

# Hibachi

JAPANESE STEAKHOUSE



## STARTERS



### **Appetizer Sampler \$9**

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

### **Japanese Egg Rolls \$4**

Beef and vegetables, 2 pieces

### **Japanese Crab Rolls \$4**

Crab and cream cheese rangoon, 2 pieces

### **Shumai \$7**

Steamed shrimp dumpling, 6 pieces

### **Edamame \$5**

Lightly salted whole soybeans in the pod

### **Chicken Wings \$8**

Crispy wings served with sweet chili sauce, 6 pieces

### **Gyoza Dumplings \$7**

Pan fried pork and vegetable dumplings, 6 pieces

### **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 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
KINSEN 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**

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**\$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, Root Beer,  
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 4 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