

Appetizers

Gyoza

four pan-fried pork & vegetable dumplings

Vegetable Spring Rolls

an assortment of chopped vegetables thinly wrapped & deep-fried

Shrimp Dumplings

four steamed shrimp & vegetable dumplings

Edamame

steamed japanese green soybeans sprinkled with salt

Shrimp & Vegetable Tempura

lightly deep-fried shrimp & vegetables with tempura sauce

Vegetable Tempura

lightly deep-fried vegetables with tempura sauce

Bacon Wrapped Scallops

six pan-fried bacon wrapped scallop with teriyaki sauce

Pa Jun

seasoned pancake with green onion, shrimp, scallop, & squid with a light spicy vinegar sauce

Yakitori

skewered chicken grilled with teriyaki sauce

Calamari Tempura

lightly deep-fried calamari pieces

Soft-Shell Crab

deep-fried soft shelled crab with ponzu sauce

Sushi Appetizers

Spicy Tuna Cocktail

fresh tuna with spicy sauce mixed together over radish

Tuna Tataki

lightly seared tuna with ponzu sauce

Kanisu

four pieces of crab meat with cream cheese, avocado, & massago all wrapped in cucumber with ponzu sauce

Heart Attack

two pieces of jalapenos stuffed with cream cheese, spicy tuna, & shrimp then lightly deep-fried

STR

spicy tuna and avocado on top of crispy rice with spicy sauce & eel sauce

Sushi Appetizer

chef's choice of four pieces of nigiri sushi

Sashimi Appetizer

chef's choice of assorted sashimi

Soups & Salads

Seaweed Salad

seaweed with sesame oil & vinegar

Squid Salad

chopped squid with edible wild plants

House Salad

fresh lettuce & vegetables with special house dressing

Miso Soup

soybean broth with tofu, green onion, & seaweed

Dumpling Soup

pork & vegetable dumplings, beef, and scallions in an egg-drop soup



Entreés

Bul Go Gi

thinly sliced beef marinated with authentic japanese barbecue sauce & spices

Bi Bim Bap

marinated beef, fried egg, & vegetables over rice with spicy sauce

Vegetable Bi Bim Bap

tofu & vegetables over rice with spicy sauce

Dol Sot Bi Bim Bap

marinated beef, fried egg, & vegetables over rice with spicy sauce served in a hot stone bowl

Ton Katsu

deep-fried pork with katsu sauce

Chicken Katsu

deep-fried chicken with katsu sauce

Katsu Don

deep-fried pork sauteed with kutlet sauce over rice

Shrimp & Vegetable Tempura

lightly deep-fried shrimp & vegetables with tempura sauce

Vegetable Tempura

lightly deep-fried vegetables with tempura sauce

Una Don

barbecued eel over rice

Shrimp Tempura & Chicken Teriyaki

lightly deep-fried shrimp & grilled chicken with teriyaki sauce

Shrimp Tempura & Beef Teriyaki

lightly deep-fried shrimp & grilled beef with teriyaki sauce

Udon

thick wheat noodle soup

Tempura Udon

wheat noodle soup with shrimp & vegetable tempura

Yaki Soba

sauteed noodle with vegetables & your choice of chicken, beef, or shrimp
combinations of chicken, beef, or shrimp for two(2) dollars extra

Sushi Entreés

Sushi Regular

chef's choice of seven pieces of sushi with your choice of a california roll or tuna roll

Sushi Deluxe

chef's choice of nine pieces of sushi with spicy tuna roll

Sashimi Regular

assortment of chef's choice of sashimi

Sashimi Deluxe

premium assortment of chef's choice of sashimi

Sushi/Sashimi Combination

chef's choice of five pieces of sushi & assorted sashimi with eel cucumber roll

Roll Combination

california roll, japanese bagel roll, & eel cucumber roll

Vegetable Roll Combination

vegetable roll, aac roll, & two pieces of inari

Spicy Roll Combination

spicy california roll, spicy tuna roll, & spicy shrimp roll

Chirashi

an assorted fresh fish & delicacies over sushi rice

Hwe Dup Bap

fresh fish & vegetable with hot bean paste mixed with steamed rice

Sushi For Two

chef's choice of eighteen pieces of sushi & two chef's special rolls

Sashimi For Two

an assortment of sashimi for two

Sushi/Sashimi For Two

chef's choice of ten pieces of sushi, an assortment of sashimi, & one shef's special



All entrees come with soup, salad, & a bowl of steamed rice.

Hibachi Grill

all hibachi meals come with miso soup & house salad with your choice of chicken, beef, or seafood in addition to two pieces of shrimp, also comes with vegetables & steamed rice, fried rice is an additional two(2) dollars, teriyaki sauce can be substituted at no charge

Hibachi Chicken 14
boneless chicken prepared on hibachi grill

Hibachi Steak 19
new york strip steak prepared on hibachi grill

Hibachi Shrimp 19
sauteed shrimp prepared on hibachi grill

Hibachi Scallop 21
sweet scallops prepared on habachi grill

Hibachi Salmon 19
fresh salmon filet prepared on hibachi grill

Hibachi Calamari Steak 17
calamari steak prepared on hibachi grill

Hibachi Vegetable 14
garden fresh vegetables prepared on hibachi grill

Hibachi Filet Mignon 22
tender-cut filet mingnon prepared on hibachi grill

Kids' Hibachi

kids' meals come with either miso soup or house salad, teriyaki sauce can also be substituted

Chicken Hibachi 9

Steak Hibachi 12

Shrimp Hibachi 12

Deserts

Tempura Icecream 5
deep-fried icecream under whipped cream & chocolate sauce topped with a cherry

Mochi Icecream 4
your choice of two flavors:
chocolate, vanilla, strawberry, mango, green tea, red bean, & coffee

Cheese Cake 7
your choice of original or triple chocolate

Hibachi Combinations

Seafood Combination 36
includes lobster, scallop, & shrimp

Iron Chef Combination 25
includes steak, shrimp, & chicken

Steak Lovers Combination 23
includes double portion of steak

Steak & Shrimp 23

Steak & Scallop 24

Steak & Chicken 20

Steak & Calamari 21

Steak & Lobster 33

Filet Mignon & Shrimp 26

Filet Mignon & Scallop 27

Filet Mignon & Lobster 35

Chicken & Shrimp 20

Chicken & Sallop 21

Chicken & Calamari 19

Sides

Hibachi Fried Rice 5

Hibachi Vegetables 5

Hibachi Chicken 6

Hibachi Steak 9

Hibachi Calamari 7

Hibachi Filet Mignon 11

Hibachi Scallops 10

Hibatchi Lobster 18



Beverages

Pepsi Products 2

Iced Tea 2

Bottled Water, Per Bottle 2

Hot Green Tea 2

Coffee 2

Juice 3

Milk 2

Some meals, especially sushi entrees and appetizers, contain raw fish & consuming raw seafood may increase risk of foodborn illness. 18% gratiuity will be added to parties of six(6) or more.