

Hibachi

JAPANESE STEAKHOUSE



STARTERS



Japanese Crab Rolls \$4

Crab and cream cheese
rangoon, 2 pieces

Gyoza Dumplings \$7

Pan fried pork and vegetable
dumplings, 6 pieces

Shumai \$7

Steamed shrimp dumpling,
6 pieces

Japanese Egg Rolls \$4

Beef and vegetables, 2 pieces

Edamame \$5

Lightly salted whole
soybeans in the pod

Chicken Wings \$8

Crispy wings served with
sweet chili sauce, 6 pieces

Appetizer Sampler \$9

1 egg roll, 1 crab roll, 2 chicken
wings, 2 shrimp tempura

Shrimp Tempura \$7

Deep fried shrimp battered in
tempura crumbs, 5 pieces

Seaweed Salad \$4

Served over a bed of lettuce

Fried Tofu \$6

Served with a sweet pineapple
sauce



COCKTAILS

Plum Sangria \$8

Our famous refreshing drink of sweet plum
wine and pineapple juice over ice

Mango Mojito \$9

Malibu mango rum, Bacardi, crushed mint
leaves, fresh limes, pineapple, mango puree

Mai Tai \$8

A classic tropical drink of rum and amaretto
mixed with pineapple and orange

Pina Cola \$9

A frozen drink with rum, coconut, and
pineapple juice

Mango Daquiri \$9

Three Olives mango blended with mango puree
and pineapple with a strawberry swirl

Zombie \$8

Not for the weak, a drink of Meyer's rum,
Captain Morgan and tropical fruit juices

Blue Hawaii \$8

Vodka and blue curacao combined with
coconut and pineapple juice

Rangoon Mule \$8

Absolut Citron, ginger beer, and lime juice

Peachberry Margarita \$8

Tequila, peach schnapps, triple sec, and sour
topped off with strawberry puree

Planter's Punch \$8

Bacardi and Malibu with tropical fruit juices

BEER

Sapporo 12oz or 22oz (can), Kirin Ichiban,
Kirin Light, Stella Artois, Columbus IPA,
Bud Light, Budweiser, Miller Lite, Blue Moon,
Michelob Ultra, Coors Light, Labatt Blue,
Corona, Heineken, Dortmund, Yuengling

WINE

	GLASS / BOTTLE
FU-KI PLUM WINE - JAPAN	\$8 / \$29
LAGARIA PINOT GRIGIO - ITALY	\$7 / \$26
KENDALL JACKSON CHARDONNAY - CALIFORNIA	\$9 / \$32
NEIRANO MOSCATO D'ASTI - CALIFORNIA	\$8 / \$29
RICHTER RIESLING - GERMANY	\$8 / \$29
COASTAL VINE WHITE ZINFANDEL - CALIFORNIA	\$6 / \$24
CASTLE ROCK PINOT NOIR - CALIFORNIA	\$7 / \$26
LOS VASCOS CABERNET - CHILE	\$8 / \$29
BAREFOOT RED BLEND - CALIFORNIA	\$6 / \$24

SAKE

SHO CHIKU BAI TRADITIONAL HOT SAKE	\$6 SM / \$11 LG
SHO CHIKU BAI CREAM NIGORI UNFILTERED	\$10 / 300ML BTL
SHO CHIKU BAI GINJO	\$13 / 300ML BTL
MIO SPARKLING	\$14 / 300ML BTL
HAKUTSURU CREAM NIGORI UNFILTERED	\$14 / 300ML BTL

HIBACHI LUNCH

**Includes fried rice or noodles (both for \$2),
soup or salad (both for \$2), and mixed vegetables.**

CHOICE OF THREE MEATS

\$19

CHOICE OF TWO MEATS

\$15

**Teriyaki Chicken, Bourbon Chicken,
Pineapple Chicken, Lemon Chicken, Shrimp
Salmon, Shark. Upgrade to Filet Mignon \$3,
Ribeye \$2, New York Steak \$1, Scallops \$1**

BEVERAGES

**Pepsi, Diet Pepsi, 7up,
Sweet Green Tea, Pink
Lemonade, Dr. Pepper,
Unsweetened Tea \$2.9
Hot Tea, Coffee \$2.5
Smoothies: Coconut,
Strawberry, Mango \$5
Japanese Soda \$3.5**

**LUNCH NEW YORK STEAK \$12
LUNCH TERIYAKI RIBEYE \$14
LUNCH FILET MIGNON \$15
LUNCH TERIYAKI CHICKEN \$10
LUNCH BOURBON CHICKEN \$10
LUNCH LEMON CHICKEN \$10
LUNCH PINEAPPLE CHICKEN \$10
LUNCH HIBACHI SHRIMP \$12
LUNCH TERIYAKI SALMON \$12
LUNCH TERIYAKI SCALLOPS \$13
LUNCH TERIYAKI SHARK STEAK \$13
LUNCH VEGETABLE TOFU STIR FRY \$9
LUNCH CHICKEN YAKISOBA NOODLE \$11
LUNCH BEEF YAKISOBA NOODLE \$12**

18% Service charge will be added to parties of 6 or more. Additional gratuity is appreciated for exceptional service.
Please let your server and chef know if you have any special dietary needs.
*Consuming raw and undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness