KOBO ROLL	6.75
<i>Spicy salmon in seaweed & rice</i>		<i>California roll, smelt roe on top</i>	
★ SPICY TUNA ROLL	6.75	CRUNCHY CALIFORNIA ROLL	6.75
<i>Spicy tuna rolled in seaweed & rice</i>		<i>California roll topped with crunchy & eel sauce</i>	

Sushi Rolls

AUSTIN ROLL (Tempura Style)	<i>Crab stick, avocado topped with eel sauce</i>	7.55
★ ALASKA ROLL	<i>Crab, cucumber inside, topped with salmon, avocado and spicy mayo</i>	10.25
BOSTON ROLL	<i>Steamed shrimp, kani, lettuce, cucumber and mayo</i>	7.55
BLACK DRAGON ROLL	<i>Tempura kani and cucumber, topped with eel, black tobiko and eel sauce</i>	12.95
CAPTAIN LUMPY (Tempura Style)	<i>Salmon, cream cheese rolled in seaweed rice, served tempura style with spicy sauce</i>	8.99
CATERPILLAR ROLL	<i>Eel and cucumber inside, topped with avocado and eel sauce</i>	12.75
★ CRUNCHY RAINBOW ROLL	<i>Rainbow roll with tempura shrimp</i>	12.99
★ CLIMAX ROLL	<i>Spicy tuna and cucumber, topped with tuna, masago and eel sauce and spicy mayo sauce</i>	11.99
DOUBLE "J" ROLL (tempura Style)	<i>Crab delight, cream cheese, avocado, rolled in soy paper, yum-yum & eel sauces</i>	10.25
DRAGON ROLL	<i>California inside, topped with eel, avocado and eel sauce</i>	12.25
DYNAMITE ROLL (Tempura Style)	<i>Eel, assorted fish, kani, tobiko and avocado, topped with spicy tuna, eel/spicy mayo sauce</i>	12.25
★ FIRE ROLL	<i>California roll topped with spicy tuna, eel sauce and spicy mayo sauce</i>	10.25
★ FIRE CRACKER ROLL	<i>Spicy tuna, yellowtail, scallion, topped with tempura flakes, smelt roe and sesame seeds</i>	10.85
★ ROCK N ROLL	<i>Spicy tuna, shrimp tempura, avocado, cucumber and crunchy on top, rolled in soy paper</i>	12.35
SNOW MOUNTAIN ROLL	<i>Shrimp tempura roll, on top crab delight & eel sauce</i>	10.25
SPIDER ROLL	<i>Fried soft shell crab, masago, avocado, cucumber, topped with eel sauce</i>	9.55

★ Consuming raw seafood may increase your risk of food borne illness



Teppan-Yaki Lunch

(Mon-Fri 11:30am-4:00pm)

(Sat.- Sun. Dinner All Day Only)

Served With Onion Soup, Hibachi Vegetables And Steamed Rice or Fried Rice add \$2

TERIYAKI CHICKEN	13.00
TERIYAKI CHICKEN & SHRIMP	16.99
TERIYAKI BEEF	13.00
YAKISOBA (Chicken, or Beef add \$1 or Shrimp add \$1) <i>Stir fried Japanese noodles. (hibachi vegetables and rice not included)</i>	13.00
SALMON	13.99
TILAPIA	12.99
HIBACHI SHRIMP	13.99
NEW YORK STRIP	13.99
NEW YORK STRIP & CHICKEN	16.99
NEW YORK STRIP & SHRIMP	16.99
OCEAN SCALLOPS	15.00
FILET MIGNON	17.99
FILET MIGNON & SHRIMP	22.99

Kids Lunch Menu

(For Children Under 12 Years Old)

Served With Onion Soup, Hibachi Vegetables And Steamed Rice (Fried Rice +\$2.00)

KIDS HIBACHI SHRIMP	8.99
KIDS NY STRIP	10.99
KIDS TERIYAKI CHICKEN	8.99

Side Orders

(With Teppan-Yaki Entrée Only)

SIDE HIBACHI VEGGIE	6.50
SIDE CHICKEN	8.00
SIDE SHRIMP	8.99
SIDE SCALLOPS	13.99
SIDE NEW YORK	10.00
SIDE LOBSTER TAIL	M/P
SIDE FILET	12.00
SIDE SALMON	10.00

Please Allow Us To Add 18% Gratuity For Parties Of 6 Or More.

Consuming raw or undercooked seafood, shellfish or eggs
may increase your risk of food-borne illness

Teppan-Yakii Dinner

Served With Onion Soup, Ginger Dressing Salad, 2 pcs Hibachi Shrimp Appetizer, Hibachi Vegetables And Steamed Rice (Substitute For Fried Rice Add \$2)

VEGETARIAN DELIGHT	Fresh hibachi grilled vegetables and tofu	13.99
TERIYAKI CHICKEN	Juicy white meat chicken breast	18.99
YAKISOBA	(Beef or Chicken, or Shrimp Add\$1) Stir fried Japanese noodles. (hibachi vegetables and rice not included)	18.99
YAKISOBA COMBO	Stir fried Japanese noodles with beef, chicken and shrimp. (hibachi vegetables and rice not included)	23.99
TERIYAKI BEEF	Beef strips served with teriyaki sauce	19.99
SALMON	Fresh salmon grilled with garlic butter and lemon	22.99
TILAPIA	Fresh tilapia grilled with garlic butter and lemon	18.99
HIBACHI SHRIMP	Grilled succulent shrimp	22.99
NEW YORK STRIP	New York Strip Steak 8oz	22.99
OCEAN SCALLOPS	Tender ocean scallops grilled hibachi style	25.00
FILET MIGNON	Tenderloin seasoned and grilled 8oz	25.99
LOBSTER TAILS	Two 6oz, lobster tails grilled with garlic butter	40.00

Kobe Imperial

KOBE STEAK (LIMITED QUANTITY)	Imported wagyu (Kobe) cattle, raised & fed in the U.S. A rich diet using traditional Japanese methods giving this New York cut a rich marble texture and buttery flavor	56.00
KOBE STEAK & LOBSTER TAIL		M/P

Chef's Special Combinations

TEPPAN TRIO	33.99	NY STRIP & SCALLOPS	29.99
(NY steak, chicken & shrimp)		NY STRIP & LOBSTER TAIL	M/P
TERIYAKI CHICKEN & SHRIMP	23.99	FILET MIGNON & CHICKEN	27.99
TERIYAKI CHICKEN & NEW YORK STRIP	24.00	FILET MIGNON & SCALLOPS	33.99
NY STRIP & FISH	26.75	FILET MIGNON & SHRIMP	28.99
(Choice of salmon or tilapia)		FILET MIGNON & FISH	28.99
NY STRIP & SHRIMP	26.75	FILET MIGNON & LOBSTER TAIL	M/P

Kids Menu

(For Children Under 12 Years Old)
Served with onion soup, vegetables and steamed rice
(substitute for fried rice add \$2)

KIDS HIBACHI SHRIMP	8.99	KIDS NY STRIP	10.99	KIDS TERIYAKI CHICKEN	8.99
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Side Order

MISO SOUP	2.75
ONION SOUP	2.75
GINGER DRESSING SALAD	2.75
SEAMED RICE	2.75
FRIED RICE	5.99
CHICKEN FRIED RICE	6.99
BEEF FRIED RICE	7.99
SHRIMP FRIED RICE	7.99
COMBO FRIED RICE	13.99



Dessert

MOCHI ICE CREAM <i>3pcs ice cream with rice coating</i>	4.25
TEMPURA CHEESECAKE <i>Tempura fried cheesecake with vanilla ice cream, whipped cream and assorted sauces</i>	6.25
TEMPURA ICE CREAM <i>Vanilla ice cream wrapped in pound cake, tempura fried & served with whipped cream & sauce</i>	6.25
BANANA BOMB <i>Tempura fried banana & dark chocolate wrapped in wonton skin, served with vanilla ice cream & sauce</i>	6.25