

ENTREE アントレー

Seafood

Miso Roasted Cod 18
Clams, Tofu, & Mushrooms

● Pan Roasted Salmon 23
Whole Grain Mustard Glaze, Black Rice, & Spicy Butter

● Asian "Cioppino" 25
Shellfish, Salmon Kama, Noodles, & Croustini

HIBACHI ひばち

All Dinners Include : Soup, Salad, Hibachi Shrimp, Mushroom, Onions, Zucchini,
Bean Sprouts and Fried Rice

● GEISHA SPECIAL * 38.95
Include: Choice of Appetizer (Shrimp Tempura, Shrimp & Vegetable Tempura or Egg Roll)
Choice of Drinks (Small Sake, House Wine or Soft Drink)

Entrees :
FILET MIGNON, CHICKEN AND LOBSTER

LANDLOVER SPECIAL * 37.95
Include: Choice of Appetizer (Shrimp Tempura, Shrimp & Vegetable Tempura or Egg Roll)
Choice of Drinks (Small Sake, House Wine or Soft Drink)

Entrees :
FILET MIGNON, NEW YORK AND CHICKEN

SEALOVER SPECIAL * 39.95
Include: Choice of Appetizer (Shrimp Tempura, Shrimp & Vegetable Tempura or Egg Roll)
Choice of Drinks (Small Sake, House Wine or Soft Drink)

Entrees :
SHRIMP, SCALLOP AND LOBSTER

Consumer Advisory
Raw seafood is served in this establishment.
Consuming raw or undercooked meat, shellfish, egg, or seafood
may increase your risk of foodborne illness

● Chef Recommended



Spicy

★ Add Shrimp: 1
★ Add Mix Vegetable: 1.50

* Undercooked Ingredients

Knob (also Imitation Crab Meat)
Brown Rice Substitution Available
White Meat Chicken Optional (Extra Charge will Apply)
© Copyright 2013 GEISHA Corporation All Right Reserved

Meat

"Old School" Teriyaki Chicken 18
Julienne Vegetables, Rice, & Toasted Sesame Seed

Tonkatsu 18
12oz Chop, Tomato Cucumber Salad, & Steamed Rice

Double Cut Pork Chop 19
Long Beans, Potato Cylinder, & Honey Soy Reduction

Angus Beef Short Ribs 23
Red Wine, Pearl Onions, Lardons, & Garlic Chips

Block Cut Strip Loin 23
King Oyster Mushroom, Dijon, & Fried Herbs

● Gilled Filet 28
Wasabi Potato Cake, Asparagus, & Sambal Demi

● Fire Grilled Lamb Chops * 28
Herb Marinade, Balsamic Soy Reduction, & Seasonal Vegetable

Brown Rice: 3 White Rice: 2

スープ & 麺もの SOUP & NOODLE

Miso Soup 2
Green Onion, Dashi Broth, Tofu, & Seaweed

Asari Miso Soup 6
Short Neck Clams, Scallions & Seaweed

Tempura Udon ★ 12
Thick Wheat Flour Noodle with Dashi Flavored Broth
Two Pieces of Shrimp Tempura & Vegetable Mix

● Nabeyaki Udon ★ 15
Udon Noodle with Dashi Flavored Broth
Chicken, Egg, Shrimp Tempura, and Fish Cake

Ten Zaru ★ 14
Buckwheat Noodle, Dashi Broth, Seasonal Vegetable &
Shrimp Tempura