Samurai's Favorite Cocktails	;	House W	
Manilla Mai Tai Made with Myers's® Platinum White Rum, creme de le Captain Morgan's® Parrot Bay Strawberry with oran pineapple juices and a splash of grenadine.		Pinot Noir Cabernet Sauvignon Merlot	Glass \$4.45 \$4.45 \$4.45
Pacific Piña Colada Captain Morgan's® Parrot Bay Coconut blended with pir juice and a dash of Captain Morgan® 100 Rum floating	\$6.95 neapple on top.	Chardonnay Pinot Grigio White Zinfandel	\$4.45 \$4.45 \$4.45
Strawberry Daquiri	\$5.95	Reisling	\$4.45
Bloody Mary	\$5.95	Plum Wine (Choya)	\$5.95
Tokyo Typhoon  Myers's® Original Dark Rum and Captain Morgan's® Bay Coconut stirred with orange and pineapple juices Captain Morgan® 100° Rum floater.	\$7.95 Parrot s with a	Wine By the Bottle	¢20.05
	<b>\$7.95</b> h splash	Plum Wine (Choya) Cabernet Sauvignon Snap Dragon	\$29.95 \$15.95
·	<b>\$7.95</b> ed tall.	Chateau Ste. Michelle Merlot Cellar #8	\$25.95 \$15.95
Mixed Drinks		Pinot Noir Edna Valley	\$21.95
Jose Cuervo® Gold Tequila and Grand Marnier serve	<b>\$7.95</b> d up or	Sauvignon Blanc Nobilo	\$19.95
on the rocks.		Pinot Grigio	\$19.95
Blue Cosmo Martini  ABSOLUT® Vodka and blue curacao with a dash of lime up or on the rocks.	<b>\$6.95</b> served	Riesling Coastal Estate	\$15.95
Pomegranate Martini Smirnoff ® Pomegranate Flavored Vodka with pome juice stirred and served with a twist of lime.	\$6.95 granate	Beverage We proudly serve Free refill only with soda, iced tea, h	<b>la</b> products.
Apple Martini	\$6.95	Temple.	
House Sake		Coca Cola Products Green Tea Regular or Jasmine	\$1.95 \$1.95
Hot or Cold	<b>ተ</b> ላ	Hot Coffee Apple Juice	\$1.95 \$1.95
	\$4.95 \$6.95	Orange Juice	\$1.95
<b>5</b>	<b>Φ</b> 0.73	Cranberry Juice	\$1.95
Cold Sake		Milk Fiji Water	\$1.95 \$3.95
	Bottle	Shirley Temple	\$2.65
	12.95 18.95	Japanese Soda	\$3.00
	32.95	Samurai Po	licy
Beer		18% gratuity will be added to	
12 oz. Bottle		We reserve the right to I.D. anyor under 21 for ordering alc	ne who appears to be oholic drinks.
Imported \$4.2 Asahi, Sapporo, Sapporo Light, Tsingtao, Kirin Ichiban Light, Heineken, Corona, Corona Light, Yuengling		Substitutions are allowed on selectors cost extra.	ected items and may
Domestic \$3.5	0	* Consuming raw or undercook	red meats, poultry,

Domestic \$3.50 Miller Light, Michelob Ultra, Coors Light, Budweiser, Bud Light

\$3.95

Blue Moon

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

	Appetizers from the Kitcher	n		Appetizers From the Sushi I	3ar
1.	Edamame Broiled soybeans in a basket	\$3.95	1.	Sushi Appetizer Chef's choice, 5 pieces assorted sushi	\$7.95
2.	Shrimp Shumai (5) Japanese steamed round dumpling	\$3.95	2.	Sashimi Appetizer Chef's choice, 8 pieces assorted sashimi	\$9.95
3.	Gyoza (5) Pan fried Japanese dumpling with pork	\$3.95	3.	Tako Su Steamed octopus served with ponzu sauce	\$5.95
4.	Vegetable Gyoza (5) Pan fried Japanese dumpling with vegetable	\$3.95	4.	Baby Octopus Japanese smoked style seasoned	\$5.95
5.	Spring Roll Japanese spring roll with shrimp, pork & vegetable	\$3.95	5.	Tuna Tataki Slices of tuna with ponzu sauce	\$7.95
6.	Vegetable Spring Roll (2) Japanese spring roll with vegetable	\$2.95		Soup and Salad	
7.	Yakitori (2) Skewered grilled chicken marinated with Teriyaki s sprinkled with sesame seeds	<b>\$3.95</b> auce,		Miso Soup Clear Soup	\$1.95 \$1.95
8.	Beef Negimak	\$6.95	3.	Seafood Soup	\$6.95
	Thin sliced sirloin rolled with scallions and marinat teriyaki sauce	ed in	4.	House Salad Served with ginger dressing	\$2.95
9.	Age Dashi Tofu	\$3.95	5.	Avocado Salad	\$3.95
10	. Soft Shell Crab Tempura	\$5.95		Served with ginger dressing	
11	. Shrimp Tempura (5)	\$6.95		Seaweed Salad	\$4.95
12	. Shrimp & Vegetable Tempura 3 shrimp and vegetables	\$6.95	7.	Kani Cucumber Salad  Krab meat mix with cucumber, fish egg	\$3.95
13	.Vegetable Combo Tempura	\$4.95	0	and spicy mayo Kani Su Salad	\$3.95
14	. Chicken Tempura (5)	\$5.95	0.	Krab meat mixed with cucumber, fish egg	ФЗ.73
15	.Salt & Pepper Calamari	\$6.95		and ponzu sauce	
	Calamari flash fried & sprinkled with salt & pepper, ginger mayo on the side	, spicy	9.	Samurai Salad Conch, octopus, shrimp, cucumber with special spicy sauce	\$7.95
			10	.Sunomono Salad Shrimp, Krab meat & cucumber with sweet vinegar dressing	\$4.95

# Special Birthday Package - \$10.00

Enjoy a wonderful experience at Samurai, which includes a birthday cake, a birthday song and a picture for your sweet memory.

### Hibachi Grill Entrees

Served with house salad, clear soup, fried rice and vegetables (no substitutes, extra plate charge \$4.95)

1.	Chicken	\$15.95
2.	Steak	\$17.95
3.	Shrimp	\$17.95
4.	Scallop	\$18.95
5.	Calamari	\$17.95
6.	Tuna	\$18.95
7.	Salmon	\$17.95
8.	Filet Mignon	\$20.95
9.	Chilean Sea Bass	\$24.95
10.	2 Lobster Tails	\$30.95

## Hibachi Grill Combo Entrees

Served with house salad, clear soup, fried rice and hibachi vegetables (no substitutes, extra plate charge \$4.95)

(no substitutes, extra plate charge \$4.95)		
1.	Chicken & Steak	\$18.95
2.	Chicken & Shrimp	\$18.95
3.	Chicken & Scallop	\$18.95
4.	Chicken & Calamari	\$17.95
5.	Chicken & Salmon	\$18.95
6.	Chicken & Lobster	\$24.95
7.	Chicken & Tuna	\$19.95
8.	Chicken & Filet Mignon	\$20.95
9.	Steak & Shrimp	\$19.95
10.	Steak and Scallop	\$19.95
11.	Steak & Salmon	\$19.95
12.	Steak & Lobster	\$25.95
13.	Steak & Tuna	\$20.95
14.	Shrimp & Salmon	\$19.95
15.	Shrimp & Scallop	\$19.95
16.	Tuna & Shrimp	\$20.95
17.	Tuna & Scallop	\$20.95
18.	Tuna & Lobster	\$26.95
19.	Tuna & Salmon	\$20.95
20.	Tuna & Filet Mignon	\$21.95
21.	Filet Mignon & Shrimp	\$21.95
22.	Filet Mignon & Scallop	\$21.95
23.	Filet Mignon & Lobster	\$27.95
24.	Triple Combo	\$32.95
	Your choice of 3 different items: lobster, shrimp, scallops, calamari, tuna, s filet, steak, chicken	salmon,
25.	Shrimp & Lobster	\$25.95

	Japanese Noodles & Frie	ed Rice	Entrees From the Kitche	en
Ud	empura Udon don noodle soup with fish cake, steamed egg, rimp tempura	<b>\$12.95</b> spinach,	Served with miso soup, salad with ginger dressing and  1. Teriyaki Your choice of meat, grilled and served on a bed of	
	eafood Udon don noodle soup with seafood, steamed egg (	\$14.95	sizzling plate, topped with teriyaki sauce <b>Chicken</b>	\$13.95
	labeyaki Udon	\$13.95	Steak Shrimp	\$15.95 \$15.95
Ud	don noodle soup with shrimp tempura, beef, c h cake, steamed egg and spinach		Salmon Tuna	\$15.95 \$16.95
	aki Udon Combo ir-fry udon noodles with chicken, beef, shrimp	<b>\$14.95</b> and egg	2. Tempura	
	aki Soba Combo ir-fry soba noodles with chicken, beef, shrimp	<b>\$14.95</b> and egg	Chicken & Vegetable Shrimp & Vegetable	\$13.95 \$14.95
	egetable Fried Rice	\$9.95	Vegetable	\$11.95
	hicken Fried Rice	\$10.95	3. Katsu  Japanese cracker-breaded & deep fried with katsus	sauce &
8. S	teak Fried Rice	\$12.95	steamed vegetables  Chicken	\$12.95
9. S	hrimp Fried Rice	\$12.95	Pork	\$12.95
	Side Orders (Only with regular Entree)		4. Salt & Pepper Flash Fried, sprinkled with salt & pepper, spicy ging steamed vegetables on the side Calamari	er mayo and \$13.95
1.	Fried Rice	\$3.00	Shrimp	\$14.95
2.	Noodles	\$3.00	Calamari & Shrimp	\$18.95
3.	Vegetables	\$4.50	Kids Hibachi Grill Enti	
4.	Chicken	\$5.95	Ages 12 & under only	rees
5.	NY Steak	\$6.95	1. Chicken	\$7.95
6.	Shrimp	\$6.95	2. Shrimp	\$8.95
7.	Salmon	\$6.95	3. Steak	\$8.95
8.	Scallop	\$7.95	4. Calamari	\$8.95
9.	Filet Mignon	\$8.95		
10.	Lobster Tail	\$12.95	Dessert	
11.	Calamari	\$6.95	1. Tempura Ice Cream (Vanilla)	\$4.50
			2. Banana Tempura	\$3.50
			3. Vanilla Ice Cream (Cup)	\$2.50
			4. Green Tea Ice Cream (Cup)	\$2.50
			5. Coconut Ice Cream (Cup)	\$2.50
			6. Tempura Cheese Cake	\$4.75

## LUNCH SPECIALS

11:00 - 2:30 Mon - Sat \*Not Including Holidays

#### Bento Box

Served with Miso soup, house salad with ginger dressing, 3 pc Gyoza, 4 pc California roll and white rice

1.	Chicken Teriyaki	\$7.99
_	Grilled chicken with teriyaki sauce	
2.	Steak Teriyaki Grilled beef with teriyaki sauce	\$8.99
2	-	\$8.99
٥.	Salmon Teriyaki Grilled salmon with teriyaki sauce	\$0.77
4.	Shrimp Teriyaki Grilled shrimp with teriyaki sauce	\$8.99
5.	Shrimp Tempura	\$8.99
	Lightly battered and deep fried with dipping	g sauce
6.	Chicken Tempura	\$7.99
	Lightly battered and deep fried with dipping	g sauce

## Kitchen Hibachi Lunch

Served with Miso soup, salad and fried rice

1.	Hibachi Steak	\$8.99
2.	Hibachi Chicken	\$8.99
3.	Hibachi Shrimp	\$8.99
4.	Hibachi Calimari	\$8.99
5.	Hibachi Salmon	\$8.99

# Kitchen Hibachi Lunch Combo

Served with clear soup, salad and fried rice

1.	Hibachi Steak & Chicken	\$13.00
2.	Hibachi Shrimp & Steak	\$13.00
3.	Hibachi Chicken & Shrimp	\$12.00
4.	Hibachi Chicken & Salmon	\$12.00

Roll Lunch Special
Served with Miso soup and salad
Any two rolls \$8.50 • Any three rolls \$10.95

- California Roll 1.
- 2. **Eel Cucumber Roll**
- Spicy Tuna Roll 3.
- Spicy Salmon Roll 4.
- Spicy Crabmeat Roll 5.
- Krab & Cucumber Roll
- 7. Shrimp & Asparagus Roll
- 8. **Sweet Potato Roll**
- 9. Yellowtail Roll
- 10. Tuna Roll
- 11. Salmon Roll
- 12. Avocado Roll
- 13. Cucumber Roll
- 14. Asparagus Roll
- 15. Chicken Tempura Roll
- 16. A.A.C. Roll
- 17. Tampa Roll
- Shrimp Tempura Roll

## Sushi Lunch \$9.99

Chef's choice ~ 5 pcs sushi, with 1 California roll Includes Miso soup and salad

Chef's choice ~ 10 pcs sashimi, with steamed rice Includes Miso soup and salad

#### Katsu Lunch

Japanese & cracker-breaded, deep fried with Katsu sauce & steamed vegetables. Served with Miso soup, salad with ginger dressing and white rice

1.	Chicken	\$7.99
2.	Pork	\$7.99