


Appetizers

 - Spicy
GF - Gluten Free



 **Wonton with Hot Chili Oil (6) \$9**


Pork wontons in sweet Chinkiang vinegar, soy sauce, and chili oil.



Gyoza (8) \$7

Chicken and Pork Dumplings



Edamame (GF) \$7
 **Spicy \$8**



Whole Chicken Wings (4) \$10



Shanghai Pork Dumpling (8) \$10

Steam Only



Crabmeat Cheese Wonton (4) \$9



Vegetable Egg Roll (2) \$4



***Stuffed Jalapeno \$10**

Cream Cheese and Crab Mix with Spicy Mayo & Eel Sauce. Deep fried.



***Stuffed Avocado \$13**

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



Vietnamese Shrimp Roll (2) (GF) \$9

Wrapped with soft rice paper, served with a **peanut** Hoisin sauce. Served Cold.



Vietnamese Vegetable Roll (2) (GF) \$7

Green lettuce, rice noodle, carrots, and wood ear mushroom wrapped with soft rice paper, served with a **peanut** Hoisin sauce. Served Cold.



Vietnamese Pork Crispy Roll (2) \$8

Ground pork, jicama, carrots, and bean thread rolled up with rice paper and deep fried until crispy golden brown.



Squid Salad \$9



*** Yellowtail Jalapeno \$18**



Seaweed Salad \$7 (GF)



*** Tuna Salmon Avocado Tartare \$18**



Tako Sunomono \$10
Octopus & Cucumber in Citrus Sauce

Soup

GF-Gluten Free
🌶️ - Spicy

Cup (8 oz) Small (16 oz) Large (32 oz)



Egg Flower Soup (GF)

Cup \$3
Sm \$6
Large \$8



Miso Tofu Soup (GF)

\$3
\$6
\$9



🌶️ Hot & Sour Soup

\$4
\$8
\$10



Pork Wonton Soup

\$9
\$12

Sushi & Sashimi Plater

Served with Miso Soup or Salad



*** Sushi Platter \$35**

Chef's choice of 10 pc. Nigiri and 1 California Roll.



*** Sashimi Platter \$47**

Chef's choice of 15 pc. Sashimi

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

Discounts do not apply to Sushi & Sashimi Platter items

Hand Roll or Sushi Roll

Cone or 8 pieces



<i>*Salmon</i>	8
<i>*Spicy Salmon</i>	9
<i>*Tuna</i>	10
<i>*Spicy Tuna</i>	11
<i>*Yellowtail</i>	9
<i>*Spicy Yellowtail</i>	10

<i>Cucumber Avocado</i>	8
<i>Vegetable</i>	8
<i>California</i>	9
<i>Philadelphia</i>	12
<i>Shrimp Tempura</i>	12
<i>Spider</i>	16



Sushi or Sashimi

2 Pieces/Order

	<i>*French Kiss</i>	9	<i>Squid</i>	7
	<i>*White Tuna</i>	7.5	<i>*Scallop</i>	10.5
	<i>*Albacore Tuna</i>	7	<i>*Sea Urchin</i>	15
	<i>*Yellowtail</i>	8.5	<i>*Salmon Roe</i>	8.5
	<i>*Salmon</i>	7	<i>*Smelt Roe</i>	7
	<i>Smoked Salmon</i>	7	<i>Cooked</i>	
	<i>*Stipe Bass</i>	7.5	<i>Octopus</i>	8
	<i>*Hawaii Kampachi</i>	9	<i>Shrimp</i>	6
	<i>*Red Snapper</i>	7	<i>Eel</i>	10
	<i>Mackerel</i>	7	<i>Crab Meat</i>	7
	<i>*Surf Clam</i>	6	<i>Tofu Inari</i>	5
	<i>*Sweet Shrimp</i>	9	<i>Tamago</i>	5

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House Special Sushi Roll

<i>*French Kiss</i>	Shrimp tempura and spicy crab mix topped with salmon and mango salsa. Served with sweet chili sauce.	17
<i>*Rainbow Roll</i>	California roll topped with salmon, tuna, shrimp, yellowtail, and avocado.	18
<i>*Rocky Mountain</i>	Crab mix and cucumber, topped with avocado and lobster mix. Served with chef's special sauce	21
<i>*Vail Roll</i>	Shrimp tempura, crab mix, and cucumber inside. Spicy tuna and avocado on top. Served with sweet chili sauce and eel sauce.	19
<i>*Dragon Roll</i>	Shrimp tempura and crab mix topped with avocado and fresh water eel. Served with sweet eel sauce.	20
<i>*Rock & Roll</i>	A low carb sushi roll with Tuna, yellowtail, salmon, crab stick, and avocado wrapped with cucumber. Served with ponzu sauce. (No Rice)	17
<i>*Volcano Roll</i>	A deep fried special roll, filled with crab mix, salmon, eel, and avocado. Served with sweet chili sauce and eel sauce.	17
<i>*Sashimi Roll</i>	Tuna, salmon, yellowtail, white tuna, and avocado. Served with spicy mayo sauce.	21
<i>*Fire Starter</i>	Spicy tuna and cucumber topped with tuna and jalapeno. Served with siracha and ponzu sauce.	16
<i>*Twin Peak</i>	A deep fried California roll topped with spicy tuna and spicy salmon. Served with spicy mayo and eel sauce.	18
<i>*Crazy Dog</i>	Tempura shrimp, crabmeat, and cream cheese topped with crab stick, topped with masago and crunchy. Served with spicy mayo and eel sauce.	17
<i>*Salmon Lover</i>	Smoke salmon, Cream Cheese, and avocado topped with seared salmon, salmon roe and sliced lemon. Spicy mayo Sauce.	16
<i>*Yummy Roll</i>	Yellowtail, salmon, and avocado warped with seared yellowtail and sliced lemon, garnished with scallion chili pepper and Ponzu sauce.	18
<i>Las Vegas</i>	Deep fried salmon, cream cheese, crab stick, and avocado. Served with eel sauce and spicy mayo.	17
<i>*Asobi Roll</i>	Shrimp tempura, spicy tuna, and cucumber inside with unagi and avocado on top. Served with eel sauce and spicy mayo.	19
<i>*Tiger Roll</i>	Fresh salmon and unagi on top of a California roll with eel sauce and spicy mayo.	18
<i>*Ichiban</i>	Tempura Shrimp , cream cheese, avocado, masago, and crab mix. Topped with crunchy Tempura flakes, spicy mayo, and eel sauce.	17



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Hibachi Dinner

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

From the Sea

Black Cod/Mango Salsa	36	Shrimp	27
Tuna Steak	36	Calamari Steak	27
Wild Salmon	27	Mahi Mahi/Mango Salsa	32
Jumbo Scallop	38	Twin Lobster Tail	49
		Seafood Treasure	52
		Lobster Tail, Calamari, Shrimp, and Scallops	

Garden Delight

Served with Salad, Vegetables,
and Steamed Rice 23

Tofu, Zucchini, Mushrooms,
Green & Red Bell Peppers,
Broccoli, and Asparagus



Chicken & Seafood

Chicken	25
Chicken & Scallop	37
Chicken & Shrimp	33
Chicken & Salmon	33

From the Land

New York Strip	33
Rib Eye	36
Filet Mignon	40
Lamb Chop	38

Combo

NY Strip & Chicken	34
NY Strip & Shrimp	39
NY Strip & Salmon	39
NY Strip & Jumbo Scallop	46
NY Strip & Lobster Tail	48



*Substitute NY Strip to Filet Mignon	\$7
*Substitute NY Strip to Lamb Chop	\$7
*Substitute NY Strip to Rib Eye	\$6

Hibachi Dinners can not 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	14	Shrimp	17
NY Strip	19	Wild Salmon	17

*Sub NY Strip to Filet Mignon \$4

*Sub NY Strip to Rib Eye \$3

Side Order

with any Hibachi Dinner

Jumbo Scallops (4)	13	Lamb Chop (2)	12
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)	10
Salmon (4-5 oz)	9	Hibachi Fried Rice	5
Hibachi Vegetables	6		

Children's Drinks

Juice 4
Apple, Orange,
Pineapple, Cranberry

Milk 2.5
Horizon Organic 2%
Horizon Chocolate (Low fat)

Ramune Marble Soda 4
Original, Strawberry, Melon,
Grape, Lychee or Watermelon

S. Pellegrino 7 Hot Tea (Pot) 3



We ask that you only sit at a Hibachi Table if you will be eating Hibachi. Sushi can be ordered as appetizers.

18% Service Charge added to Hibachi Dinner Bill

\$20 Split Plate Charge applied to Hibachi Table Seat

Request separate checks or payments before you order

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