

# GREAT BEGINNINGS

## SOUPS & SALADS

<b>Miso Soup</b> -----	<b>4.50</b>
<b>Egg Drop Soup</b> -----	<b>4.50</b>
<b>Hot &amp; Sour Soup</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</b> -----	<b>4.75</b>
with housemade ginger dressing	
<b>Spicy Seaweed Salad GF</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, crabstick, sliced cucumbers, and seaweed, blended with spicy mayo	
<b>Avocado Salad</b> -----	<b>8.95</b>
Avocado, crabstick, cucumber, spicy mayo, tempura crunchy bits, sesame seeds and F.F. Roe served over a bed of lettuce	
<b>Kani Salad</b> -----	<b>8.25</b>
Crabstick, cucumbers, F.F. Roe, sesame seeds and tempura bits blended with spicy mayo	

## CHINESE APPETIZERS

<b>Small White Rice GF</b> -----	<b>3.95</b>
<b>Large White Rice GF</b> -----	<b>4.95</b>
<b>Gourmet Egg Roll</b> with pork (1 piece) 🍳 -----	<b>2.95</b>
<b>Spring Roll</b> with shrimp (1 piece) 🍳 -----	<b>3.50</b>
<b>Veggie Dumplings</b> (6 pieces) -----	<b>7.95</b>
(steamed or pan fried)	
<b>Cold Sesame Noodles</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>Calamari Skewers</b> (4 pieces) -----	<b>8.95</b>
<b>Chicken Yakitori</b> (4 pieces) -----	<b>8.50</b>
<b>Fried Chicken Wings</b> (10 pieces) 🍳 -----	<b>9.95</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>
Steamed soy beans, served slightly salted	
<b>Ebi Shumai</b> -----	<b>8.50</b>
6 fried shrimp dumplings with a light ginger soy dipping sauce	
<b>Shrimp 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	

## STEAMED SPECIALTIES

Served in bamboo steamer over a bed of fresh garden vegetables with a brown dipping sauce

<b>Tofu GF</b> -----	<b>13.95</b>
<b>Chicken GF</b> -----	<b>14.95</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</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>12.95</b>

## LO MEIN

<b>Vegetable</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 GF / Shrimp GF</b> -----	<b>5.25</b>	<b>6.25</b>
<b>Surf Clam GF / Octopus GF</b> -----	<b>5.75</b>	<b>6.75</b>
<b>Tilapia / Sea Bass GF / Salmon GF</b> -----	<b>6.00</b>	<b>7.00</b>
<b>Smoked Salmon GF</b> -----	<b>6.75</b>	<b>7.75</b>
<b>Sweet Shrimp GF / 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</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>White Tuna Bites</b> -----	<b>12.95</b>
Sliced white tuna covered with sliced mango topped with black tobiko in a housemade mild jalapeño sauce	
<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 with the Children's Hibachi menu.

### Sharing Hibachi Entrée

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

Board of Health warns consuming raw or undercooked food may result in the risk of foodborne illness

# HOSOMAKI (HOUSE ROLLS)

<b>Cucumber Roll GF</b> -----	<b>4.95</b>
<b>Avocado Roll GF</b> -----	<b>4.95</b>
<b>Veg Head Roll GF</b> -----	<b>5.95</b>
<b>Sweet Potato Roll</b> -----	<b>5.95</b>
Tempura fried sweet potato wrapped in rice and nori served inside out	
<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>Salmon Skin Roll GF</b> -----	<b>6.95</b>
<b>Japanese Bagel Roll GF</b> -----	<b>7.25</b>
Smoked salmon, cream cheese and scallions	
<b>Eel Roll</b> -----	<b>7.50</b>
<b>Tuna Roll GF</b> -----	<b>7.95</b>
<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>Philadelphia Roll</b> -----	<b>7.95</b>
Crab, shrimp and cream cheese inside out with scallions and sesame seeds	
<b>Yellow Tail Roll with Scallions GF</b> -----	<b>8.25</b>
<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 FF. 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, FF. 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	

## WOK SAUTÉED SPECIALTIES

The following dishes are created in a traditional Chinese style with fresh vegetables and sautéed over a high flame in our wok.

<b>SHRIMP</b> -----	<b>19.95</b>
<b>or SCALLOPS</b> -----	<b>21.95</b>
Either served with your choice of:	
<b>Broccoli GF</b> -----	<b>Szechuan GF</b> 🌶️
<b>Mixed Vegetables GF</b> -----	<b>Garlic Sauce</b> 🌶️
<b>Snow Pea Pods GF (+ \$1)</b> -----	<b>Hunan Style</b> 🌶️
<b>Black Bean Sauce</b> -----	<b>Kung Pao</b> 🌶️
<b>Shrimp w/Lobster Sauce (+ \$1)</b> -----	<b>Cashew Nuts</b> -----
<b>BEEF</b> -----	<b>17.95</b>
Served with your choice of:	
<b>Mixed Vegetables GF</b> -----	<b>Broccoli GF</b> -----
<b>Snow Pea Pods GF (+ \$1)</b> -----	<b>Szechuan GF</b> 🌶️
<b>Pepper Steak &amp; Onions</b> -----	<b>Garlic Sauce</b> 🌶️
<b>Black Bean Sauce</b> -----	<b>Hunan Style</b> 🌶️

<b>CHICKEN</b> -----	<b>15.95</b>
Served with your choice of:	
<b>Broccoli GF</b> -----	<b>Szechuan GF</b> 🌶️
<b>Mixed Vegetables GF</b> -----	<b>Garlic Sauce</b> 🌶️
<b>Snow Pea Pods GF (+ \$1)</b> -----	<b>Hunan Style</b> 🌶️
<b>Black Bean Sauce</b> -----	<b>Kung Pao</b> 🌶️
<b>Cashew Nuts</b> -----	<b>Sweet &amp; Sour</b> -----
<b>Moo Goo Gai Pan</b> -----	

<b>VEGETABLES</b> -----	<b>13.95</b>
Served with your choice of:	
<b>Tofu &amp; Broccoli GF V</b> -----	
<b>Broccoli in Brown Sauce GF V</b> -----	
<b>Szechuan Tofu GF V</b> 🌶️ -----	
<b>Tofu in Garlic Sauce V</b> 🌶️ -----	

<b>PORK</b> -----	<b>15.95</b>
Served with your choice of:	
<b>Broccoli GF</b> -----	<b>Szechuan GF</b> 🌶️
<b>Mixed Vegetables GF</b> -----	<b>Garlic Sauce</b> 🌶️
	<b>Hunan Style</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>Salmon</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</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> -----	<b>15.95</b>
Seared black pepper tuna and avocado, topped with spicy tuna, scallions, and 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>Carter Roll</b> -----	<b>15.95</b>
Yellowtail, avocado and lime inside. Wrapped in soy paper, topped with spicy salmon, eel sauce and red tobiko	
<b>Naruto Roll (roll has no rice)</b> -----	<b>16.95</b>
Tuna, salmon, yellowtail, avocado and crabstick wrapped in cucumber with a ponzu sauce	
<b>Tiger Roll</b> -----	<b>16.95</b>
Tuna, salmon, yellowtail, and avocado with tempura 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>The O.L. Roll</b> -----	<b>16.95</b>
Spicy salmon and tempura bits inside 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>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>Rock 'n Roll</b> -----	<b>17.95</b>
Shrimp tempura, eel, crabmeat, avocado and black tobiko drizzled with eel sauce and spicy mayo	
<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>Chicken Pad Thai GF</b> -----	<b>13.95</b>
Rice noodles served with chicken or tofu, fresh vegetables, peanuts and egg in our chef's Thai sauce	
<b>Vegetable or Tofu Pad Thai GF V</b> -----	<b>13.95</b>
<b>Shrimp Pad Thai GF</b> 🍳 -----	<b>15.95</b>
<b>General Tso's Chicken or Tofu V</b> 🌶️ -----	<b>14.95</b>
Crispy morsels 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</b> 🌶️ or <b>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</b> 🌶️ or <b>Sesame Shrimp</b> -----	<b>17.95</b>

<b>Shrimp &amp; Chicken Combo GF</b> -----	<b>17.95</b>
Jumbo shrimp and sliced chicken combination with vegetables in a brown sauce	
<b>Dragon &amp; Phoenix Hunan Style</b> 🌶️ -----	<b>18.95</b>
Crispy morsels 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 Chicken GF</b> -----	<b>19.95</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>Mongolian Beef GF</b> -----	<b>20.95</b>
<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 whole tail lobster 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 V</b> -----	<b>16.95</b>
Choose three of the following rolls: Cucumber, Avocado, Asparagus, Sweet Potato or Veg Head Roll and combine them to create this dish	
<b>Maki Combination</b> -----	<b>17.95</b>
California, Cucumber and Tuna Rolls	
<b>Tuna Sushi Dinner GF</b> -----	<b>21.95</b>
6 pieces of tuna on a seasoned block of	