



Nigiri (1 order = 2 pieces)

DRINK MENU

SAKE	Small Large	
HOT		
Gekkeikan.....	7.25	9.95
Chambord (raspberry flavoring).....	9.50	12.50
COLD		
Fuki.....	8.50	14.00
BOTTLE SAKE		
Ozeki Nigori unfiltered (375 ml).....	16.50	
SPARKLING SAKE		
Ozeki Hana Awaka (250 ml)	16.50	
(Naturally carbonated with a sweet yet refreshing light flavor.)		

BEER	Small Large	
DOMESTIC (12 OZ.)	5.00	
Budweiser, Bud Light, Coors Light		
Michelob Ultra, Miller Lite,		
O'Doul's, Yuengling		
PREMIUM (12 OZ.)	6.00	
Corona, Guinness, Heineken, Samuel Adams,		
Amstel Light, Asahi, New Castle		
Sapporo, IPA		
DRAFT	6.00	
Kirin Ichiban, Sapporo,		
Blue Moon, Michelob Ultra		

WINE	Glass Bottle	
PLUM WINE		
Fuki Plum	8.50	34.00
BLUSH WINE		
Beringer White Zinfandel.....	7.50	30.00
SPARKLING WINE		
Freixenet (187 ml)	11.00	
Ruffino Prosecco (187 ml)	11.00	
HOUSE WINE (Vendange)		
Chardonnay	7.50	
Cabernet Sauvignon	7.50	
WHITE WINE		
Anterra Moscato, Italy.....	9.00	36.00
Schmitt Söhne Riesling, Germany	9.00	36.00
Clean Slate Riesling, Germany	10.00	40.00
Mezzacorona Pinot Grigio	9.00	36.00
Placido Pinot Grigio, Italy.....	9.00	36.00
Monkey-Bay Sauvignon Blanc,		
New Zealand.....	8.50	34.00
Kendall-Jackson Chardonnay.....	10.50	42.00

RED WINE	Glass Bottle	
Mirassou Pinot Noir	9.50	38.00
Bogle Merlot, CA.....	8.50	34.00
Woop Woop Shiraz, Aus	10.00	40.00
Yellow Tail Shiraz, Aus	8.50	34.00
Rodney Strong Cabernet-		
Sauvignon, CA	12.00	48.00
Bonanza Cabernet-		
Sauvignon, CA	12.00	48.00
Coppola Cabernet-		
Sauvignon, CA	12.00	48.00

HOUSE DRINKS

MARTINIS \$12.00
POMEGRANATE MARTINI
Pama Pomegranate Liqueur, Pomegranate Vodka,
Sweet & Sour, Cranberry Juice and a sugar rim.
CHOCOLATE MARTINI
Absolut Vanilla, Creme de Cacao, Kahlua,
Baileys Irish Cream and cream in a
chocolate swirled glass.
LEMON DROP MARTINI
Absolut Citron, Sweet & Sour, fresh squeezed
lemon with sugar, Sprite, and a sugar rim.
COSMOPOLITAN
Absolut Vodka, Cointreau, Lime and Cranberry Juice.
TSUNAMI
Absolut Vodka, Hypnotic, Plum wine,
Blue Curacao, Sweet & Sour, and Sprite.
JAPANESE SUNRISE
Absolut Mandarin, Cointreau, Peach Schnapps,
Cranberry and Orange Juice.
PEAR MARTINI
Grey Goose La Poire, Amaretto,
Sweet & Sour, and Sprite.

HOUSE SPECIALS
HOUSE MARGARITA \$9.25
(Top Shelf add \$3.00)
Tequila, Triple Sec, Lime, Sweet & Sour,
and Orange Juice.
WASABI COOL-AID \$10.75
Absolut Mandarin, Absolut Citron, Peach Schnapps,
Creme de Banana, Blue Curacao, Pineapple
and Orange Juice.
SANGRIA \$9.75
Red, White, or Blush Wine, Muddled Cherries, Oranges,
Peach Schnapps, Amaretto, Juice mix and 7-Up.
WASABI MAMA \$10.00
Malibu Rum, Light Rum, Creme de Banana,
Grenadine, Pineapple and Orange Juice.
JUNE BUG \$10.75
Malibu Rum, Midori Melon Liqueur, Peach Schnapps,
Pineapple and Orange Juice.
MAI TAI \$10.25
Light Rum, Triple Sec, Creme de Almond,
Grenadine, Pineapple and Orange Juice.
LONG ISLAND TEA \$10.00
(Top Shelf add \$3.00)
Vodka, Gin, Rum, Tequila, Triple Sec,
Sweet & Sour, and Coke.
MIMOSA \$10.50
Freixenet Sparkling Wine with Orange Juice.

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LUNCH ENTREES

11:00 AM - 2:30 PM

All lunch entrees are cooked hibachi style, freshly on the grill, and served at your table w/ vegetables (zucchini, onion, & carrots) and fried rice. Includes fresh tossed salad w/ our secret Wasabi dressing.

VEGETABLE	\$14.95
CHICKEN	14.95
STEAK*	16.95
SALMON	17.75
SALMON & CHICKEN	22.50
SALMON & SHRIMP	23.50
WHITE FISH.....	15.95
SHRIMP	17.95
SCALLOP	22.50
RIBEYE*.....	19.50
FILET MIGNON*.....	22.50
STEAK* & CHICKEN	19.25
SHRIMP & CHICKEN	19.25
STEAK* & SHRIMP	19.50
CHICKEN & SCALLOP.....	26.50
SHRIMP & SCALLOP	27.95
STEAK* & SCALLOP	27.95
RIBEYE* & SHRIMP.....	23.50
FILET MIGNON* & CHICKEN.....	26.95
FILET MIGNON* & SHRIMP.....	27.95
SAMURAI LUNCH (STEAK*, SHRIMP, CHICKEN).....	27.95

BENTO BOX

Available during lunch only.

All bento box come with house salad, sushi roll, shrimp and vegetable tempura, steamed rice, and fruit.

CHICKEN.....	\$18.75
WHITE FISH.....	19.95
STEAK*.....	19.95

BIRTHDAY

CAKE, SONG & PICTURE

\$8.50

Please notify server.

Available for lunch & dinner.

LUNCH CHILDREN'S MENU

10 Years Old & Under Only

All lunch served with house salad, vegetables, fried rice, and sweet carrots.

CHICKEN	\$13.25
STEAK*	14.50
SHRIMP	14.50

BEVERAGES

Coke, Diet Coke, Coke Zero, Sprite, Mello Yello, Dr. Pepper,	
Iced Tea, Green Tea, Coffee.....	\$3.50
Bottle Water	3.50
Orange Juice, Cranberry Juice, Pineapple Juice, Milk (no refills) ..	4.95

Should you have any food allergies, please notify the manager or your server before ordering. All food allergies must be cooked in the back.
*CUSTOMER ADVISORY: Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.
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DINNER ENTREES

All dinner entrees are cooked hibachi style, freshly on the grill, and served with our famous flaming shrimp appetizers at your table w/ vegetables (zucchini, onion, & carrots) and fried rice. Includes Japanese soup and fresh tossed salad w/ our secret Wasabi dressing.

VEGETABLE	\$23.50
CHICKEN	25.50
SHRIMP	31.50
SCALLOP	37.00
RIBEYE*.....	33.75
SHRIMP & TERIYAKI CHICKEN	31.75
RIBEYE* & TERIYAKI CHICKEN	34.00
RIBEYE* & SHRIMP.....	35.00
RIBEYE* & SCALLOP.....	37.50
FILET MIGNON*.....	37.50
FILET MIGNON* & SHRIMP.....	36.75
FILET MIGNON* & CHICKEN.....	36.50
FILET MIGNON* & SCALLOP.....	39.50
SALMON & CHICKEN	33.75
SALMON & RIBEYE*.....	35.00
SALMON & SHRIMP	35.00
WHITE FISH & RIBEYE*.....	34.50
WHITE FISH & CHICKEN.....	33.75
SHRIMP & SCALLOP	36.25
SHRIMP & WHITE FISH.....	34.00
SAMURAI DINNER (RIBEYE*, SHRIMP, CHICKEN).....	39.95
SEAFOOD COMBO (LOBSTER, SHRIMP, SCALLOP).....	53.25
WASABI DINNER (FILET MIGNON*, LOBSTER, SHRIMP)	55.50

EARLY BIRD SPECIALS

MON - FRI - until 6:00 SAT & SUN - until 5:30

SALMON & CHICKEN.....	\$29.95
SHRIMP & CHICKEN.....	29.95
RIBEYE* & CHICKEN	29.95
RIBEYE* & SHRIMP	30.95

PLATE CHARGE

(IF SHARING AN ENTRÉE)

Served with soup, salad, shrimp appetizer, vegetables, and fried rice.
\$16.00 FOR AN ADULT
14.25 FOR A CHILD

DINNER CHILDREN'S MENU

10 Years Old & Under Only

Served with Shrimp Appetizer, Soup, Salad, Vegetables, Fried Rice, and Sweet Carrots.

CHICKEN	\$18.00
RIBEYE*	19.50
SHRIMP	19.50

SIDE ORDERS

With Entrée Only

CHICKEN.....	\$11.95	SWEET CARROTS	\$4.00
SHRIMP.....	12.95	VEGETABLES	4.25
SCALLOP.....	17.95	FRIED/STEAMED RICE ..	4.25
SALMON.....	13.95	BROCCOLI	4.25
RIBEYE*	15.95	WHITE FISH	12.75
LOBSTER.....	25.50	FILET MIGNON*	18.00

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STARTERS & SUSHI

SOUP

MUSHROOM SOUP.....	\$ 2.95
Mushroom, tempura crunchy, scallion in a clear chicken broth.	
MISO SOUP	\$2.95
Soy bean paste soup with seaweed and scallions.	
SEAFOOD SOUP	\$8.50
Shrimp, scallop, krab stick, fish cake, vegetable in clear broth.	

SALAD

HOUSE SALAD	\$3.25
SEAWEED SALAD.....	\$5.95
• SALMON SPICY SALAD	\$7.55
Diced salmon, cucumber with house spicy sauce.	
• TUNA SPICY SALAD	\$7.55
Diced tuna, cucumber with house spicy sauce.	
SQUID SALAD	\$7.55
Seasoned tender squid.	
BABY OCTUPUS SALAD	\$7.55
CUCUMBER SALAD.....	\$6.25
Sliced cucumber and carrot with krab stick in house sauce.	

ROLL

• ALASKAN ROLL	\$8.25
Salmon, tomato, shrimp sauce, avocado with smelt egg outside. (Shrimp Sauce)	
• CALIFORNIA ROLL	\$7.50
Krab stick, smelt egg, shrimp sauce, and avocado.	
CATERPILLAR ROLL.....	\$11.50
Eel, cream cheese inside wrap with avocado.	
KRAB STICK AVOCADO ROLL...	\$6.50
Krab stick, avocado.	
CUCUMBER ROLL.....	\$5.50
• FRIED TNT ROLL	\$10.00
Deep fried salmon, krab stick, asparagus. Top with spicy sauce & scallion.	
• RAW DYNAMITE ROLL	\$10.00
Tuna, scallion, tempura crunchy with house special hot sauce.	
• EAST GARDEN ROLL.....	\$13.50
Krab stick, avocado inside wrap with tuna and salmon.	
EEL ROLL.....	\$7.75
BBQ eel and cucumber.	
• HAWAII ROLL	\$9.50
Tuna tempura, krab stick, avocado, and cucumber with smelt egg.	
• ICHIBAN ROLL	\$9.50
Tuna, escolar (white tuna), avocado with smelt egg outside.	
• KAMAKAZE ROLL	\$9.25
Yellow tail, cucumber with house spicy sauce and smelt egg outside.	
PHILLY ROLL.....	\$9.25
Smoked salmon, avocado, and cream cheese.	
• SALMON ROLL	\$7.25
• SALMON CUCUMBER ROLL	\$7.50
SALMON SKIN ROLL	\$7.00
Cucumber, scallion.	
SHRIMP TEMPURA ROLL	\$7.50
Tempura shrimp and shrimp sauce on top.	
SMOKED SALMON AVOCADO...	\$8.25
• SPICY TUNA ROLL	\$7.75
• TOKYO ROLL.....	\$9.50
Tobiko and smelt egg outside, krab stick, avocado, cucumber inside.	
• TUNA ROLL	\$7.50
• YELLOW TAIL SCALLION ROLL.....	\$8.50
• WASABI ROLL	\$9.00
Tuna spicy and cucumber inside, wasabi smelt egg outside.	
UT ROLL	\$8.75
Shrimp tempura and krab stick inside.	
• JALAPEÑO ROLL	\$9.50
Shrimp tempura, krab, cream cheese, jalapeño, and volcano sauce.	
VEGETABLE ROLL	\$6.50

• Raw Item • Spicy Item

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APPETIZER

GYOZA.....	\$7.75
(6) Pan steamed beef dumplings served with chili pepper soy sauce.	
BAKED GREEN MUSSELS.....	\$7.75
(4) Baked green mussel with special sauce, fish egg, and avocado.	
SHRIMP TEMPURA.....	\$9.50
(4) Served with Tempura veggies	
SOFT SHELL CRAB.....	\$10.75
Served with Tempura veggies.	
EDAMAME	\$5.00
Boiled soy bean with light salt.	
• TUNA TATAKI.....	\$15.00
Lightly seared tuna with seaweed salad and scallions in house special sauce & scallion.	
• WASABI CEVICHE.....	\$15.50
Tuna, salmon, white fish, crab, cucumber, avocado, onion, tomato, cilantro, and masago and served with corn tortilla chips.	

UDON-NOODLE

VEGETABLE UDON	\$13.50
HOUSE UDON	\$15.50
Shrimp, chicken, and scallop.	
CHICKEN UDON	\$13.50
SHRIMP UDON	\$15.00

SASHIMI (NO RICE)

• APPETIZER (6 Pieces)	\$14.50
• TUNA or SALMON (6 Pieces)	\$15.50
• YELLOWTAIL (6 Pieces).....	\$18.00
• SASHIMI SPECIAL (10 Pieces)	\$24.75
• SASHIMI DELUXE (14 Pieces).....	\$29.95

ASSORTED SUSHI

• REGULAR CHEF.....	\$22.00
6 pieces with shrimp tempura roll.	
• DELUXE CHEF	\$26.50
8 pieces with tuna roll.	
• CHIRASHI.....	\$28.95
A bowl of sushi rice topped with a combination of fish.	

HOUSE SPECIAL ROLL

DOUBLE SHRIMP ROLL	\$15.75
Cooked shrimp, avocado on top, shrimp tempura inside.	
• BAMBOO ROLL	\$15.75
Shrimp tempura and sweet & spicy tempura crunchy inside. Salmon and avocado outside.	
• RAINBOW ROLL	\$17.00
Salmon, tuna, white fish, avocado, and smelt outside, krab stick inside.	
• SPIDER ROLL Soft shell crab.	\$11.00
• SUPER CRUNCH ROLL	\$16.00
Smoked salmon, tobiko outside, tempura crunchy, smelt roe, and cucumber inside.	
• SUBMARINE ROLL.....	\$17.50
Tuna, salmon, tobiko outside, yellow tail, cucumber, avocado inside.	
• TIGER ROLL.....	\$17.50
Tuna, salmon, shrimp outside, krab stick, cucumber, avocado inside.	
• RAW VOLCANO ROLL	\$17.50
Tuna, avocado outside with spicy powder, tuna spicy and cucumber inside.	
• SPICY CRUNCHY ROLL.....	\$15.75
Spicy tuna outside, spicy crunch and cucumber inside.	
• SAMURAI ROLL.....	\$17.50
Salmon outside, tuna, yellow tail, cucumber, krab stick inside.	
DRAGON ROLL	\$17.50
Eel and avocado outside, shrimp tempura, krab stick, cream cheese inside.	
• YUMMY YUMMY ROLL	\$17.50
Salmon, tuna, yellow tail, and cream cheese inside, flash fried.	
• JAX VOLCANO ROLL	\$12.50
California roll with baked krab on top.	
ANGEL ROLL.....	\$12.50
Shrimp tempura, crab, cream cheese, with crunchy on top.	