

# Appetizers



Edamame (GF) \$7



Vegetable Egg Roll (2) \$4  
Lemongrass Shrimp  
Egg Rolls (4) \$6



Chicken & Pork  
Gyoza (6) \$7



Shrimp & Pork  
Shu-Mai (6) \$9




Shanghai Pork  
Dumplings (8) \$10



Potato wrapped  
Shrimp (6) \$6



 \* Stuffed Jalapeno \$10

Deep fried Jalapeno stuffed with Crab Mix and Cream Cheese. Served with Sweet Chili and Eel Sauce.



\* Stuffed Avocado \$13

Deep fried Avocado with Crab Mix and Spicy Tuna. Served with Sweet Chili and Eel Sauce.

# Cold Dishes

Serves 1-2 people



Seaweed Salad \$8




Tako Sunomono \$10  
Octopus & Cucumber  
in Ponzu Sauce



\* Tuna Salmon  
Avocado Tartare \$18



 Yellowtail Jalapeno \$16  
\* Yellowtail Sashimi,  
Jalapeno, and Ponzu Sauce



Squid Salad \$9

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

# Soups



Miso Tofu Soup  
(cup) (GF) \$ 3.5



Pork Wonton Soup  
for 2 \$9



Shrimp and Pork  
Wonton Soup  
for 2 \$10

# Sushi & Sashimi

Served with Miso Soup



**\*Sushi Platter (Regular) 30**

Chef's choice of 8 pieces Nigiri  
and 1 California Roll

**\*Sushi Platter (Deluxe) 42**

Chef's choice of 10 pieces Nigiri  
and 1 Volcano Roll



**\*Sashimi Platter (Regular) 45**

Chef's choice of 15 pieces of Sashimi

**\*Sashimi Platter (Deluxe) 55**

Chef's choice of 20 pieces of Sashimi

Discounts do not apply to Sushi &  
Sashimi Platter items

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certain medical conditions.

18% Service Charge for Parties of 5 or More  
No Personal Checks  
Request separate checks/split payments before you order

# Hibachi

Served with Salad, Shrimp Appetizer, Vegetables, and Steamed Rice  
 Substitute Hibachi Fried Rice \$3

## From the Sea

Black Cod	36	Shrimp	30
Wild Salmon	30	Calamari Steak	28
Jumbo Scallop	42	Mahi Mahi/Mango Salsa	34
Seafood Treasure	59	Twin Lobster Tail	56

Lobster Tail, Calamari, Shrimp, and Scallops

## Garden Delight

Served with Salad,  
and Steamed Rice

Tofu, Zucchini, Mushrooms, Green & Red Bell Peppers, Broccoli, and Asparagus	25
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## Chicken & Seafood

Chicken	26
Chicken & Scallop	40
Chicken & Shrimp	36
Chicken & Salmon	36

## From the Land

New York Strip	33
Rib Eye	36
Filet Mignon	40
Lamb Chop	40

## Combo

NY Strip & Chicken	36
NY Strip & Shrimp	42
NY Strip & Salmon	40
NY Strip & Jumbo Scallop	48
NY Strip & Lobster Tail	50



- \*Substitute NY Strip to Filet Mignon \$7
- \*Substitute NY Strip to Lamb Chop \$7
- \*Substitute NY Strip to Rib Eye \$5

Hibachi Dinners cannot be modified  
 Please add side orders to your hibachi dinner

# Mini Hibachi

For Children Ten and under

Served with Salad, Sweet Corn, and Steamed Rice  
Substitute Hibachi Fried Rice \$3

Chicken	15	Shrimp	18
NY Strip	20	Wild Salmon	18
*Substitute NY Strip to Filet Mignon			\$4
*Substitute NY Strip to Rib Eye			\$3

## Side Order

with any Hibachi Dinner

Jumbo Scallops (4)	14	Lamb Chop (2)	14
Calamari (4-5 oz)	9	Filet Mignon (4-5 oz)	15
Lobster Tail (1)	20	Rib Eye (4-5 oz)	13
Shrimps (6)	9	NY Strip (4-5 oz)	11
Salmon (4-5 oz)	9	Hibachi Fried Rice	7
Hibachi Vegetables	7		

## Beverages

Juice	3	Milk	2	Ramune Marble Soda	3
Apple(Organic), Orange, Pineapple, Cranberry		Horizon Organic 2% Horizon Chocolate (Low fat)		Original, Strawberry, Melon, Grape, Lychee or Watermelon	

S. Pellegrino 7      Japanese Green Tea 3



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# Curry

## Served with Steamed Rice



### Massaman Curry (GF)

A unique type of curry amongst the various Thai curries, this dish is more like an Indian curry, using dried spices for seasoning along with Cilantro, Peanuts, Turmeric, a mixture of Chilies, and Coconut Milk.

GF- Gluten Free  
 -Spicy

### Thai Coconut Curry (GF)

Red and green bell peppers, celery, broccoli, zucchini, and Thai basil in a Thai coconut curry sauce.



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|---|------|--|------|
|  Vegetable | \$17 |  Beef   | \$19 |
|  Chicken   | \$18 |  Shrimp | \$20 |

# Noodles / Rice



### Pad Thai (GF)

Thai thin flat rice noodles with egg, bean sprouts, and scallion.

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|---|----|--|----|
|  Vegetable | 16 |  Beef   | 18 |
|  Chicken   | 17 |  Shrimp | 20 |



### Hibachi Fried Rice 10

### Udon Noodle Soup

Japanese Style thick Wheat-flour noodles in a clear broth



### Yaki Udon

Stir Fried Udon noodle



- |           |    |
|-----------|----|
| Vegetable | 16 |
| Chicken   | 17 |
| Beef      | 18 |
| Shrimp    | 20 |

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## House Special Sushi Rolls

<i><b>*French Kiss</b></i>	Shrimp Tempura and Spicy Crab Mix topped with Salmon and Mango. Served with Sweet Chili Sauce.	<b>18</b>	
<i><b>*Fire Starter</b></i>	Spicy Tuna and Cucumber topped with Tuna and Jalapeno. Served with Special Chili Sauce.	<b>17</b>	
<i><b>Rocky Mountain</b></i>	Crab Mix and Cucumber topped with Avocado and Lobster Mix. Served with Spicy Mayo and Eel Sauce.	<b>22</b>	
<i><b>Rock &amp; Roll</b></i>	A Low-Carb Sushi Roll with Tuna, Yellowtail, Salmon, Crab Stick, and Avocado wrapped with Cucumber. Served with Ponzu Sauce.(No Rice)	<b>18</b>	
<i><b>White Tiger</b></i>	Imitation Crab Mix & Tempura Shrimp topped with sliced White Tuna, Avocado, and Honey Mayo Sauce.	<b>16</b>	
<i><b>Oka Roll</b></i>	Shrimp Tempura, Spicy Tuna, and Cucumber topped with Unagi, Avocado, and Eel Sauce.	<b>20</b>	
<i><b>Sunset</b></i>	Shrimp Tempura, Cream Cheese, and Asparagus. Topped with White Fish and Mango. Served with Special Chili Sauce.	<b>18</b>	
<i><b>Las Vegas</b></i>	A California Roll topped with baked Unagi and Spicy Tuna with Eel Mayo Sauce.	<b>20</b>	
<i><b>You &amp; Me</b></i>	Baked Scallop with Eel Sauce and Sweet Chili Sauce over a California Roll.	<b>18</b>	
<i><b>Dragon</b></i>	Shrimp Tempura and Crab Mix topped with Fresh Water Eel, Avocado, and Eel Sauce.	<b>19</b>	
<i><b>Rainbow</b></i>	California Roll topped with Tuna, Salmon, Yellowtail, and Avocado.	<b>18</b>	
<i><b>Vail Roll</b></i>	Crab Mix, Shrimp Tempura, and Cucumber topped with Spicy Tuna, Avocado, Eel Sauce, and Sweet Chili Sauce.	<b>20</b>	
<i><b>Sashimi Roll</b></i>	Tuna, Salmon, Yellowtail, White Tuna, Avocado, and Spicy Mayo Sauce.	<b>20</b>	
<i><b>Ghost</b></i>	Spicy Scallop, Tuna, Salmon, and Avocado topped with Tobiko, Spicy Mayo, and Eel sauce.	<b>22</b>	
<i><b>Crazy Dog</b></i>	Tempura Shrimp, Crabmeat, and Cream Cheese topped with Crab Stick. Served with Spicy Mayo and Eel Sauce.	<b>18</b>	
<i><b>Salmon Lover</b></i>	Smoked Salmon, Cream Cheese, and Avocado topped with seared Salmon, Salmon Roe, and sliced Lemon with Spicy Mayo Sauce.	<b>16</b>	
<i><b>Yummy</b></i>	Yellowtail, Salmon, and Avocado wrapped with seared Yellowtail and sliced Lemon, garnished with scallion, chili pepper and Ponzu Sauce.	<b>19</b>	
<i><b>Love Me Tender</b></i>	Salmon, imitation Crabmeat mix, and Avocado wrapped with Soy Paper. Topped with Tuna in a  shape. Served with Spicy Mayo and Siracha Sauce.	<b>19</b>	

## Fried Crispy Rolls

<i><b>Ichiban</b></i>	Tempura Shrimp, Cream Cheese, Avocado, Masago, and Crab Mix. Topped with Crunchy Tempura Flakes, Spicy Mayo, and Eel Sauce.	<b>18</b>	
<i><b>Twin Peak</b></i>	A deep-fried California Roll topped with Spicy Tuna and Spicy Salmon. Served with Spicy Mayo and Eel Sauce.	<b>20</b>	
<i><b>Volcano</b></i>	Crabmeat mix, Salmon, Eel and Avocado. Served with Sweet Chili Sauce and Eel Sauce.	<b>18</b>	
<i><b>Tuna Fire</b></i>	Spicy Tuna, Asparagus, Avocado, and Mozzarella Cheese. Served with Special Chili Sauce.	<b>16</b>	

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