

# GREAT BEGINNINGS

## SOUPS & SALADS

<b>Miso Soup GF</b> -----	<b>4.50</b>
<b>Egg Drop Soup V</b> -----	<b>4.50</b>
<b>Hot &amp; Sour Soup V</b> -----	<b>4.50</b>
<b>Wonton Scallion Soup</b> -----	<b>4.50</b>
<b>House Special Soup (for two)</b> -----	<b>10.95</b>
A special soup filled with an assortment of fresh vegetables, shrimp, pork, chicken and 4 wontons	
<b>Tossed Salad V</b> -----	<b>4.75</b>
with housemade ginger dressing	
<b>Spicy Seaweed Salad GF V</b> -----	<b>7.75</b>
<b>Octopus Salad</b> -----	<b>8.95</b>
Crab, octopus, cucumber and F.F. Roe, served with a housemade soy and rice wine vinegar dressing	
<b>Osaka Spicy Tuna Salad</b> -----	<b>9.95</b>
Yellowfin tuna, crab stick, sliced cucumbers, and seaweed, blended with spicy mayo	
<b>Avocado Salad</b> -----	<b>8.95</b>
Avocado, crab stick, cucumber, spicy mayo, tempura crunch bits, sesame seeds and F.F. Roe served over a bed of lettuce	
<b>Kani Salad</b> -----	<b>8.25</b>
Crab stick, cucumbers, F.F. Roe, sesame seeds and tempura bits blended with spicy mayo	

## CHINESE APPETIZERS

<b>Small White Rice GF V</b> -----	<b>3.95</b>
<b>Large White Rice GF V</b> -----	<b>4.95</b>
<b>Gourmet Egg Roll</b> with Pork (1 piece) -----	<b>2.95</b>
<b>Spring Roll</b> Contains Shrimp (1 piece) 🥜 -----	<b>3.50</b>
<b>Veggie Dumplings</b> (6 pieces) V -----	<b>7.95</b>
(steamed or pan fried)	
<b>Cold Sesame Noodles V</b> 🥘 -----	<b>7.95</b>
<b>Pork Dumplings</b> (6 pieces) -----	<b>7.95</b>
(steamed or pan fried)	
<b>Crab Rangoon</b> (6 pieces) -----	<b>7.95</b>
<b>Fried Chicken Wings</b> (10 pieces) 🥘 -----	<b>7.95</b>
with or without General Tso's sauce	
<b>Chicken Fingers</b> (6 pieces) -----	<b>8.95</b>
<b>Boneless Spare Ribs</b> -----	<b>8.95</b>
<b>Teriyaki Beef Sticks</b> (4 pieces) -----	<b>9.95</b>
<b>Bar-B-Q Spare Ribs</b> (6 pieces) -----	<b>9.95</b>
<b>PuPu Platter for 2</b> 🥘 -----	<b>17.95</b>
Egg Rolls, crab rangoons, beef teriyaki, BBQ ribs, chicken fingers, and chicken wings	
<b>Each additional person</b> -----	<b>add 9.95</b>
Substitute Spring Rolls for Egg Rolls 🥘 -----	<b>2.00</b>

## JAPANESE APPETIZERS

<b>Edamame GF V</b> -----	<b>7.50</b>
Lightly salted, served warm	
<b>Ebi Shumai</b> -----	<b>8.50</b>
6 steamed shrimp dumplings with a light ginger soy dipping sauce	
<b>Tempura Appetizer</b> -----	<b>13.95</b>
3 pieces of shrimp and assorted vegetables fried in light batter with a light and sweet dipping sauce	
<b>Negimayaki</b> -----	<b>12.95</b>
Thin slices of beef wrapped around scallions, broiled with a housemade teriyaki sauce	

## MOO SHU

(served with 4 pancakes)

<b>Vegetable V</b> -----	<b>13.95</b>
<b>Chicken or Pork</b> -----	<b>14.95</b>
<b>Shrimp or Beef</b> -----	<b>16.95</b>

## STEAMED SPECIALTIES

Bamboo steamed specialties are fresh garden vegetables served in a bamboo steamer with brown dipping sauce

<b>Tofu GF V</b> -----	<b>13.95</b>
<b>Chicken GF</b> -----	<b>13.95</b>
<b>Shrimp GF</b> -----	<b>18.95</b>
<b>Scallops GF</b> -----	<b>19.95</b>

## FRIED RICE

\* Any can be **Gluten Free**. Just Ask!

<b>Vegetable V</b> -----	<b>9.95</b>
<b>Chicken or Pork</b> -----	<b>10.95</b>
<b>Shrimp or Beef</b> -----	<b>10.95</b>
<b>House Special</b> -----	<b>11.95</b>

## LO MEIN

<b>Vegetable V</b> -----	<b>9.95</b>
<b>Chicken or Pork</b> -----	<b>10.95</b>
<b>Shrimp or Beef</b> -----	<b>11.95</b>
<b>House Special</b> -----	<b>12.95</b>

## SUSHI & SASHIMI

	Sushi (2 pieces)	Sashimi (3 pieces)
<b>Avocado GF V</b> -----	<b>4.25</b>	<b>5.25</b>
<b>Egg / Mackerel GF / Crabstick</b> -----	<b>4.75</b>	<b>5.75</b>
<b>Squid / Shrimp GF</b> -----	<b>5.25</b>	<b>6.25</b>
<b>Surf Clam / Octopus GF</b> -----	<b>5.75</b>	<b>6.75</b>
<b>Tilapia / Sea Bass / Salmon GF</b> -----	<b>6.00</b>	<b>7.00</b>
<b>Sweet Shrimp / Smoked Salmon GF</b> -----	<b>6.75</b>	<b>7.75</b>
<b>Tuna GF / Eel</b> -----	<b>7.25</b>	<b>8.25</b>
<b>Yellowtail / White Tuna GF</b> -----	<b>7.50</b>	<b>8.50</b>
(2 pieces)		
<b>F. F. Roe GF</b> -----	<b>5.75</b>	<b>6.75</b>
<b>Salmon Roe GF</b> -----	<b>7.50</b>	<b>8.50</b>
<b>Sea Urchin</b> (when available) <b>GF</b> -----	<b>8.25</b>	<b>9.25</b>
<b>add quail egg GF</b> -----	<b>2.75</b>	

\* Prices subject to change without prior notice

## SUSHI BAR APPETIZERS

<b>Sushi Rice GF V</b> -----	<b>4.25</b>
<b>Maki Sampler</b> -----	<b>10.95</b>
1 California roll, 1/2 cucumber roll, 1/2 tuna roll	
<b>Sushi Appetizer</b> (5 pieces) -----	<b>10.95</b>
Tuna, salmon, shrimp, whitefish, and white tuna on top of seasoned blocks of rice	
<b>Spicy Tuna or Salmon Lettuce Wraps</b> -----	<b>11.95</b>
4 wraps of minced tuna or salmon, Japanese 7 spice blend, chili mayo and scallions wrapped in fresh romaine lettuce	
<b>Sashimi Appetizer GF</b> (8 pieces) -----	<b>13.95</b>
Two pieces of tuna, salmon, whitefish, and white tuna. All 8 pieces sliced sashimi style	
<b>Tuna Tataki</b> -----	<b>12.95</b>
Pan-seared tuna, served with a soy bean honey sauce topped with sesame seeds	
<b>Black Pepper Tuna</b> -----	<b>12.95</b>
Black pepper dusted tuna sliced thin and served with ponzu sauce	
<b>Yellowtail Jalapeño Bites GF</b> -----	<b>12.95</b>
6 pieces of yellowtail sashimi thinly sliced with thin cut jalapeño pieces, drizzled with our housemade yuzu citrus sauce	
<b>Sashimi Martini</b> -----	<b>12.95</b>
Tuna, yellowtail, salmon, sea bass with mango, cucumber, kiwi, avocado with F.F. Roe. Served with a housemade yuzu citrus sauce and served in a martini glass	
<b>Yoshi Tuna Tartar</b> -----	<b>13.95</b>
A delicate formed circle of spicy tuna topped with F.F. Roe, spicy tobiko, black tobiko and wasabi tobiko	

## CHILDREN'S HIBACHI

Same as the Lunch Hibachi menu, but offered all the time.

The childrens' menu is half the portion of the main menu. This menu is only available for children 12 years of age and younger.

There are no combinations available on the Children's Hibachi menu.

### Sharing Hibachi Entree

A share charge will be added for splitting Hibachi entrées at the Hibachi table.

# HOSOMAKI (HOUSE ROLLS)

<b>Cucumber Roll GF V</b> -----	<b>4.95</b>
<b>Avocado Roll GF V</b> -----	<b>4.95</b>
<b>Veg Head Roll GF V</b> -----	<b>5.95</b>
<b>California Roll</b> -----	<b>6.25</b>
Crab, avocado, and cucumber, served inside out with F.F. Roe	
<b>Salmon Roll GF</b> -----	<b>6.95</b>
<b>Tuna Roll GF</b> -----	<b>7.95</b>
<b>Salmon Skin Roll GF</b> -----	<b>6.95</b>
<b>Eel Roll</b> -----	<b>7.50</b>
<b>Sweet Potato Roll V</b> -----	<b>5.95</b>
Tempura fried sweet potato wrapped in rice and nori served inside out	
<b>Japanese Bagel Roll GF</b> -----	<b>7.25</b>
Smoked salmon, cream cheese and scallions	
<b>Alaska Roll GF</b> -----	<b>7.95</b>
Salmon, avocado inside out with sesame seeds	
<b>Let-It-Roll</b> -----	<b>7.95</b>
Eel, shrimp, cucumber with sesame seeds	
<b>Spicy Tuna Roll</b> -----	<b>7.95</b>
Minced tuna, spicy mayo, cucumber and scallions	
<b>Double Dipper Roll</b> -----	<b>7.95</b>
Spicy tuna and tempura bits inside out with sesame seeds	
<b>Adirondack Roll</b> -----	<b>7.95</b>
Spicy salmon and tempura bits inside out with sesame seeds	
<b>Yellow Tail Roll with Scallions GF</b> -----	<b>8.25</b>
<b>Philadelphia Roll</b> -----	<b>7.95</b>
Crab, shrimp and cream cheese inside out with scallions and sesame seeds	
<b>Boston Roll</b> -----	<b>8.95</b>
Shrimp tempura, lettuce and avocado	
<b>Superstar Roll</b> -----	<b>8.95</b>
Tuna and salmon with broiled spicy mayo on top	
<b>Shrimp Tempura Roll</b> -----	<b>8.95</b>
with F.F. Roe, cucumber and avocado	
<b>Phishfood Roll</b> -----	<b>8.95</b>
Yellowtail, spicy mayo, avocado and F.F. Roe	
<b>Spicy Lump Crab California Roll</b> -----	<b>9.95</b>
Crab, cucumber, avocado, spicy F.F. Roe with sesame seeds	
<b>Spider Roll</b> (with F.F. Roe) -----	<b>10.95</b>
<b>Cultured Pearl Roll</b> -----	<b>12.95</b>
Tuna, scallops, avocado, cream cheese and cucumbers tempura fried and wrapped in rice and nori	
<b>Mika Roll</b> -----	<b>14.95</b>
Spicy salmon and avocado inside, kiwi and mango sauce outside wrapped in soy paper	
<b>Seared Salmon Roll</b> -----	<b>14.95</b>
Spicy crabstick and avocado wrapped with flame seared salmon with a miso wine sauce	
<b>Crunchy Eel Roll</b> -----	<b>14.95</b>
Eel and avocado inside with spicy crabstick and tempura bits on top, drizzled with eel sauce	
<b>Dragon Roll</b> -----	<b>14.95</b>
Tuna, asparagus, scallions and spicy mayo wrapped with avocado	
<b>Black Dragon Roll</b> -----	<b>15.95</b>
Cucumber, avocado, F.F. Roe wrapped in shrimp and eel, drizzled with eel sauce	
<b>Rainbow Roll</b> -----	<b>16.95</b>
California roll wrapped with 6 slices of fresh fish	

## SHRIMP or SCALLOPS

Shrimp Entrées are \$18.95 (Scallops additional \$2)

<b>Broccoli GF</b> -----	<b>Garlic Sauce</b> 🥘
<b>Szechuan GF</b> 🥘 -----	<b>Hunan Style</b> 🥘
<b>Mixed Vegetables GF</b> -----	<b>Kung Pao</b> 🥘🥘
<b>Snow Pea Pods GF (+ \$1)</b> -----	<b>Cashew Nuts</b>
<b>Black Bean Sauce</b> -----	
<b>Shrimp w/ Lobster Sauce (+ \$1)</b> -----	

## BEEF

Beef Entrées are \$15.95

<b>Broccoli GF</b> -----	<b>Garlic Sauce</b> 🥘
<b>Szechuan GF</b> 🥘 -----	<b>Black Bean Sauce</b>
<b>Mixed Vegetables GF</b> -----	<b>Pepper Steak &amp; Onions</b>
<b>Snow Pea Pods GF (+ \$1)</b> -----	<b>Hunan Style</b> 🥘

## CHICKEN

Chicken Entrées are \$14.95

<b>Broccoli GF</b> -----	<b>Sweet &amp; Sour</b>
<b>Szechuan GF</b> 🥘 -----	<b>Garlic Sauce</b> 🥘
<b>Mixed Vegetables GF</b> -----	<b>Hunan Style</b> 🥘
<b>Snow Pea Pods GF (+ \$1)</b> -----	<b>Kung Pao</b> 🥘🥘
<b>Black Bean Sauce</b> -----	<b>Cashew Nuts</b>
<b>Moo Goo Gai Pan</b> -----	

## VEGETABLES

Vegetable Entrées are \$13.95

<b>Tofu &amp; Broccoli GF V</b> -----	<b>Tofu in Garlic Sauce V</b> 🥘
<b>Broccoli in Brown Sauce GF V</b> -----	
<b>Szechuan Tofu GF V</b> 🥘 -----	

## PORK

Pork Entrées are \$14.95

<b>Broccoli GF</b> -----	<b>Garlic Sauce</b> 🥘
<b>Szechuan GF</b> 🥘 -----	<b>Hunan Style</b> 🥘
<b>Mixed Vegetables GF</b> -----	

## TERIYAKI DINNERS

Grilled, served on top of a bed of fresh steamed vegetables and garnished with sesame seeds. Comes with a tossed salad with our ginger dressing, miso soup and a bowl of rice.

<b>Chicken</b> -----	<b>24.95</b>
<b>Salmon</b> -----	<b>25.95</b>
<b>Tofu V</b> -----	<b>19.95</b>
<b>Beef</b> -----	<b>27.95</b>
<b>Shrimp</b> -----	<b>28.95</b>
<b>Scallops</b> -----	<b>29.95</b>

## HIBACHI SPECIALTIES

Served with two hibachi shrimp, miso soup, fresh salad with ginger dressing, fresh vegetables and choice of noodles or fried rice.

**Hibachi is not available for takeout.**

Reservations are accepted. Plan ahead here!

<b>Chicken</b> -----	<b>23.95</b>	<b>Salmon</b> -----	<b>26.95</b>
Boneless tender chicken with teriyaki sauce		Palate pleasing fresh filet of salmon	
with <b>Shrimp</b>	<b>25.95</b>	with <b>Chicken</b>	<b>28.95</b>
with <b>Scallops</b>	<b>28.95</b>	with <b>Steak</b>	<b>27.95</b>
with <b>Salmon</b>	<b>28.95</b>	with <b>Scallops</b>	<b>28.95</b>
with <b>Steak</b>	<b>24.95</b>	with <b>Shrimp</b>	<b>26.95</b>
with <b>Filet Mignon</b>	<b>31.95</b>	with <b>Filet Mignon</b>	<b>33.95</b>
with <b>Lobster</b>	<b>32.95</b>	with <b>Lobster</b>	<b>35.95</b>
<b>Shrimp</b> -----	<b>28.95</b>	<b>Steak</b> -----	<b>27.95</b>
Jumbo shrimp sautéed to perfection		USDA prime sirloin steak	
with <b>Chicken</b>	<b>25.95</b>	with <b>Chicken</b>	<b>24.95</b>
with <b>Scallops</b>	<b>29.95</b>	with <b>Steak</b>	<b>27.95</b>
with <b>Salmon</b>	<b>26.95</b>	with <b>Shrimp</b>	<b>28.95</b>
with <b>Steak</b>	<b>28.95</b>	with <b>Scallops</b>	<b>30.95</b>
with <b>Filet Mignon</b>	<b>33.95</b>	with <b>Lobster</b>	<b>36.95</b>
with <b>Lobster</b>	<b>35.95</b>		
<b>Filet Mignon</b> -----	<b>31.95</b>	<b>Scallops</b> -----	<b>30.95</b>
A premium cut of the most flavorful of steaks		Jumbo scallops sautéed to perfection	
with <b>Chicken</b>	<b>31.95</b>	with <b>Chicken</b>	<b>28.95</b>
with <b>Salmon</b>	<b>33.95</b>	with <b>Steak</b>	<b>30.95</b>
with <b>Scallops</b>	<b>34.95</b>	with <b>Salmon</b>	<b>28.95</b>
with <b>Shrimp</b>	<b>33.95</b>	with <b>Shrimp</b>	<b>29.95</b>
with <b>Lobster</b>	<b>39.95</b>	with <b>Filet Mignon</b>	<b>34.95</b>
		with <b>Lobster</b>	<b>37.95</b>

<b>Veggies and Tofu V</b> -----	<b>22.95</b>
A special vegetarian dish consisting of tofu & colorful combinations of four fresh seasonal vegetables	
<b>Hibachi Lobster Tails</b> -----	<b>39.95</b>
A savory delicious way to enjoy a pair of the ocean's finest	
<b>Hibachi Steak House Fantasy</b> -----	<b>48.95</b>
Our exquisite ocean medley of succulent lobster tail, savory scallops and premium cut of filet mignon	

**GF** Can be prepared Gluten Free, Just Ask Your Server!

**V** Vegetarian

🥜 Contains Peanuts

🥘 **HOT & SPICY**

# CHEF SPECIAL CREATIONS

<b>Fire Dragon Roll</b> Seared black pepper tuna and -----	<b>15.95</b>
avocado, topped with spicy tuna and a honey wasabi sauce	
<b>Naruto Roll (roll has no rice)</b> -----	<b>16.95</b>
Tuna, salmon, yellow tail, avocado and crabstick wrapped in cucumber with a ponzu sauce	
<b>Tiger Roll</b> Tuna, salmon, yellowtail, with tempura -----	<b>16.95</b>
bits, wrapped in a "tiger striped" nori with black tobiko	
<b>Valentine Roll</b> -----	<b>16.95</b>
Spicy tuna and spicy salmon, avocado, topped with tuna and the chef's special honey wasabi sauce, wrapped in soy paper	
<b>Spicy Lobster Roll</b> Asparagus and crabstick inside ---	<b>17.95</b>
with spicy lobster and scallions outside with a honey wasabi sauce	
<b>Tuck 'n Roll GF</b> -----	<b>15.95</b>
Tuna, salmon, mango, and avocado inside wrapped with soy paper and drizzled with raspberry and mango sauce	
<b>K Town Roll</b> -----	<b>15.95</b>
Spicy white tuna and crunchy tempura bits inside. Tuna, white tuna and jalapeños on top with chili sauce	
<b>O.L. Roll</b> Spicy salmon and tempura bits inside -----	<b>16.95</b>
wrapped with tuna and mango with mango sauce outside	
<b>My Yoshi Roll</b> -----	<b>16.95</b>
Shrimp tempura, cucumber and cream cheese inside wrapped with spicy tuna, seaweed salad, wasabi mayo and eel sauce	
<b>Rock 'n Roll</b> -----	<b>17.95</b>
Shrimp tempura, eel, crabmeat, avocado and black tobiko drizzled with eel sauce and spicy mayo	
<b>Volcano Roll</b> -----	<b>16.95</b>
Shrimp, avocado, rice and nori, all wrapped and tempura fried, with spicy tuna, eel sauce, spicy mayo and scallions on top	
<b>Carter Roll</b> Yellowtail, avocado and lime inside -----	<b>15.95</b>
wrapped in soy paper, topped with spicy salmon, eel sauce and red tobiko	
<b>Gavin's Lobster Tempura Roll</b> -----	<b>17.95</b>
Mango, cucumber, lobster tempura, with spicy tuna and avocado on top	

## GOURMET CHEF SPECIALTIES

<b>Buddha's Delight GF V</b> -----	<b>13.95</b>
Mixed vegetables with tofu in a brown sauce	
<b>Chicken or Tofu Pad Thai GF (Tofu V) 🥘</b> -----	<b>13.95</b>
Rice noodles served with chicken or tofu, fresh vegetables, peanuts and basil in our chef's Thai sauce	
<b>Shrimp Pad Thai GF</b> 🥘 -----	<b>15.95</b>
Rice noodles served with shrimp, fresh vegetables, peanuts, and basil in our chef's Thai sauce	
<b>General Tso's Chicken or Tofu (Tofu V)</b> -----	<b>14.95</b>
Crispy chunks of all white meat chicken or tofu sautéed with our spicy housemade General Tso's sauce and garnished with broccoli	
<b>General Tso's Shrimp</b> -----	<b>17.95</b>
<b>Spicy Orange 🥘 or Sesame Chicken</b> -----	<b>14.95</b>
Chicken quickly fried over a high flame to retain full flavor in a delicate sesame or orange sauce	
<b>Spicy Orange 🥘 or Sesame Shrimp</b> -----	<b>17.95</b>
<b>Shrimp &amp; Chicken Combo GF</b> -----	<b>17.95</b>
Jumbo shrimp and diced chicken combination with vegetables in a brown sauce	
<b>Dragon &amp; Phoenix Hunan Style</b> -----	<b>18.95</b>
Crispy chunks of chicken in a spicy General Tso's sauce and jumbo shrimp in chili sauce	
<b>Hunan Triple</b> 🥘 -----	<b>18.95</b>
Combo of jumbo shrimp, chicken and beef with broccoli, mushrooms, green and red peppers, zucchini and pea pods in a spicy hunan sauce	
<b>Mongolian Beef or Chicken</b> -----	<b>20.95</b>
Thin sliced crispy cooked beef or chicken with mushrooms, onions and scallions, in a chef's special black pepper sweet and spicy sauce	
<b>Happy Family GF</b> -----	<b>21.95</b>
Chicken, roast pork, shrimp and scallops sautéed with mixed vegetables in a brown sauce	
<b>Hawaii Five-O GF</b> -----	<b>22.95</b>
Filet of beef, chicken, jumbo shrimp, scallops and lobster meat with assorted garden vegetables and pineapple chunks in a pineapple sauce	
<b>Tempura Dinner</b> -----	<b>22.95</b>
6 pieces tempura shrimp and assorted vegetables fried very crisply in light batter, served with tempura sauce, miso soup and tossed salad	
<b>Seafood Delight</b> 🥘 -----	<b>24.95</b>
Jumbo shrimp, lobster meat and scallops with fresh vegetables served in a hunan sauce	

## JAPANESE DINNER CREATIONS

All dinners include miso soup and tossed salad.

<b>Vegetarian Maki GF V</b> -----	<b>16.95</b>
Choose three of the following rolls: Cucumber, Avocado, Asparagus or Veg Head Roll and combine them to create this dish	