Appetizers

Alaskan King Crab (minimum of 3oz per order) Fresh sweet and delicious king crab cut and ready to eat, served with drawn	\$4/oz
butter and Dijonaise sauce	
Beef or Chicken Gyoza	6
Beef or chicken pan-fried dumplings served with dumpling sauce	0.000
Calamari Katsu	6
Fresh calamari battered in panko and deep fried until golden brown, served	
with tonkatsu sauce	
Soft Shell Crab	9
Tempura fried soft shell crab	200
Edamame	4
Salted steamed soy beans	-
Shrimp or Veggie Spring Rolls	5
Shrimp and/or vegetables in a soft rice paper, served with sweet chili sauce Veggie Tempura	5
Onions, carrots, mushrooms, sweet potatoes, and broccoli battered and deep	5
fried, served with tempura sauce	
Gyu-Ni	6
Seasoned filet mignon braised in a sweet soy-based sauce	
Shrimp Tempura	8
Jumbo shrimp battered in tempura and deep fried until golden brown, served	
with tempura sauce	
Chilean Sea Bass	12
Grilled Chilean sea bass marinated in a teriyaki sauce	
Soups and Salads	
Miso Soup	3
Traditional soybean Japanese soup based with seaweed, scallions and tofu	200
Mushroom Soup	3
Beef-based broth with mushrooms and green onion Onion Beef Soup	5
Beef-based broth with thin slices of beef, shitake mushrooms and onions	2
Wakame (Seaweed) Salad	5
Seasoned seaweed salad	5
Spicy Wakame Salad	8
Traditional wakame salad with jalapeno, cucumber, tempura flakes, crabstick	0
shrimp, tobiko and spicy mayo	
Sunomono Salad	6
Seafood and Japanese cucumber covered with a citrus based sauce	
House Salad	5
Mixed greens, cucumber, carrots and tomatoes with a ginger dressing	
Noodles	
and the second s	
Yaki Udon or Udon Soup	15
Choice of two: Beef, Chicken, Shrimp, or Shrimp Tempura	
Served with mixed vegetables and udon noodles	
Yaki Soba	14
Choice of Beef, Chicken or Shrimp	
Sautéed with mixed vegetables and yellow soba, served in a brown sauce	14
Garlic Shrimp Spaghetti Jumbo shrimp, mushrooms and spaghetti stir-fried in a light garlic butter sauce	14
bando ara ing, maara oona abaa apagreen an greek in a ngra garne baner banee	
Fried Rice	
Chicken	9
Shrimp	10
Beef	10
Vegetable	8
Arirang's House Special Fried Rice	87.5
Combination of beef, chicken, shrimp, and vegetables	

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	Sashimi Combos (Chef's Choice)	
S	ular (12pcs) ixe (15pcs) non Sashimi (5pcs)	22 28 10
	a Sashimi (5pcs) owtail Sashimi (5pcs)	11 12
	Sushi Combos (Chef's Choice) No substitutions	
S	ular (7 pcs nigiri with a choice of spicy tuna or California roll) uxe (12 pcs nigiri with choice of spicy tuna or California roll)	17 28 25 65
1	Single Item Sushi Rolls Avocado	2
2		3
3		3
4	Salmon	5
5	Yellowtail Scallion	6
6		6
	Sushi Rolls	
7	Barbie Roll Baked salmon inside and tobiko outside	8
8		9
Ī	Tuna, salmon, yellowtail, avocado and spicy mayo	
9	Bunker Shot	10
	Eel, avocado, and cucumber inside, salmon and eel sauce on top	
1	California	5
	Crabstick, cucumber and avocado	
1	Caterpillar BBQ eel, cucumber and avocado, topped with eel sauce	10
1		8
	Crabstick and cucumber deep fried with spicy mayo	
1		6
-	Egg, crabstick, cucumber, avocado and Japanese pickled vegetables	3
1	Hurricane Roll	9
1	Crabstick and avocado roll topped with a spicy tuna mix Philly	6
1	Smoked salmon, cream cheese and avocado	U
1	Rainbow	10
	Tuna, salmon, white tuna, shrimp and avocado on top of a California roll	
1		8
	Chopped scallops with tempura flake and spicy mayo	
1	Shrimp Tempura	7
	Shrimp tempura, cucumber, avocado, masago and topped with eel sauce	
1		6
	Chopped salmon with spicy mayo	
2		6
	Chopped tuna with spicy mayo	0
2	- 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7 · 10.7	8
2	Deep fried soft shell crab, cucumber, and avocado topped with eel sauce Vegetable Roll	5
-	Avocado, cucumber, Japanese pickle, burdock root	-
	errore, varantes, vaparites prime, various root	

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Nigiri- with rice or Sashimi- fish only (1 pc/order)

Crabs	stick	2.00	Scallop	3.50
Clam		2.50	Shrimp	2.50
Eel		3.00	Smoked Salmon	3.00
Egg		2.00	Squid	2.50
Fluke		3.00	Sweet Shrimp (raw)	3.50
Inari		2.00	Tai	2.50
Mack	erel	2.50	Tobiko	2.50
Masa	go	2.50	Tuna	3.00
Octop	ous	2.50	White Tuna	3.00
Salmo		3.00	Yellowtail	3.50
Salmo	on Roe	3.50		
		Arirang	House Rolls	
23.	Angry Dragon	Pall		12
20.		and cucumber inside, eel, a	mocado, enjoy meno and	12
	eel sauce on top		avocado, spicy mayo and	
24.	Dynamite			12
24.		filled with channed smaked	salmon and shrimp, jalapeno	1.
			pped with eel sauce and spicy mayo	
25.	Firehouse Roll	ese that strateful states. To	prod with oor sedice dead aprice major	12
Zē.	Crabstick, cucun	nber and crispy tempura be salmon, spicy mayo, eel so	atter flakes on the inside, topped nuce, and tempura flakes	1.
26.	Hawaii			12
20.		tuna, cucumber and cream	cheese tonned with eel	100
	sauce and wasal		tribute, topped with the	
27.	Hot Roll			11
			nd deep fried, rolled with spicy	
28.	Tiger Eve			12
20.	Smoked salmon, and deep fried, t		lled in seaweed, tempura battered oped spicy mayo, eel sauce	
	and masago.			
		Arirang Ch	ef Special Rolls	
29.	Coral Eel			13
	Eel, cucumber, a	nd tempura flakes inside w	ith tuna, salmon, white tuna	
	and shrimp on to	p. Finished with eel sauce,	spicy mayo and masago	
30.	Emperor's Roll			12
	Fried soft shell o	rab, spicy tuna, and avoca	do rolled in a soy wrap and	
	topped with our	chef's special sauce		
31.	Heaven Roll			15
	Crabstick, shrim	p, cream cheese, avocado,	jalapeno, cucumber, topped with	
	salmon and spice	mayo, then baked to perfe	action, and finished with eel sauce	
	and masago			
32.	King Crab			18
	White tuna, yello	wtail, asparagus wrapped	in soy paper, topped with king crab,	
	jalepeno, wasabi	i mayo, spicy mayo, eel sau	ice and tempura flakes	
33.	Mob Lobster			17
		, cream cheese and cucumb finished with eel sauce, wa	ber inside with tuna, salmon, and usabi mayo and tobiko	
34.	Volcano	and the same of th	The same of the sa	15
	Tuna, cream che	ese, chopped jalapenos ins	ide a deep fried roll, finished with spicy	
		and spicy crabstick salad		
35.	Carolina Roll	AND STREET STREET, STR		15
		cheese, cucumber, spicy r	nayo with shredded crabstick, masago,	
		nd salmon on top	AND AND AND ASSESSMENT OF THE PARTY OF THE P	

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Arirang's Chefs Special Dinner Entrées All entrées are served with our mushroom soup, house salad and steamed rice Substitute fried rice for steamed rice for a \$1.50

Vegetarian

Teriyaki Vegetable	14
Stir fried zucchini, broccoli, onions and shiitake mushrooms in teriyaki sauce	
Poultry	
Coco Chicken	18
Juicy chicken breast served with broccoli, tender fingerling potatoes, and sautéed shiitake	
mushrooms in a sage truffle pan sauce	
Chicken or Pork Katsu	15
Lightly breaded and deep fried, served with tonkatsu sauce	15
Lightly or cauca and deep gried, sor our with tornaida sauce	
Teriyaki Chicken	17
8 oz. tender chicken marinated in teriyaki sauce then grilled to perfection	
Teriyaki Duck	24
Duck marinated in teriyaki sauce and slow-grilled to perfection	
Seafood	
Our seafood is freshly delivered twice a week and prepared by our chef	
Our searood is riesmly derivered twice a week and prepared by our cher	
Grilled Chilean Sea Bass	24
Delicately grilled sea bass cooked with zucchini, broccoli, onions, and shiitake mushrooms, sen	and the second con-
teriyaki sauce and a lemon wedge	
Grilled Salmon	19
Fresh-cut salmon grilled with zucchini, broccoli, onions and shitake mushrooms, served with te	rivaki
sauce and a lemon wedge	
Grilled Sea Scallop	21
Grilled sea scallops cooked with zucchini, broccoli, onions and shiitake mushrooms, served wit	
sauce and a lemon wedge	
ACCUPATION OF THE PROPERTY OF	
Lobster and Alaskan King Crab	30
Steamed Alaskan king crab and a fresh lobster tail, served with drawn butter and dijonnaise sai	исе
C1 1 17 1 T	
Shrimp and Veggie Tempura	15
5 colossal-sized shrimp and veggie tempura battered and fried until golden brown, served with tempura sauce	
tongua di didico	
Arirang Bento	29
6 pieces of sashimi, 5 pieces of nigiri, shrimp and veggie tempura, and beef teriyaki	
Steak and Chops	
We only use fresh USDA choice cut steak	
Our grilled steaks are served with shrimp wrapped in bacon	
F2 ->C	24
Filet Mignon NY Strip Steak	24
Grilled Lamb Chop	25
Grilled lamb rack with our chef's special sauce	40
Grilled Kabob choice of two: Chicken, Steak, Scallop, or Shrimp	17
Grilled, marinated and skewered with peppers and onions and topped with sweet sauce	
Arirang's Chefs Choice: Filet Mignon, Lobster Tail and Alaskan King Crab	45
Tender grilled 8 oz. filet, steamed lobster and Alaskan king crab, served with melted butter	
and dijonnaise sauce	

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Nigiri- with rice or Sashimi- fish only (1 pc/order)

Crab		2.00	Scallop	3.50
Clam		2.50	Shrimp	2.50
Eel		3.00	Smoked Salmon	3.00
Egg		2.00	Squid	2.50
Fluk	5.0	3.00	Sweet Shrimp (raw)	3.50
Inari		2.00	Tai	2.50
Mack		2.50	Tobiko	2.50
Masa		2.50	Tuna	3.00
Octop		2.50	White Tuna	3.00
Salm	No. of the last of	3.00	Yellowtail	3.50
Salm	on Roe	3.50		
		Arirang	House Rolls	
23.	Angry Dragon			12
	eel sauce on top	and cucumber inside, eel,	avocado, spicy mayo and	
24.	Dynamite			12
			salmon and shrimp, jalapeno	
		ese ana stracna sauce. 10	pped with eel sauce and spicy mayo	10
25.	Firehouse Roll			12
			atter flakes on the inside, topped	
200		salmon, spicy mayo, eel so	auce, ana tempura flakes	
26.	Hawaii			12
		tuna, cucumber and crean	n cheese, topped with eel	
	sauce and wasab	і тауо		
27.	Hot Roll	1000 H		11
		V TOVAL	nd deep fried, rolled with spicy	
	mayo, eel sauce o	and masago		3722
28.	Tiger Eye	Control of the Contro		12
			illed in seaweed, tempura battered pped spicy mayo, eel sauce	
	7.000	Arirang Ch	ef Special Rolls	
				10
29.	Coral Eel			13
			sith tuna, salmon, white tuna	
		p. Finished with eel sauce,	spicy mayo and masago	
30.	Emperor's Roll		Later the second second second	12
			do rolled in a soy wrap and	
722		thef's special sauce		
31.	Heaven Roll			15
			jalapeno, cucumber, topped with	
		mayo, then baked to perfe	ection, and finished with eel sauce	
	and masago			
32.	King Crab			18
	THE STREET AND CONTROL OF THE STREET		in soy paper, topped with king crab,	
	jalepeno, wasabi	mayo, spicy mayo, eel sat	ice and tempura flakes	
33.	Mob Lobster			17
		cream cheese and cucumi finished with eel sauce, wo	ber inside with tuna, salmon, and wahi mano and tohiko	
34.	Volcano	The second secon		15
		ese channed intereses in	tide a deep fried roll, finished with spicy	10
		and spicy crabstick salad	nac a acep price ron, principles with apicy	
25		ena spicy craositics saida		15
35.	Carolina Roll	chases encombes enjoy	ments with threadded evaluation manages	15
			mayo with shredded crabstick, masago,	
	scallion, mayo a	ia sasmon on top		

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Arirang's Chefs Special Dinner Entrées
All entrées are served with our mushroom soup, house salad and steamed rice
Substitute fried rice for steamed rice for a \$1.50

Vegetarian

Teriyaki Vegetable Stir fried zucchini, broccoli, onions and shiitake mushrooms in teriyaki sauce	14
Poultry	
Coco Chicken Juicy chicken breast served with broccoli, tender fingerling potatoes, and sautéed shiitake mushrooms in a sage truffle pan sauce	18
Chicken or Pork Katsu Lightly breaded and deep fried, served with tonkatsu sauce	15
Teriyaki Chicken 8 oz. tender chicken marinated in teriyaki sauce then grilled to perfection	17
Teriyaki Duck Duck marinated in teriyaki sauce and slow-grilled to perfection	24
Seafood Our seafood is freshly delivered twice a week and prepared by our chef	
Grilled Chilean Sea Bass Delicately grilled sea bass cooked with succhini, broccoli, onions, and shiitake mushrooms, serviteriyaki sauce and a lemon wedge	24 ed with
Grilled Salmon Fresh-cut salmon grilled with zucchini, broccoli, onions and shitake mushrooms, served with tensauce and a lemon wedge	19 rivaki
Grilled Sea Scallop	21
Grilled sea scallops cooked with zucchini, broccoli, onions and shiitake mushrooms, served with sauce and a lemon wedge	h teriyaki
Lobster and Alaskan King Crab Steamed Alaskan king crab and a fresh lobster tail, served with drawn butter and dijonnaise sau	30 uce
Shrimp and Veggie Tempura 5 colossal-sized shrimp and veggie tempura battered and fried until golden brown, served with tempura sauce	15
Arirang Bento 6 pieces of sashimi, 5 pieces of nigiri, shrimp and veggie tempura, and beef terivaki	29
Steak and Chops We only use fresh USDA choice cut steak Our grilled steaks are served with shrimp wrapped in bacon	
Filet Mignon	24
NY Strip Steak Grilled Lamb Chop	20 25
Grilled lamb rack with our chef's special sauce Grilled Kabob choice of two: Chicken, Steak, Scallop, or Shrimp Grilled, marinated and skewered with peppers and onions and topped with sweet sauce	17
Arirang's Chefs Choice: Filet Mignon, Lobster Tail and Alaskan King Crab Tender grilled 8 oz. filet, steamed lobster and Alaskan king crab, served with melted butter and dijonnaise sauce	45

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Nigiri- with rice or Sashimi- fish only (1 pc/order)

Crab		2.00	Scallop	3.50
Clam		2.50	Shrimp Smoked Salmon	2.50 3.00
- Total		3.00 2.00	Smoked Salmon Squid	2.50
Egg Fluk		3.00	Sweet Shrimp (raw)	3.50
Inari		2.00	Tai	2.50
Mack		2.50	Tobiko	2.50
Masa		2.50	Tuna	3.00
Octor		2.50	White Tuna	3.00
Salm		3.00	Yellowtail	3.50
	on Roe	3.50		
		Arirang	House Rolls	
23.	Angry Dragon Ro	oll		12
			avocado, spicy mayo and	-
	eel sauce on top	a caracter traine, cor,	arreade, april mayo and	
24.	Dynamite			12
		ed with chopped smoked	salmon and shrimp, jalapeno	
			opped with eel sauce and spicy mayo	
25.	Firehouse Roll			12
		e and critm: townwa h	atter flakes on the inside, topped	
			auce, and tempura flakes	
26.	Hawaii	many spring major, cor s		12
20.	\$200 M. R. C.	na cucumber and crea	n cheese, topped with eel	
	sauce and wasabi n		a crosso, repped warred	
27.	Hot Roll	and the same of th		11
21.		fish tempura hattered a	nd deep fried, rolled with spicy	
	mayo, eel sauce an			
28.	Tiger Eve			12
		eam cheese ialanena ri	olled in seaweed, tempura-battered	
		The state of the s	pped spicy mayo, eel sauce	
		Arirang Ch	ef Special Rolls	
				2720
29.	Coral Eel			13
			sith tuna, salmon, white tuna	
		Finished with eel sauce	, spicy mayo and masago	
30.	Emperor's Roll		The state of the s	12
			ado rolled in a soy wrap and	
	topped with our che	y s special sauce		
31.	Heaven Roll			15
	The state of the s		jalapeno, cucumber, topped with	
	and the second s	iavo, then baked to perf	ection, and finished with eel sauce	
22	and masago			10
32.	King Crab	a se a constitución de la consti		18
			in soy paper, topped with king crab,	
		ayo, spicy mayo, eel sa	uce and tempura flakes	1.
33.	Mob Lobster	- 10 P		17
			ber inside with tuna, salmon, and	
		ished with eel sauce, wi	asaot mayo ana tootko	
34.	Volcano		and a desired and the second second	15
			side a deep fried roll, finished with spicy	
	0.000-000-000-000-000-000-000-000-000-0	d spicy crabstick salad		
35.	Carolina Roll			15
			mayo with shredded crabstick, masago,	
	scallion, mayo and	saimon on top		

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Arirang's Chefs Special Dinner Entrées

All entrées are served with our mushroom soup, house salad and steamed rice Substitute fried rice for steamed rice for a \$1.50

Vegetarian

Teriyaki Vegetable	14
Stir fried zucchini, broccoli, onions and shiitake mushrooms in teriyaki sauce	
Poultry	
Coco Chicken	18
	10
Juicy chicken breast served with broccoli, tender fingerling potatoes, and sautéed shiitake	
mushrooms in a sage truffle pan sauce	
Chicken or Pork Katsu	1.5
Calculation of a Contraction	15
Lightly breaded and deep fried, served with tonkatsu sauce	
	129.5
Teriyaki Chicken	17
8 oz. tender chicken marinated in teriyaki sauce then grilled to perfection	
La variable de la constantina della constantina	
Teriyaki Duck	24
Duck marinated in teriyaki sauce and slow-grilled to perfection	
Seafood	
Our seafood is freshly delivered twice a week and prepared by our chef	
Grilled Chilean Sea Bass	24
Delicately grilled sea bass cooked with zucchini, broccoli, onions, and shiitake mushrooms, serv	
teriyaki sauce and a lemon wedge	our with
terfuant saute and a temorit wedge	
Grilled Salmon	19
Fresh-cut salmon grilled with zucchini, broccoli, onions and shitake mushrooms, served with te	
sauce and a lemon wedge	Lucana
same and a temore weage	
Grilled Sea Scallop	21
	77.
Grilled sea scallops cooked with zucchini, broccoli, onions and shiitake mushrooms, served with	i terivaki
sauce and a lemon wedge	
I about and Alaska Vina Conk	30
Lobster and Alaskan King Crab	
Steamed Alaskan king crab and a fresh lobster tail, served with drawn butter and dijonnaise sa	ice
Shrimp and Veggie Tempura	15
5 colossal-sized shrimp and veggie tempura battered and fried until golden brown, served with	
tempura sauce	
Arirang Bento	29
6 pieces of sashimi, 5 pieces of nigiri, shrimp and veggie tempura, and beef terivaki	
Steak and Chops	
We only use fresh USDA choice cut steak	
Our grilled steaks are served with shrimp wrapped in bacon	
Filet Mignon	24
NY Strip Steak	20
Grilled Lamb Chop	25
Grilled lamb rack with our chef's special sauce	
	17
Grilled Kabob choice of two: Chicken, Steak, Scallop, or Shrimp	17
Grilled, marinated and showered with peppers and onions and topped with sweet sauce	
Arirang's Chefs Choice: Filet Mignon, Lobster Tail and Alaskan King Crab	45
Tender grilled 8 oz. filet, steamed lobster and Alaskan king crab, served with melted butter	
and dijonnaise sauce	

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Dinner Teppanyaki Grill Entrées

All teppanyaki entrées are served with our mushroom soup, house salad, two pieces of shrimp, vegetables and steamed rice. Substitute fried rice for steamed rice for a \$1.50

Add to any Entrée when sharing a meal: an extra soup, salad and choice of rice for 8.00

Vegetable Plate	14
Chicken	17
Jumbo Shrimp	19
Salmon	19
Chilean Sea Bass	24
Swordfish	25
Scallops	21
Lobster Tail (2 pcs)	30
NY Strip Steak	20
Filet Mignon	24
Petite Steak and Jumbo Shrimp	25
Kobe Beef	49

Arirang Combination Teppanyaki Platters

Chicken and Salmon	20
Chicken and Scallops	23
Chicken and Jumbo Shrimp	22
Salmon and Jumbo Shrimp	23
Scallops and Jumbo Shrimp	24
NY Strip Steak and Chicken	23
NY Strip Steak and Salmon	24
NY Strip Steak and Scallops	27
NY Strip Steak and Jumbo Shrimp	26
Filet Mignon and Chicken	25
Filet Mignon and Salmon	26
Filet Mignon and Scallops	27
Filet Mignon and Jumbo Shrimp	26

Arirang's Chefs Choice:	
Choice of three: Chicken, Filet Mignon, Lobster, Salmon	, Scallops,
or Shrimp	

Arirang's Celebrity Dinner for Two:	62
Choice of three: Chicken, Filet Mignon, Lobster, Salmon, Scallops,	
or Shrimp	

Extra Sides with Entrées

House Salad	3
Fried Rice	3
Vegetable	4
Lobster	15

^{*}Warning: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. RED MEANS UNCOOKED FISH. Substitutes are subject to charge. ** 20% gratuity added for all parties of 6 or more.

36