

# OAKI'S LUNCH SPECIALS

Served with soup or house salad and egg fried rice.

## HIBACHI LUNCH

HIBACHI VEGETABLE DELIGHT

9

HIBACHI SESAME OR TERIYAKI CHICKEN

9

HIBACHI STEAK OR TERIYAKI STEAK

10

HIBACHI SHRIMP

10

HIBACHI CHICKEN AND SHRIMP

13

HIBACHI SHRIMP AND SCALLOP

14

HIBACHI CALAMARI AND SHRIMP

12

HIBACHI STEAK AND SHRIMP

13

### YAKISOBA

Sautéed noodles with vegetables in a Japanese special sauce.

Chicken. 9

Shrimp. 10

## ASIAN LUNCH

CHICKEN OR SHRIMP PAD THAI

Stir fried with eggs, vegetables and peanuts.

9

BASIL DUCK

Crispy duck with basil and vegetables.

12

SALMON MANGO

Grilled salmon served with steamed vegetables and lime  
chili fish sauce.

9

BUN – RICE VERMICELLI BOWL

A refreshing combination of vegetables and rice noodles  
with stir fried lemongrass chicken.

9

## FAVORITE LUNCH DISHES

VOLCANO ✂, BASIL, GINGER,  
LEMONGRASS, CURRY (Red or Green) ✂

CHICKEN OR SHRIMP. 9

# APPETIZERS

## EDAMAME

Steamed green soy beans sprinkled with sea salt. 4

## EMPEROR SPRING ROLL (4 PCS)

Ground pork, shrimp, taro and dried shitake mushrooms rolled in spring roll skin and lime chili fish sauce. 6

## SHUMAI (5 PCS)

Steamed shumai served with special sauce. 5

## SUMMER ROLL (2 PCS)

Shrimp, spring mix, Asian herbs, carrots, wrapped in soft rice paper and served with plum sauce. 6

## CRAB RANGOON (6 PCS)

Crispy wonton stuffed with cream cheese, onion and crab meat served with sweet chili sauce. 6

## GYOZA (5 PCS)

Chicken dumplings served pan-fried or steamed. 5

## CHICKEN SATAY

Grilled marinated chicken breast served with Thai dipping sauce. 6

## TUNA TATAKI OR NY STEAK TATAKI

Seared, thinly sliced served with ponzu sauce. 10

## VEGETABLE TEMPURA

Battered assorted vegetables deep fried and served with tempura sauce. 5

Add shrimp (3 PCS). 4

## GRILLED BEEF (6 PCS)

Betel leaf wrapped in marinated beef; grilled, and served with vermicelli and special sauce. 7

## CRISPY CALAMARI

Fried calamari served with sweet chili sauce and ground peanuts. 6

Consuming under cooked items may increase risk of food borne illness,  
especially if you have certain medical conditions.

# SOUP & SALADS

## VEGETABLES MISO SOUP

Vegetables, tofu and scallions in soybean broth. 3

## BLUE CRAB SOUP

Clear broth with real crab meat and vegetables. 5

## DUMPLING SOUP

Chicken dumplings and vegetables in clear broth. 4

## TOM YUM GOONG 🍲

Shrimp, mushrooms and tomatoes in a Thai lemongrass, lime juice and chili paste. 5

## TOM KHA GAI 🍲

Chicken breast in a coconut milk broth, cooked with lime juice, mushrooms, lemongrass and scallions. 5

## KING OF THE SEA 🍲

Assorted seafood mushrooms and tomatoes in a broth of lemongrass and chili paste. 6

## UDON SOUP

Japanese thick noodles and vegetables. 6

Add shrimp tempura (3 PCS). 4

## SEAWEED SALAD

Served cold and topped with sesame seeds. 4

## TUNA SALAD

Thin slices of sesame seared tuna on top of garden greens served with special Japanese dressing. 10

## HOUSE SALAD

lettuce, grape tomatoes, red cabbage and carrots served with ginger dressing. 3

## TIGER TEAR 🍲

Seared NY steak with onions, mint, bell peppers, lime juice and chili paste served on top of lettuce. 9

## JUMPING SHRIMP OR SQUID 🍲

Grilled shrimp with onions, mint, bell peppers, lime juice and chili paste served on top of lettuce. 9



Indication of spicy items, we can make it mild, medium or hot.



# HIBACHI DINNER

All Hibachi served with soup or house salad, steamed rice, grilled mixed vegetables and special sauces on the side.

SESAME CHICKEN OR TERIYAKI CHICKEN  
14

HIBACHI FILET MIGNON  
19

HIBACHI STEAK OR TERIYAKI STEAK  
16

HIBACHI SEA BASS  
21

HIBACHI TWIN LOBSTER  
27

HIBACHI SHRIMP  
16

HIBACHI SCALLOPS  
18

HIBACHI CALAMARI  
16

HIBACHI SWORD FISH  
17

SALMON OR TERIYAKI SALMON  
16

HIBACHI VEGETARIAN DELIGHT  
Fresh grilled mixed vegetables and tofu. 13

## HIBACHI COMBINATION

HIBACHI STEAK AND CHICKEN  
16

HIBACHI STEAK AND SHRIMP  
17

HIBACHI SHRIMP AND CALAMARI  
16

HIBACHI SHRIMP AND LOBSTER  
24

HIBACHI CHICKEN AND SHRIMP  
16

HIBACHI FILET MIGNON AND SHRIMP  
19

HIBACHI SHRIMP AND SCALLOPS  
19

HIBACHI FILET MIGNON AND LOBSTER  
27

Steamed rice may be substituted with fried rice for an additional charge.  
Parties of 6 or more will be automatically charged 18% gratuity.