

## Appetizers

<b>Alaskan King Crab (minimum of 3oz per order)</b>	<b>\$4/oz</b>
<i>Fresh sweet and delicious king crab cut and ready to eat, served with drawn butter and Dijonaise sauce</i>	
<b>Beef or Chicken Gyoza</b>	<b>6</b>
<i>Beef or chicken pan-fried dumplings served with dumpling sauce</i>	
<b>Calamari Katsu</b>	<b>6</b>
<i>Fresh calamari battered in panko and deep fried until golden brown, served with tonkatsu sauce</i>	
<b>Soft Shell Crab</b>	<b>9</b>
<i>Tempura fried soft shell crab</i>	
<b>Edamame</b>	<b>4</b>
<i>Salted steamed soy beans</i>	
<b>Shrimp or Veggie Spring Rolls</b>	<b>5</b>
<i>Shrimp and/or vegetables in a soft rice paper, served with sweet chili sauce</i>	
<b>Veggie Tempura</b>	<b>5</b>
<i>Onions, carrots, mushrooms, sweet potatoes, and broccoli battered and deep fried, served with tempura sauce</i>	
<b>Gyu-Ni</b>	<b>6</b>
<i>Seasoned filet mignon braised in a sweet soy-based sauce</i>	
<b>Shrimp Tempura</b>	<b>8</b>
<i>Jumbo shrimp battered in tempura and deep fried until golden brown, served with tempura sauce</i>	
<b>Chilean Sea Bass</b>	<b>12</b>
<i>Grilled Chilean sea bass marinated in a teriyaki sauce</i>	

## Soups and Salads

<b>Miso Soup</b>	<b>3</b>
<i>Traditional soybean Japanese soup based with seaweed, scallions and tofu</i>	
<b>Mushroom Soup</b>	<b>3</b>
<i>Beef-based broth with mushrooms and green onion</i>	
<b>Onion Beef Soup</b>	<b>5</b>
<i>Beef-based broth with thin slices of beef, shitake mushrooms and onions</i>	
<b>Wakame (Seaweed) Salad</b>	<b>5</b>
<i>Seasoned seaweed salad</i>	
<b>Spicy Wakame Salad</b>	<b>8</b>
<i>Traditional wakame salad with jalapeno, cucumber, tempura flakes, crabstick, shrimp, tobiko and spicy mayo</i>	
<b>Sunomono Salad</b>	<b>6</b>
<i>Seafood and Japanese cucumber covered with a citrus based sauce</i>	
<b>House Salad</b>	<b>5</b>
<i>Mixed greens, cucumber, carrots and tomatoes with a ginger dressing</i>	

## Noodles

<b>Yaki Udon or Udon Soup</b>	<b>15</b>
<b>Choice of two: Beef, Chicken, Shrimp, or Shrimp Tempura</b>	
<i>Served with mixed vegetables and udon noodles</i>	
<b>Yaki Soba</b>	<b>14</b>
<b>Choice of Beef, Chicken or Shrimp</b>	
<i>Sautéed with mixed vegetables and yellow soba, served in a brown sauce</i>	
<b>Garlic Shrimp Spaghetti</b>	<b>14</b>
<i>Jumbo shrimp, mushrooms and spaghetti stir-fried in a light garlic butter sauce</i>	

## Fried Rice

<b>Chicken</b>	<b>9</b>
<b>Shrimp</b>	<b>10</b>
<b>Beef</b>	<b>10</b>
<b>Vegetable</b>	<b>8</b>
<b>Arirang's House Special Fried Rice</b>	
<i>Combination of beef, chicken, shrimp, and vegetables</i>	

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### Sashimi Combos (Chef's Choice)

Regular (12pcs)	22
Deluxe (15pcs)	28
Salmon Sashimi (5pcs)	10
Tuna Sashimi (5pcs)	11
Yellowtail Sashimi (5pcs)	12

### Sushi Combos (Chef's Choice) No substitutions

Regular (7 pcs nigiri with a choice of spicy tuna or California roll)	17
Deluxe (12 pcs nigiri with choice of spicy tuna or California roll)	28
Sushi/Sashimi Combination (7 pcs nigiri, 9 pcs sashimi)	25
Ocean 11 (Sushi boat filled with 45 pcs of chef's choice of sashimi, nigiri and rolls)	65

### Single Item Sushi Rolls

1. Avocado	3
2. Cucumber	3
3. Oshinko Pickle	3
4. Salmon	5
5. Yellowtail Scallion	6
6. Tuna	6

### Sushi Rolls

7. Barbie Roll	8
<i>Baked salmon inside and tobiko outside</i>	
8. Bogey	9
<i>Tuna, salmon, yellowtail, avocado and spicy mayo</i>	
9. Bunker Shot	10
<i>Eel, avocado, and cucumber inside, salmon and eel sauce on top</i>	
10. California	5
<i>Crabstick, cucumber and avocado</i>	
11. Caterpillar	10
<i>BBQ eel, cucumber and avocado, topped with eel sauce</i>	
12. American Dream Maki	8
<i>Crabstick and cucumber deep fried with spicy mayo</i>	
13. Futomaki	6
<i>Egg, crabstick, cucumber, avocado and Japanese pickled vegetables</i>	
14. Hurricane Roll	9
<i>Crabstick and avocado roll topped with a spicy tuna mix</i>	
15. Philly	6
<i>Smoked salmon, cream cheese and avocado</i>	
16. Rainbow	10
<i>Tuna, salmon, white tuna, shrimp and avocado on top of a California roll</i>	
17. Scallop	8
<i>Chopped scallops with tempura flake and spicy mayo</i>	
18. Shrimp Tempura	7
<i>Shrimp tempura, cucumber, avocado, masago and topped with eel sauce</i>	
19. Spicy Salmon	6
<i>Chopped salmon with spicy mayo</i>	
20. Spicy Tuna	6
<i>Chopped tuna with spicy mayo</i>	
21. Spider	8
<i>Deep fried soft shell crab, cucumber, and avocado topped with eel sauce</i>	
22. Vegetable Roll	5
<i>Avocado, cucumber, Japanese pickle, burdock root</i>	

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

<b>Crabstick</b>	2.00	<b>Scallop</b>	3.50
<b>Clam</b>	2.50	<b>Shrimp</b>	2.50
<b>Eel</b>	3.00	<b>Smoked Salmon</b>	3.00
<b>Egg</b>	2.00	<b>Squid</b>	2.50
<b>Fluke</b>	3.00	<b>Sweet Shrimp (raw)</b>	3.50
<b>Inari</b>	2.00	<b>Tai</b>	2.50
<b>Mackerel</b>	2.50	<b>Tobiko</b>	2.50
<b>Masago</b>	2.50	<b>Tuna</b>	3.00
<b>Octopus</b>	2.50	<b>White Tuna</b>	3.00
<b>Salmon</b>	3.00	<b>Yellowtail</b>	3.50
<b>Salmon Roe</b>	3.50		

**Arirang House Rolls**

23.	<b>Angry Dragon Roll</b> <i>Shrimp tempura and cucumber inside, eel, avocado, spicy mayo and eel sauce on top</i>	12
24.	<b>Dynamite</b> <i>Deep-fried roll filled with chopped smoked salmon and shrimp, jalapeno slices, cream cheese and sracha sauce. Topped with eel sauce and spicy mayo</i>	12
25.	<b>Firehouse Roll</b> <i>Crabstick, cucumber and crispy tempura batter flakes on the inside, topped with eel, smoked salmon, spicy mayo, eel sauce, and tempura flakes</i>	12
26.	<b>Hawaii</b> <i>Shrimp tempura, tuna, cucumber and cream cheese, topped with eel sauce and wasabi mayo</i>	12
27.	<b>Hot Roll</b> <i>Thinly sliced white fish tempura battered and deep fried, rolled with spicy mayo, eel sauce and masago</i>	11
28.	<b>Tiger Eye</b> <i>Smoked salmon, cream cheese, jalapeno rolled in seaweed, tempura battered and deep fried, then rolled in soy paper, topped spicy mayo, eel sauce and masago.</i>	12

**Arirang Chef Special Rolls**

29.	<b>Coral Eel</b> <i>Eel, cucumber, and tempura flakes inside with tuna, salmon, white tuna and shrimp on top. Finished with eel sauce, spicy mayo and masago</i>	13
30.	<b>Emperor's Roll</b> <i>Fried soft shell crab, spicy tuna, and avocado rolled in a soy wrap and topped with our chef's special sauce</i>	12
31.	<b>Heaven Roll</b> <i>Crabstick, shrimp, cream cheese, avocado, jalapeno, cucumber, topped with salmon and spicy mayo, then baked to perfection, and finished with eel sauce and masago</i>	15
32.	<b>King Crab</b> <i>White tuna, yellowtail, asparagus wrapped in soy paper, topped with king crab, jalapeno, wasabi mayo, spicy mayo, eel sauce and tempura flakes</i>	18
33.	<b>Mob Lobster</b> <i>Tempura lobster, cream cheese and cucumber inside with tuna, salmon, and avocado on top, finished with eel sauce, wasabi mayo and tobiko</i>	17
34.	<b>Volcano</b> <i>Tuna, cream cheese, chopped jalapenos inside a deep fried roll, finished with spicy mayo, eel sauce and spicy crabstick salad</i>	15
35.	<b>Carolina Roll</b> <i>Crabstick, cream cheese, cucumber, spicy mayo with shredded crabstick, masago, scallion, mayo and salmon on top</i>	15

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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

<b>Teriyaki Vegetable</b>	14
<i>Stir-fried zucchini, broccoli, onions and shiitake mushrooms in teriyaki sauce</i>	

#### Poultry

<b>Coco Chicken</b>	18
<i>Juicy chicken breast served with broccoli, tender fingerling potatoes, and sautéed shiitake mushrooms in a sage truffle pan sauce</i>	

<b>Chicken or Pork Katsu</b>	15
<i>Lightly breaded and deep fried, served with tonkatsu sauce</i>	

<b>Teriyaki Chicken</b>	17
<i>8 oz. tender chicken marinated in teriyaki sauce then grilled to perfection</i>	

<b>Teriyaki Duck</b>	24
<i>Duck marinated in teriyaki sauce and slow-grilled to perfection</i>	

#### Seafood

Our seafood is freshly delivered twice a week and prepared by our chef

<b>Grilled Chilean Sea Bass</b>	24
<i>Delicately grilled sea bass cooked with zucchini, broccoli, onions, and shiitake mushrooms, served with teriyaki sauce and a lemon wedge</i>	

<b>Grilled Salmon</b>	19
<i>Fresh-cut salmon grilled with zucchini, broccoli, onions and shiitake mushrooms, served with teriyaki sauce and a lemon wedge</i>	

<b>Grilled Sea Scallop</b>	21
<i>Grilled sea scallops cooked with zucchini, broccoli, onions and shiitake mushrooms, served with teriyaki sauce and a lemon wedge</i>	

<b>Lobster and Alaskan King Crab</b>	30
<i>Steamed Alaskan king crab and a fresh lobster tail, served with drawn butter and dijonnaise sauce</i>	

<b>Shrimp and Veggie Tempura</b>	15
<i>5 colossal-sized shrimp and veggie tempura battered and fried until golden brown, served with tempura sauce</i>	

<b>Arirang Bento</b>	29
<i>6 pieces of sashimi, 5 pieces of nigiri, shrimp and veggie tempura, and beef teriyaki</i>	

#### Steak and Chops

We only use fresh USDA choice cut steak

Our grilled steaks are served with shrimp wrapped in bacon

<b>Filet Mignon</b>	24
<b>NY Strip Steak</b>	20
<b>Grilled Lamb Chop</b>	25
<i>Grilled lamb rack with our chef's special sauce</i>	
<b>Grilled Kabob choice of two: Chicken, Steak, Scallop, or Shrimp</b>	17
<i>Grilled, marinated and skewered with peppers and onions and topped with sweet sauce</i>	
<b>Arirang's Chefs Choice: Filet Mignon, Lobster Tail and Alaskan King Crab</b>	45
<i>Tender grilled 8 oz. filet, steamed lobster and Alaskan king crab, served with melted butter and dijonnaise sauce</i>	

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<b>Egg</b>	2.00	<b>Squid</b>	2.50
<b>Fluke</b>	3.00	<b>Sweet Shrimp (raw)</b>	3.50
<b>Inari</b>	2.00	<b>Tai</b>	2.50
<b>Mackerel</b>	2.50	<b>Tobiko</b>	2.50
<b>Masago</b>	2.50	<b>Tuna</b>	3.00
<b>Octopus</b>	2.50	<b>White Tuna</b>	3.00
<b>Salmon</b>	3.00	<b>Yellowtail</b>	3.50
<b>Salmon Roe</b>	3.50		

**Arirang House Rolls**

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24.	<b>Dynamite</b> <i>Deep-fried roll filled with chopped smoked salmon and shrimp, jalapeno slices, cream cheese and sracha sauce. Topped with eel sauce and spicy mayo</i>	12
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27.	<b>Hot Roll</b> <i>Thinly sliced white fish tempura battered and deep fried, rolled with spicy mayo, eel sauce and masago</i>	11
28.	<b>Tiger Eye</b> <i>Smoked salmon, cream cheese, jalapeno rolled in seaweed, tempura battered and deep fried, then rolled in soy paper, topped spicy mayo, eel sauce and masago.</i>	12

**Arirang Chef Special Rolls**

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31.	<b>Heaven Roll</b> <i>Crabstick, shrimp, cream cheese, avocado, jalapeno, cucumber, topped with salmon and spicy mayo, then baked to perfection, and finished with eel sauce and masago</i>	15
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33.	<b>Mob Lobster</b> <i>Tempura lobster, cream cheese and cucumber inside with tuna, salmon, and avocado on top, finished with eel sauce, wasabi mayo and tobiko</i>	17
34.	<b>Volcano</b> <i>Tuna, cream cheese, chopped jalapenos inside a deep fried roll, finished with spicy mayo, eel sauce and spicy crabstick salad</i>	15
35.	<b>Carolina Roll</b> <i>Crabstick, cream cheese, cucumber, spicy mayo with shredded crabstick, masago, scallion, mayo and salmon on top</i>	15

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#### Vegetarian

<b>Teriyaki Vegetable</b>	14
<i>Stir-fried zucchini, broccoli, onions and shiitake mushrooms in teriyaki sauce</i>	

#### Poultry

<b>Coco Chicken</b>	18
<i>Juicy chicken breast served with broccoli, tender fingerling potatoes, and sautéed shiitake mushrooms in a sage truffle pan sauce</i>	

<b>Chicken or Pork Katsu</b>	15
<i>Lightly breaded and deep fried, served with tonkatsu sauce</i>	

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<i>8 oz. tender chicken marinated in teriyaki sauce then grilled to perfection</i>	

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<b>Filet Mignon</b>	24
<b>NY Strip Steak</b>	20
<b>Grilled Lamb Chop</b>	25
<i>Grilled lamb rack with our chef's special sauce</i>	
<b>Grilled Kabob choice of two: Chicken, Steak, Scallop, or Shrimp</b>	17
<i>Grilled, marinated and skewered with peppers and onions and topped with sweet sauce</i>	
<b>Arirang's Chefs Choice: Filet Mignon, Lobster Tail and Alaskan King Crab</b>	45
<i>Tender grilled 8 oz. filet, steamed lobster and Alaskan king crab, served with melted butter and dijonaise sauce</i>	

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<b>Grilled Kabob choice of two: Chicken, Steak, Scallop, or Shrimp</b>	17
<i>Grilled, marinated and skewered with peppers and onions and topped with sweet sauce</i>	

<b>Arirang's Chefs Choice: Filet Mignon, Lobster Tail and Alaskan King Crab</b>	45
<i>Tender grilled 8 oz. filet, steamed lobster and Alaskan king crab, served with melted butter and dijonaise sauce</i>	

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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:	36
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.