

# SPECIALTY DRINKS

Be sure to ask your server for our selections and additional offerings

## **Scorpion Bowl**

Dark rum, brandy, Meyer's rum, Scorpion mix and Bacardi 151

## **Margarita**

Tequila, triple sec & sour mix. Additional flavors available

## **Sexy Lady**

Bacardi Dragonberry. Peach schnapps, pineapple and cranberry juice

## **Mai Tai**

Dark rum, light rum, pineapple juice, orange juice & cranberry juice

## **Perfect Bahama Mama**

Malibu coconut rum, banana liqueur, pineapple juice, orange juice, grenadine with a Myer's rum float

## **Signature Saketini**

Sake, Absolut vodka, cranberry & lime juice

## **Pineapple Martini**

Pineapple rum, pineapple juice & lime juice

## **Chocolate Martini**

Vanilla Vodka, crème de cacao and Bailey's Irish cream

## **Purple Rain**

Plum sake, Chambord & a splash of pineapple juice

## **Lychee Martini**

Lychee Liqueur, Absolut Vodka and lime juice

## **NON-ALCOHOLIC DRINKS**

COKE-DIET COKE-SPRITE-GINGER ALE-CLUB  
SODA-SWEETENED ICED TEA-  
UNSWEETENED ICE TEA-LEMONADE-  
ORANGE JUICE-PINEAPPLE JUICE-  
CRANBERRY JUICE-APPLE JUICE

## **FROZEN DAQUIRI'S**

(ALSO AVAILABLE NON-ALCOHOLIC)  
MANGO  
STRAWBERRY  
STRAWBERRY BANNANA  
PINA COLADA

## WINE

### SPARKLING

Sparkling Brut, *Korbel*

*Split*

7.5

### BLUSH

White Zinfandel, *Beringer*

*Glass*

5.5

*Bottle*

20

### WHITE

Moscato, *Sutterhome*

*Glass*

5.5

*Bottle*

20

Pinot Grigio, *Ecco Domani*

6

22

Pinot Grigio, *Circa*

6

22

Riesling, *Chateau Ste Michelle*

6

22

Sauvignon Blanc, *Kendall- Jackson*

6

22

Chardonnay, *Sutterhome*

5

18

Chardonnay, *Kendall -Jackson Vintner's Reserve*

7.5

28

### RED

Merlot, *Sutterhome*

5

18

Merlot, *Kendall -Jackson Vintner's Reserve*

8

30

Cabernet Sauvignon, *Beringer Founder's Estate*

6.5

24

Shiraz, *Rosemount*

6.5

24

Malbec, *Pie de Palo*

6.5

24

Pinot Noir, *Jelu*

7

27

Pinot Noir, *Kendall-Jackson Vintner's Reserve*

8

30

## BEER

Sapporo

Heineken

Kirin Light

Sam Adams

Kirin Ichiban

Budweiser

Asahi

Bud Light

New Castle

Ed. Fitzgerald

Corona

Michelob Ultra

Corona Light

Labatt Blue

Coors Light

Labatt Blue Light

## JAPANESE WINE

Warm Sake

Cold Sake

Plum wine

Please ask your server  
for a complete selection

## NON~ ALCOHOLIC BEER

O' Doul's

# STARTERS

## FROM SUSHI BAR

<b>Sushi Appetizer</b>	<b>9</b>
Assorted sliced raw fish on vinegar rice	
<b>Sashimi Appetizer</b>	<b>12</b>
Assorted fresh raw fish with sliced vegetable	
<b>Tuna Tataki</b>	<b>10</b>
Seared tuna or white tuna with special sauce	
<b>Sushi Pizza</b>	<b>10</b>
Fried rice cake topped with spicy tuna, avocado and tobiko	

<b>Super Spicy Tuna</b>	<b>8</b>
Spicy tuna wrapped with avocado topped with tobiko and crunchy	
<b>Takosu</b>	<b>8</b>
Sliced octopus in special vinegar sauce	
<b>Park Avenue</b>	<b>7</b>
Tuna, salmon, avocado & tobiko wrapped with cucumber	

## FROM KITCHEN

<b>Shumai (6)</b>	<b>4.5</b>
Steamed shrimp dumplings	
<b>Gyoza (6)</b>	<b>4.5</b>
Pan fried pork dumplings	
<b>Harumaki (2)</b>	<b>4</b>
Crispy Japanese spring roll	
<b>Yakitori (2)</b>	<b>4.5</b>
Grilled chicken on a skewer with teriyaki sauce	
<b>Age Tofu (6)</b>	<b>4.5</b>
Deep fried soft tofu in traditional sauce	
<b>Beef Negimaki (6)</b>	<b>6</b>
Thinly sliced beef rolled around scallion grilled with teriyaki sauce	

<b>Tempura</b>	<b>6.5</b>
Deep fried chicken or shrimp and vegetable	
<b>Edamame</b>	<b>4.5</b>
Steamed salted soy beans	
<b>Soft Shell Crab</b>	<b>7.5</b>
Deep fried soft shell crab with chef's special sauce	
<b>Calamari</b>	<b>6</b>
Crispy fried squid	
<b>Chicken Tatsuta Age</b>	<b>6</b>
Fried breaded chicken	

## SOUP & SALAD

<b>Miso Soup</b>	<b>1.5</b>
Soy bean soup with bean curd, seaweed & scallion	
<b>Hibachi Soup</b>	<b>1.5</b>
Clear broth soup with mushroom, scallion & onion	
<b>Seafood Soup</b>	<b>6</b>
Assorted seafood with mixed vegetable in a traditional broth	

<b>Green Salad</b>	<b>3</b>
Mixed greens with ginger dressing	
<b>Seaweed Salad</b>	<b>5</b>
<b>Avocado Salad</b>	<b>5</b>
Sliced avocado, mixed greens	
<b>Kani Salad</b>	<b>5</b>
Crab meat, tobiko, avocado & mayonnaise with mixed greens	

\*CONSUMING RAW OR UNDERCOOKED MEATS OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS\*

# HIBACHI ENTREES

THESE FULL COURSE MEALS INCLUDE: SOUP, HOUSE SALAD, HIBACHI SHRIMP APPETIZER, HIBACHI VEGETABLES & FRIED RICE OR NOODLES

## SINGLE ITEM DINNER

VEGETABLE	15
CHICKEN	18
NY STRIP STEAK	22
SHRIMP	22
SALMON	22
SCALLOP	24
FILET MIGNON	25
LOBSTER TAIL	30

## COMBINATION DINNER

CHICKEN & SHRIMP	23
CHICKEN & STEAK	23
CHICKEN & SALMON	23
CHICKEN & SCALLOP	24
STEAK & SHRIMP	25
STEAK & SALMON	25
STEAK & SCALLOP	27
SHRIMP & SCALLOP	27

## EMPEROR'S DINNER

FILET MIGNON & CHICKEN	24
FILET MIGNON & SHRIMP	27
FILET MIGNON & SCALLOP	29
FILET MIGNON & LOBSTER TAIL	34
LOBSTER TAIL & CHICKEN	27
LOBSTER TAIL & SHRIMP	30
LOBSTER TAIL & STEAK	30

## KID'S MENU

FOR CHILDREN 12 & UNDER. SERVED WITH SOUP,  
VEGETABLES, SHRIMP APPETIZER & FRIED RICE

HIBACHI CHICKEN	10
HIBACHI STEAK	12
HIBACHI SHRIMP	12
HIBACHI SALMON	12

## SIDE ORDERS

ACCOMMODATE WITH COMPLETE HIBACHI DINNER ONLY

STEAMED RICE	1.5
FRIED RICE/NOODLES	3
VEGETABLE/CHICKEN	7
SHRIMP/SALMON	11
NY STEAK/SCALLOP	12
FILET MIGNON	13
LOBSTER TAIL	15

PARTIES OF 5 PEOPLE OR MORE WILL HAVE AN 18% GRATUITY ADDED

# SIGNATURE ROLLS

<b>RAINBOW</b> Crab meat, avocado, cucumber inside, wrapped with raw fish	10
<b>DRAGON</b> Eel, cucumber, tobiko rolled with avocado	11
<b>SPIDER</b> Fried soft shell crab with avocado, lettuce, cucumber, caviar, mayonnaise & eel sauce	10
<b>TWISTER</b> Spicy tuna & cucumber rolled with avocado and tobiko	11
<b>MONSTER</b> Shrimp tempura rolled with avocado & eel outside	12
<b>DYNAMITE</b> Deep fried roll with eel, kani, asparagus, cream cheese, spicy tuna & special sauce	10
<b>DANCING LOBSTER</b> Lobster meat, tobiko, mango, avocado & crunchy wrapped with soy bean paper	13
<b>SWEETIE</b> Crunchy spicy salmon with tuna on top	15
<b>ANGEL</b> Seared tuna, cucumber & avocado rolled with assorted fish & crunchy	16
<b>KYOTO</b> Tempura shrimp, eel, avocado, mango wrapped with ISO seaweed	15
<b>CHRISTMAS TREE</b> Tuna, salmon & yellowtail combined with avocado, tobiko & crunch wrapped in our green soy paper & topped with spicy mayo & eel sauce	13
<b>ROCK'N ROLL</b> Shrimp tempura & spicy tuna inside topped with kani salad & tobiko	13
<b>DINOSAUR</b> Tempura eel, cream cheese rolled w. crunchy spicy tuna, eel, avocado, tobiko, crunchy & eel sauce on top	14

## CLASSIC ROLL OR HAND ROLL

<b>CALIFORNIA ROLL</b> Crab meat, avocado, cucumber & tobiko	5	<b>SHRIMP TEMPURA ROLL</b> Shrimp gently fried with cucumber, avocado & flying fish roe	6.5
<b>EEL AVOCADO ROLL</b>	6	<b>SEA SCALLOP SURPRISE</b> Broiled sea scallops with Japanese spicy mayo & crunchy	6.5
<b>PHILADELPHIA ROLL</b> Smoked salmon, cream cheese & cucumber	5.5	<b>FUTO MAKI ROLL</b> Cucumber, crab meat & egg omelet	6
<b>BOSTON ROLL</b> Lettuce, shrimp & cucumber	5		
<b>SALMON SKIN ROLL</b> Broiled crispy salmon skin with cucumber	5		

### VEGETABLE 4

CUCUMBER  
AVOCADO  
OSHINKO  
ASPARAGUS  
SWEET POTATO TEMPURA

### MEAT 5.5

TUNA  
SALMON  
YELLOWTAIL  
SMOKED SALMON  
WHITE TUNA

### SPICY ROLL 6.5 W/ OR W/OUT CRUNCHY

TUNA  
SALMON  
YELLOWTAIL  
WHITE TUNA

# SUSHI & SASHIMI ENTREES

SERVED WITH MISO SOUP OR SALAD

<b>SUSHI</b>	<b>20</b>	<b>VEGETABLE ROLL COMBO</b>	<b>11</b>
Chef's 8 piece sushi selection & crunchy spicy Salmon roll		Kappa roll, avocado roll, & oshinko roll	
<b>SASHIMI</b>	<b>23</b>	<b>MAKI COMBO</b>	<b>16</b>
15 pieces of assorted filet of fresh raw fish		Crunchy spicy tuna roll, eel avocado roll & shrimp tempura roll	
<b>SUSHI &amp; SASHIMI</b>	<b>23</b>	<b>EEL DON</b>	<b>18</b>
6 pieces sushi, 8 pieces sashimi & crunchy spicy tuna roll		Broiled eel glazed with special eel sauce over rice	
<b>CHIRASHI</b>	<b>20</b>	<b>SUSHI FOR TWO</b>	<b>42</b>
Assorted sashimi with bed of sushi rice		14 pieces sushi with California and twister roll	
<b>TRI-COLOR SUSHI</b>	<b>23</b>	<b>LOVE BOAT (FOR 2)</b>	<b>48</b>
3 pieces tuna, 3 pieces salmon, 3 yellowtail & Crunchy spicy tuna roll		8 pieces sushi, 12 pieces sashimi with a crunchy spicy tuna and monster roll	
		<b>OMAKASE</b>	<b>35 &amp; UP</b>
		Chef's special choice of assorted sushi & sashimi	

## A LA CARTE SUSHI OR SASHIMI

ORDER BY PIECE

TRY OUR IKURA, UNI OR TOBIKO WITH QUAIL EGG (.50 EXTRA)

<b>MAGURO</b>	Tuna	2.5	<b>KANI</b>	Crab Meat	2
<b>SAKE</b>	Fresh Salmon	2.5	<b>SABA</b>	Mackerel	2
<b>HAMACHI</b>	Yellowtail	2.5	<b>INARI</b>	Tofu Pouch	2
<b>WHITE FISH</b>		2.5	<b>TAMAGO</b>	Egg	2
<b>TAKO</b>	Octopus	2.5	<b>EBI</b>	Shrimp	2
<b>UNAGI</b>	Fresh Water Eel	2.5	<b>HOKKE</b>	Surf Clam	2
<b>IKA</b>	Squid	2.5	<b>AMA EBI</b>	Sweet Shrimp	3
<b>IKURA</b>	Salmon Roe	2.5	<b>HOTATE</b>	Scallop	3
<b>TOBIKO</b>	Flying Fish Roe	2.5	<b>UNI</b>	Sea Urchin	4
<b>SMOKED SALMON</b>		2.5	<b>MIRUGAI</b>	Giant Clam	MP
<b>WHITE TUNA</b>		2.5	<b>TORO</b>	Fatty Tuna	MP

Because of occasional shortages, some ingredients may vary. If you have special food sensitivities or dietary needs please ask to speak with a manager.

# KITCHEN ENTREES

SERVED WITH MISO SOUP OR SALAD

CHICKEN TERIYAKI	14
NEW YORK STRIP STEAK TERIYAKI	17
BEEF NEGIMAKI	17
SALMON OR SHRIMP TERIYAKI	18
CHILEAN SEA BASS	22
YAKI UDON OR SOBA	
With your choice of: VEGETABLE / CHICKEN/ SHRIMP	11/ 13/ 16
Stir fried Japanese noodle with onion & cabbage	
VEGETABLE/CHICKEN/SHRIMP TEMPURA	11/ 13/ 16
Japanese traditional low calorie deep fried in light tempura batter	
TEMPURA UDON OR SOBA	12
Deep fried shrimp & vegetable noodle soup	
NABEYAKI UDON OR SOBA	13
Chicken, vegetable, egg & shrimp tempura noodle soup	

## COMBO BENTO BOX

16

SERVED WITH MISO SOUP, GREEN SALAD, WHITE RICE, GYOZA & CALIFORNIA ROLL

CHICKEN TERIYAKI  
BEEF NEGIMAKI  
SALMON TERIYAKI  
SHRIMP TERIYAKI  
STEAK TERIYAKI  
SASHIMI  
SUSHI

## DESSERT

FRIED CHEESE CAKE	6
FRIED ICE CREAM	4.5
FRIED BANANA	4.5
ICE CREAM	2.5
MOCHI ICE CREAM	4.5

