DOMESTIC BEER	3.75
BEER (BOTTLE)	
RAMUNE (JAPANESE SODA, BOTTLE) MARBLE, STRAWBERRY, MELON	2.50
JUICE PINAPPLE, ORANGE, APPLE, CANBERRY,	2.50
GREEN TEA: HOT (honey) 0.50 OR COLD	2.25
SPARKLING WATER, GINGER ALE	
BOTTLED WATER	2.25
STRAWBERRY, PEACH, RED RASPBERRY, MANGO	2.75
FLAVOURED ICE TEA (COMPLIMENTARY REFILLS)	2.75
COKE, DIET COKE, BARQ'S ROOT BEER, SPRITE, DR. PEPPER, PINK LEMONADE, , CLUB SODA ICE TEA / SWEET & UNSWEET (COMPLIMENTARY REFILLS)	2.25
SOFT DRINK (COMPLIMENTARY REFILLS)	2.25

ADAMS, YUELING
3.95
4.50
6.95

SAKE (JAPANESE RICE WINE	()		
HOT SAKE (HOUSE)	SMALL	4.95	LARGE 8.95
COLD SAKE (HOUSE)			7.95
SAKE (PREMIUM) SERVED CHILLED		GLASS	BOTTLE
INFUSED FLAVORS GINJO SAKE			
MOON STONE ASIAN PEARSAKE	750ML	5.50	30.00
MOON STONE PLUM SAKE	750ML	5 50	30.00

MOON STONE PLUM SAKE	750ML	5.50	30.00
NIGORI (UNFILTERED) SILKY MILD CRM	E SAKE		

SHO CHIKU BAI NIGORI	375ML	12.95
GEKKEIKAN NIGORI	300ML	14.95

PREMIUM GINJO SAKE		
GEKKEIKAN DRAFT SAKE	187ML	10.95
CHO CHIKH BALCINIO	20014	14.05

PLUM	WINE		

TAKARA PLUN WINE
Premium white wine beverage with plum flavors and caramel.

GEKKIKAN PLUM (DARK/ SWEETER)



SPECIAL MARTINI BY SAMURAI 7.95

LYCHEE SAKETINI

A delicious Japanese tradition mixed with Grey Goose Vodka, sake, lychee syrup and garnished with fresh lychee fruit.

PEACH BLOSSOM SAKETINI

Let your evening blossom with this martini. A fruity blend of peach vodka, cold sake, and Cointreau with fresh peaches inside a chilled glass.

SAKE-RITA MARTINI

Enjoy two sides of the globe mixed into one delicious martini! Our sake-Rita is a juicy blend of triple sec, cold sake, sour mix with a hint of lime.

BLUE SKY SAKETINI

A perfect martini for the summer's blue skies! Mixed with Absolut vodka, cold sake, blue curacao, sour mix, and triple sec with an olive garnish.

DROP OF LEMON MARTINI

A premium lemon drop martini made with lemon flavored vodka, sweet & sour mix, with a sugar coated rim & lemon twist.

PEARAPPLE MARTINI

This apple martini has a different spin to it. Made with absolut pear vodka, apple pucker, pineapple juice & fresh sweet & sour mix, with cherry garnish.

COSMOPOLITAN MARTINI

Our world- known martini! Blended nicely with Vodka, Triple sec, fresh lime and cranberry juices with a lime garnish.

GEISHA SUNRISE

Featuring flavor mandarin orange flavored vodka, Japanese sake, Cointreau liqueur, cranberry juice & fresh squeezed lime, with an orange twist.

GOLDEN BIRD MARTINI

You'll be flying high when you try our Golden Bird Martini. Our exclusive mix of E & J, Bacardi Dragonberry, Malibu rum, banana liqueur, fresh lime and pineapple juice. Garnished with fresh orange and cherry

SWEET SAMURAI SAKETINI

Japanese sake with grey goose vodka and watermelon pucker, garnish with cherry.

SPECIAL COCKTAIL BY SAMURAI 6.95

BERRY SAMURAI

Berry delicious with a blast of flavor! Made with blueberry vodka, Razzmatazz, and cranberry juice.

BLUEBERRY MUFFIN

It's name explains it well. A delicious cocktail mixed with Stoli Blueberry Vodka, butterscotch liqueur, blue curação, a splash of fresh pineapple juice and finished with sprite.

CARRIBEAN SUNSET

A perfect summer treat! Mixed to perfection with Malibu Rum, Bacardi, Meyers Dark rum, peach schnapps, fresh orange juice and pineapple juice.

KIWI COCKTAIL

A beautiful summer delight! Blended nicely with Malibu Rum, Midori, and fresh pineapple juice.

SAMURAI BREEZE

Breeze through your troubles and enjoy the night with this cocktail. Mixed to enjoy with rum, coconut cream, crème de banana, pineapple and orange juice.

FRUIT COCKTAIL

A fruity delight mixed just right. A delicious mixture of sake, melon liqueur, pineapple & lime juices.

TANGO TWIST

Bitterly sweet with a tangy twist. Blended well with sake, triplesec orange juice, sweet and dry vermouths.

JAPANESE SLIPPER

A popular but slippery treat! A cocktail mixed nicely with Midon, Cointreau, fresh lemon juice, and a splash of watermelon.

WHITE SPIDER

A delicious cocktail w.(a mean bite! Mixed w.(Gin, Vodka, Cointreau, finished with sweet & sour.

MIND ERASER

Clear your mind! A stout but sweet mix of vodka, Kahlua, buttershots, & finished with sprite.

^{*}FULL BAR (MODIFY YOUR OWN DRINK)

^{*}PLEASE VISIT OUR FULL SERVICE BAR FOR VAST VARIETY OF YOUR FAVORITE SPIRITS.

WINES

WINES		
RIESLING	GLASS	BOTTLE
POLKA DOT RIESLING, PFALZ Peaches and spice with just the right amount of acidity make this wine a good many Japanese cuisine.	6.95 atch with	26
ANEW RIESLING, COLUMBIA VALLEY	7.50	28
Light & refreshing with a harmonious balance of bright crispness, soft floral arom	as, & fresh fru	t flavors.
CHATEAU ST MICHELLE RIESLING,	7.50	•
COLUMBIA VALLEY Fresh crisp and balanced style. Delicious flavors of ripe peach and juicy pear are with racy acidity.	7.50 e underscored	28
CHARDONNAY		
HOUSE CHARDONNAY-BAREFOOT, CALIFORNIA A delightful wine with tempting flavors of green apples and peaches, hints of hone	5.95 ey and vanilla	22
enhance the buttery finish.		••
KENWOOD CHARDONNAY, SONOMA, CA Notes of vanilla, citrus and oak outline this full-bodied wine.	6.95	26
LA MERIKA CHARDONNAY, CENTRAL COAST	6.95	26
Medium bodied. Green apple, lemon, buttery bread.	7.95	30
KENDALL JACKSON CHARDONNAY, MONTEREY, CA	1.95	30
Barrel fermented, and malolactic fermentation with nice balance of toasty oak and	d long finish.	
RODNEY STRONG CHARDONNAY,		
SONOMA, CA	7.95	30
Complex layers of oak, with good balance of fruit on the finish.		
PINOT NOTR		
MIRASSOU PINOT NOIR, CALIFORNIA Fresh fruit flavors of pomegranates, cherries and currants with a nice fruit balance	5.95 e.	22
MARK WEST PINOT NOIR,CA	7.95	30
forth aromas of young plum, vanilla, raw raspberry and a little bit o RODNEY STRONG PINOT NOIR, SONOMA, CA Silky bold flavor of red cherry, with a smooth combination of vanilla and oak.		42
WHITE ZINFANDEL		
HOUSE WHITE ZINFANDEL-BAREFOOT,		
CALIFORNIA	5.95	22
A refreshing wine with tropical aromas of fresh pineapple and sweet citrus, flavo strawberries and pears intensity the smooth, crisp finish.	rs of ripe	
BERINGER WHITE ZINFADEL, CALIFORNIA Slightly sweet, crisp and refreshing, bursting with the aromas and flavors of fresh	6.95 sh fruit, strong	26
strawberries & raspberries.		
WOODBRIDGE WHITE ZINFANDEL, CALIFORNIA A refreshing wine, displaying aromas & flavors of raspberries & strawberries with	6.95 th a hint of citro	26 IS.
MOSCATO	1	
HOUSE MOSCATO-BAREFOOT, CALIFORNIA A sweet wine with delicious mouth-watering flavors of juicy peach and apricots orange citrus complement a crisp, refreshing finish.	5.95 hints of lemon	22 and
CAPOSALDO MOSCATO, ITALY	7.93	30
Pleasantly sweet and lightly effervescent wine. With peaches, flower blossoms clean, crisp finish.		
TINTERO SORI GRAMELLA MOSCATO D'ASTI ASTI, ITALY	l, 8.95	34
Floral & fizzy, medium bodied. Honey, peaches, nectarine.	1	V.C
		TARREST .

CABERNET SAUVIGNON		
HOUSE CABERNET-BAREFOOT, CALIFORNIA A jammy wine with robust flavors of wild berries and currants, hints of toasted oa enhance the velvety smooth finish	5.95 k and clove	22
LA MERIKA CABERNET SAUVIGNON, CENTRAL COAST, CA Dark and dense blackberry, wild spices, and cocoa powder.	7.50	28
KENWOOD CABERNET SAUVIGNON, SONOMA, CA Black currants and raspberry with deep flavors of cassis and blackberry.	7.95	30
RODNEY STRONG CABERNET SAUVIGNON, SONOMA, CA Layers of dark currant and toasty oak flavors on the finish.	8.50	32
KENDALL JACKSON CABERNET SAUVIGNON SONOMA, CA Classic cabernet with nice layers of oak, chocolate and mint on the finish.	i,	42
MERLOT		
HOUSE MERLOT-BAREFOOT, CALIFORNIA A luscious wine with alluring flavors of boysenberry and chocolate, hints of anise tannins complement the decadent, silky finish.	5.95 and subtle	22
KENWOOD MERLOT, SONOMA, CA Soft tannins and subtle oak with underlying tones of vanilla on the finish.	7.95	30
RODNEY STRONG MERLOT, SONOMA, CA Flavors of blackberry, plum and red jimmy fruit.	8.50	32
PINOT GRIGIO		
HOUSE PINOT GRIGIO-BAREFOOT, CALIFORNIA A crisp and refreshing wine with bright aromas and flavors of citrus and fresh gr of jasmine complement a brght, delicate, flavorful finish.	5.95 een apple. Hints	22
ECCO DOMANI PINOT GRIGIO, DELLE VENEZIE Full-bodied with tropical fruit, notes of apple and pineapple flavors.	7.50	28
FERRARI-CARANO PINOT GRIGIO, SONOMA, CA A light style, displays aromas of white peach, green apple and melon, with delic of floral and citrus zest. Silky and round in texture, yet bright and crisp with conclingering to the long finish.		
SAUVIGNON BLANC		
HOUSE SAUVIGNON BLANC-BAREFOOT, CALIFORNIA An elegant wine with enticing aromas of honeydew and nectarines. Flavors of p complement the soft, smoky finish.	5.95 ear and lime	22
STARBOROUGH SAUVIGNON BLANC, NEW ZEALAND Crisp and clean with bright acidity, with gooseberry aromas, and lemon tones or	7.50 n the finish.	28

KENDALL JACKSON SAUVOGNON BLANC,
MONTEREY, CA
Citrus and grassy overtones make this bright and lively wine a refreshing start.

28

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SOUP

		2.50
(Clear Japanese style bonito konbubroth with noodles, mushrooms& scallions	
		2.50
	Traditional Japanese soy bean paste soup with tofu, seaweed and scallions	
I	EGG DROP SOUP	2.50
1	Nispy beaten eggs boiled in Japanese style Bonito konbu broth with crunchy & scallions	
		4.50
(Clear Japanese style bonito konbubroth with pork dumplings & vegetables	
1	SEAFOOD SOUP	6.95
	Shrimp, scallop, manila clam, white fish and vegetables	
	SEAFOOD MUSHI	6.95
5	Traditional Japanese style soup with shrimp, scallops, white fish & vegetables, steamed with eq	9 9
SA	ALAD	
	GARDEN SALAD Mixed baby greens with iceberg lettuce, cucumber, tomato and served with home-made ginger dressing	2.50
	CUCUMBER NOODLE SALAD Fine hand-sliced cucumber noodles tossed with our chef's lime dressing. Add topping of crab stick 2.00 or surf clam 2.00 or octopus 3.00 or mixed creamy white tuna 5.00	5.25
	SEAWEED SALAD Seasoned green seaweed marinated in sesame seeds sauce	6.50
	SQUID SALAD Seasoned sliced squid with vegetables marinated in sesame seeds sauce	6.50
	AVOCADO SALAD Diced fresh avocado on mixed baby greens & cucumber served with chef's tobiko creamy misdressing	7.50
	CRAWFISH SALAD Boiled and peeled Louisiana crawfish tails, tossed in spicy sauce and served with mixed baby greens & avocado	7.95
	SALMON SKIN SALAD Baked crispy salmon skin with mixed baby greens, cucumbers and special soy salad dressing	7.95
	SNOW CRAB SALAD House flavored delicious snow crab with avocado & masago.	7.95
(4)	SPICY TUNA SALAD Fresh tuna tossed with spicy sauce and served with baby greens & avocado	9.50
	EEL SALAD B.B.Q eel with cucumbers and avocado, topped with special tobiko eel sauce	9.95
4	SASHIMI SALAD Thinly sliced fresh tuna, salmon, octopus & crab stick, served on a bed of baby greens with creamy lemon dressing	9.95
	BLUE CRAB SALAD Jumbo lump blue crab served on a bed of thinly sliced home marinated cucumbers & our creamy sauce.	10.95
*	SEAFOOD SALAD Assortment of fresh diced fish on a bed of cucumbers & seaweed, served with chef's shichim soy dressing	10.95
*		10.95

Sushi & Sashimi Combination

ALA CARTE FROM SUSHI BAR

SUSHI NIGIRI /FISH ON TOP WITH SUSHI RICE 2 PIECES PER ORDER (NIGIRI SUSHI MAY BE MADE WITH MORE OR LESS RICE UPON REQUEST!)

SASHIMI / (SUCED FISH WITHOUT RICE) 3 PIECES PER ORDER ALL'SEAFOOD ITEMS

FRESH FISH EEL-B.B.Q (FRESH WATER)	NIGIRI	SASHIMI
FRESH FISH		
EEL-B.B.Q (FRESH WATER)	5.50	7.95
⊕ MACKEREL	4.95	7.25
SMOKED SALMON	5.50	7.95
TELLOW TAIL (FATTY BELLY)	6.95	9.95
ESCOLAR (WHITE TUNA)	4.95	7.25
SALMON (FRESH/SCOTTISH)	4.95	7.25
TUNA (YELLOW FIN / AHI)	5.75	8.25
MACKEREL SMOKED SALMON YELLOW TAIL (FATTY BELLY) ESCOLAR (WHITE TUNA) SALMON (FRESH / SCOTTISH) TUNA (YELLOW FIN / AHI) YELLOW TAIL	5.95	8.95
TORO (FATTY TUNA / BLUE FIN)		M/P
TORO (FATTY TUNA/ BLUE FIN) ALBACORE TUNA (SEARED /JAPANESE WHITE TUNA)	5.50	7.95
SHELL FISH CONCH SCALLOP (APPANESE) SQUID SWEET SHRIMP		
⊕ CONCH	4.95	7.25
SCALLOP (JAPANESE)	5.75	8.50
SQUID	4.75	6.95
SWEET SHRIMP	7.50	9.95
CRAB STICK (KANIKAMA)	4.75	6.95
OCTOPUS	4.95	7.25
SHRIMP (COOKED)	4.75	6.95
SURF CLAM	4.75	6.95
CRAB STICK (KANIKAMA) OCTOPUS SHRIMP (COOKED) SURF CLAM SNOW CRAB	4.95	7.25
CRAWFISH (LOUISANA, SPICY MIX)	4.95	7.25
BLUE CRAB (JUMBO LUMP)	5.95	8.95
CAVIAR (REGULAR OR WITH QUAIL EGG 1.00)		
CAVIAR (REGULAR OR WITH QUAIL EGG 1.00) FLYING FISH ROE / TOBIKO (BLACK / SWEET)	4.95	7.25
# FLYING FISH ROE / TOBIKO	4.95	7.25
SMELT ROE (MASAGO)	4.95	7.25
FLYING FISH ROE / TOBIKO (RED / SWEET)	4.95	7.25
(RED / SWEET) FINAL (SALMON ROE)	4.95	7.25
SEA URCHIN (UNI)	M/P	M/P



APPETIZERS FROM KITCHEN

EDAMAME

4.75

Steamed soy bean pods, lightly salted

CALAMARI RING 5.95

Golden & crispy, deep fried squid rings w.sweet chilli sauce

SHRIMP SHUMAI 5.95

Freshly homemade steamed shrimp dumplings served with garlic dipping sauce

WASABI SHUMAI 7.50

Homemade steamed pork dumplings wrapped in wasabi skin served with garlic dipping sauce

GYOZA 7.95

Homemade pan-fried pork dumplings served with garlic dipping sauce

HARU MAKI (SPRING ROLL) 8.95

Samurai-styled spring roll
wrapped with choice of snow
crab or crawfish &cream cheese
inside, deep fried until golden
brown, served with sweet chilli sauce

COCONUT SHRIMP 9.95

Jumbo shrimp rolled in shredded coconut and deep fried until golden brown, served with a creamy sauce

GOLDEN OYSTER 9.95

Fresh oyster stuffed w. chopped pecans & battered with corn flour, deep fried until golden brown and served with chef's special spicy sauce

CHICKEN FINGER 6.95

Golden breaded chicken breast, deep fried and served with sweet and sour sauce.

CRISPY CREAM CHEESE PUFF 6.95

crab & cream cheese wrapped in woton, deep fried, served with sweet plum sauce

VEGETABLE TEMPURA 7.50

5 veggies, choice of: mushroom, sweet potato, bell pepper, zucchini squash, onion ring, or broccoli

CHICKEN TEMPURA 7.95 2 chicken & 3 veggies

CRAB STICK TEMPURA 8.95 2 crab stick & 3 veggies

SHRIMP TEMPURA 8.95 2 shrimp & 3 vegetables

CHICKEN KABAB (BREAST) 6.50

SABA YAKI 8.95

Grilled marinated mackerel served with our chef's lime ponzu sauce

HAMACHIKAMA 10.95

Seasoned fresh yellowtail neck broiled to golden brown & served with chef's limeponzu sauce

B.B.Q. SQUID STEAK 11.95

B.B.Q whole squid in a special buttery teriyaki sauce, served on a hot plate

MISO BLACK COD 12.95

Marinated and miso flavored Japanese black cod fish, baked until golden brown

KATSU CHICKEN 7.95

lightly breaded and fried Japanese style until golden brown and served with our homemade katsu sauce

AGEDASHI TOFU

Deep fried crispy tofu with a special tempura sauce

SOFT-SHELL CRAB 8.95

5.50

Deep fried soft-shell crab served w. chef's ponzu sauce.

WASABI SHRIMP 9.98

Tempura-battered jumbo shrimp, deep fried & served w. delightful wasabi sauce

BAKED GREEN MUSSEL 7.95

Baked New Zealand jumbo mussels in shell with creamy tobiko sauce

BAKED SALMON 10.95

Fresh salmon baked & wrapped around tasty snowcrab & topped with chef's B.B.Q sauce

BAKED JUMBO SCALLOP 10.95

Fresh jumbo scallop in shell with mushrooms & baked with chef's special creamy tobiko sauce

VEGGIE SPRING ROLLS 5.95

Crispy rolls filled with julienned carrots, cabbage, celery and mushrooms, served with sweet plum sauce



APPETIZERS FROM SUSHI BAR

- SUSHI SAMPLE 8.95
 Assorted nigiri sushi with 1 tuna,
 1 salmon, 1 white tuna, 1 crab
 stick &1 shrimp
- SASHIMI SAMPLE 10.95
 Assorted freshly sliced fish: 2
 tuna, 3 salmon & 2 white tuna
- S OSHINKO 6.50
 Assorted Japanese pickled vegs
- Thinly sliced kiwi placed in between 2 snowcrab cakes & drizzled with black & white sauce

TUNA (AHI / YELLOW FIN)

- MANGO TUNA 12.95
 Fresh thinly sliced tuna wrapped around beautiful golden mangos, served on baby greens and homemade pickled cucumbers with miso sauce
- TUNA SUNSET 12.95
 Sashimi style tuna served with golden, slightly spicy seasoned sauce
- TUNA TARTA 12.95

 Diced fresh tuna with chopped green onions, served with black caviar & quail egg yolk

YELLOW TAIL

YELLOW TAIL TARTA 15.95 Diced fresh yellowtail w. chopped green onions, served w. black caviar & quail egg yolk

SALMON (FRESH / SCOTTISH)

- COASTAL SALMON 12.95
 Cream cheese and asparagus
 rolled with thinly sliced & torched
 salmon, served over a bed of
 chef's special zesty garlic sauce,
 and topped off with jalapeno &
 black caviar
- Tions SALMON 12.95

 Diced fresh salmon mixed w. kiwi in chef's black tobiko sauce served on top of cucumber noodles
- ROSE SASHIMI
 Thinly sliced fresh tuna and salmon, rolled in the shape of a rose placed on top of fresh baby greens, served with the chef's special sauce
- SALMON SUNSET 12.95
 Sashimi style salmon served
 with golden lightly spicy
 seasoned sauce

SHELL FISH

- BABY OCTOPUS 7.50 Seasoned marinated baby octopus
- TROPICAL CONCH 12.95
 Thinly sliced conch served with house special miso sauce

WHITE FISH

- STRAWBERRY
 WHITE TUNA
 Diced white tuna mixed with
 fresh strawberries and creamy
 sauce, served on top of
- WASABI WHITE TUNA 12.95 Sashimi style white tuna served with chef's special wasabi sauce

TATAKI (SEARED)

cucumber noodles

- SEARED JUMBO
 SCALLOP 10.95
 Torched jumbo scallop thinly
 sliced, served with a spicy garlic
 sauce
- BEEF TATAKI 11.95 Lightly torched filet mignon, thinly sliced, and served with chef's special lemon sauce
- Seared tuna with black pepper, thinly sliced, and served with shichimiponzu sauce
- TUNA TATAKI
 Lightly torched tuna, thinly
 sliced, and served with chef's
 special lemon sauce
- SEARED ALBACORE
 TUNA 12.95
 Lightly torched albacore tuna,
 block cut, and served on top of
 sliced avocado with chef's chili
 ponzu sauce





4.25

VEGETABLES

ASPARAGUS ROLL

Steamed asparagus rolled in sushi rice, seaweed outside

AVOCADO ROLL 4.25

Fresh avocado rolled in sushi rice, seaweed outside

CUCUMBER ROLL 4.25

Fresh cucumbers rolled in sushi rice, seaweed outside

KANPYO ROLL 4.25

Sweet marinated and cooked squash rolled in sushi rice, seaweed outside

OSHINKO ROLL 4.25

Yellow pickled radish rolled in sushi rice, seaweed outside

SHITAKE MUSHROOM ROLL4.25

Sweet marinated & cooked shitake mushroom rolled in sushi rice, seaweed outside

VEGETABLE ROLL 5.25

Asparagus, avocado, cucumbers, kanpyo, yamaboko, oshinko & baby greens rolled with sushi rice, seaweed outside

YAMAGOBO ROLL 4.25

Pickled mountain burdock root rolled with sushi rice, seaweed outside

4.95 SWEET POTATO ROLL

Tempura sweet potato rolled with seaweed and sushi rice outside

BUILD YOUR OWN ROLL 7.95

Can't find a roll with what you like from our menu? Then build your own! You decide what goes inside your roll. No more than 3 items. Does not include shrimp or chicken tempura & soft shell crab.

SHELL FISH

BOSTON ROLL

Steamed shrimp with cucumbers & mayonnaise rolled with seaweed and sushi rice outside

5.95

5.95

5.25

5.75

8.95

6.50

5.25

5.95

8.75

FIRE CRUNCH ROLL 5.95

Snowcrab, cream cheese and crunchy tempura flakes rolled with seaweed and sushi rice outside, top with spicy mayo and red chilli sauce

CALIFORNIA ROLL

Crabstick, avocado and cucumbers rolled inside of seaweed, sushi rice and smelt roe outside

CRUNCHY ROLL Snowcrab, avocado and crunchy tempura flakes

rolled with seaweed and sushi rice outside

CRAB STICK ROLL 4.95

Crab stick rolled in sushi rice, seaweed outside

SNOW CRAB ROLL

Snow crab mixed with house special sauce, avocado and asparagus rolled with seaweed and sushi rice outside

ROCK'N ROLL

Shrimp or chicken tempura, snow crab & avocado rolled with seaweed & sushi rice outside with smelt roe & seafood sauce

SCALLOP ROLL

Fresh sea scallop rolled with sushi rice. seaweed outside

SHRIMP ROLL

Steamed jumbo shrimp rolled in sushi rice. seaweed outside

SHRIMP AVOCADO ROLL

Steamed jumbo shrimp with avocado rolled in sushi rice, seaweed outside

SHRIMP TEMPURA ROLL

Tempura shrimp or chicken, cucumbers and baby greens rolled with seaweed, sushi rice and smelt roe outside with B.B.Q sauce

SOFT-SHELL CRAB ROLL

8.75 Tempura fried Japanese soft-shell crab. cucumbers & baby greens rolled w. sushi rice, seaweed outside & B.B.Q sauce

FRESH FISH

FR	ESH FISH	
7	ALASKA ROLL Smoked salmon, avocado, cucumbers and sme roe rolled with seaweed and sushi rice outside	5.95 It
	EEL AVOCADO B.B.Q fresh water eel and avocado rolled with seaweed and sushi rice outside	6.25
	EEL CUCUMBER ROLL B.B.Q fresh water eel and cucumbers rolled with seaweed & sushi rice outside	6.25
*	PHILADELPHIA ROLL Smoked salmon and creamcheese rolled with seaweed, sushi rice and scallions	6.25
1	SALMON ROLL Fresh salmon rolled with sushi rice, seaweed or	5.25 Itside
*	SALMON APPLE ROLL Fresh salmon and fresh sliced apple rolled with seaweed & sushi rice outside	5.95
7	SALMON AVOCADO ROLL Fresh salmon and avocado rolled with seaweed and sushi rice outside	
*	SALMON MANGO ROLL Fresh salmon and mango rolled with seaweed and sushi rice outside	5.95
*	SALMON SKIN ROLL Baked marinated salmon skin and cucumber rolled with seaweed and sushi rice outside	6.75
9	SMOKED SALMON ROLL Smoked salmon rolled with sushi rice, seaweed of	5.25 outside
*	SMOKED SALMON AVOCADO ROLL Smoked salmon and avocado rolled with seaweed and sushi rice outside	5.95
4	TUNA ROLL Fresh yellow fin tuna rolled with sushi rice, seaweed outside	5.25
-	TUNA AVOCADO ROLL Fresh yellowfin tuna and avocado rolled with seaweed and sushi rice outside	5.95
(1)	TUNA APPLE ROLL Fresh yellow fin tuna & fresh sliced apple rolled w. seaweed & sushi rice outside	5.95
*	TUNA MANGO ROLL Fresh yellowfin tuna and mango rolled with seaweed and sushi rice outside	5.95
*	WHITE TUNA ROLL White tuna and cucumbers rolled with seaweed and sushi rice outside	5.95
*	YELLOWTAIL FATTY BELLY ROLL Fresh yellowtail fatty belly and scallions rolled with sushi rice, seaweed outside	6.95
	The second secon	

** YELLOWTAIL ROLL
Fresh yellowtail and scallions rolled with sushince, seaweed outside

SPICY

SPICY SHRIMP ROLL	5.95
Dices of steamed shrimp mixed with our sy sauce and Cucumbers, rolled with seawed sushi rice outside	

SPICY TUNA ROLL Dices of tuna mixed with our spicy sauce and cucumbers, rolled with seaweed and sushi rice outside 5.95

SPICY SCALLOP ROLL 6.25 Dices of sea scallop mixed with our spicy sauce, rolled with seaweed and sushi rice outside

SPICY YELLOW TAIL ROLL 6.25 Dices of yellow tail mixed with our spicy sauce and cucumbers, rolled with seaweed and sushi rice outside

)	CRAWFISH ROLL	5.95
	Spicy cooked Louisiana crawfish and avocado	
	rolled with eegweed and euchi rice outside	

SPICY SALMON ROLL	5.95
Dices of fresh salmon mixed with our spicy sa	
and cucumbers, rolled with seaweed and sus	nı

SUSHI BOX

JAPANESE STYLE SUSHI RICE CAKE MADE WITH LAYERS OF SUSHI RICE, SNOW CRAB, AVOCADO WITH YOUR CHOICE OF SEAFOOD ON TOP

CRAB STICK BOX	11.95
SHRIMP BOX	11.95
* TUNA BOX	12.95
* SALMON BOX	12.95
WHITE TUNA BOX	12.95
EEL BOX	14.95
SPECIAL BOX (TUNA, SALMON, AVOCADO & B.B.Q. EEL)	13.95
SMOKED SALMON BOX	13.95
₩ YELLOWTAIL BOX	15.95
FATTY YELLOWTAIL BOX	16.95

SAMURAI'S SPECIAL SIGNATURE ROLLS

(SEAWEED WRAP MAY BE SUBSTITUTED FOR SOY PAPER OR RICE PAPER, ROLLS CAN BE MADE WITH MORE OR LESS RICE UPON REQUEST)

SAMURAI 10.95

A tasty blend of chopped fresh fish in a mild spicy sauce in a tempura fried roll, dressed in our unique homemade chef's special sauce and garnished with scallions, toasted sesame seeds and smelt roe

GREAT LADY 10.95

Thin clear rice paper with tuna, snowcrab, avocado, cucumber and smelt roe, served with a miso cream sauce

\$\overline{\pi}\$ LE BELLE 10.95

Thin clear rice paper with salmon, snowcrab, avocado, cucumber and smelt roe, served with spicy sunset sauce

D'IBERVILLE

Snowcrab, avocado, white tuna and smelt roe with seaweed outside, slightly deep fried and served with volcano sauce

KANI NARUTO

Crabstick, avocado & smelt roe rolled in our finely hand-sliced, paper-thin cucumber wrap, served with chef's lime ponzu sauce

SNOW CRAB NARUTO

Snowcrab, crabstick, avocado & smelt roe rolled in our finely hand-sliced, paper-thin cucumber wrap, served with our sweet creamy sauce

PHOENIX TAIL 11.95

Trio of fresh salmon, tuna & white fish along with crabstick, avocado and smelt roe rolled In crispy seaweed, slightly deep fried and served with our B.B.Q eel sauce

(TAIJI 11.95

Snowcrab, asparagus, spicy tuna & smelt roe rolled with seaweed on the outside, lightly deep fried, served with volcano sauce

RAINBOW

Snowcrab & avocado inside, topped with freshsalmon, tuna, white fish & avocado

GOLDEN ROCKY

12.95 Spicy tuna, avocado, crunchy & smelt roe inside

12.95

with golden soybean sheet outside

MISSISSIPPI 12.95

Selected fresh salmon deep fried in a traditional tempura batter & topped with our tasty snow crab & smelt roe, served with B.B.Q eel sauce

GREEN DRAGON 12.95

Delectable B.B.Q eel & cucumber roll with fresh avocado & smelt roe on top, served w. eel sauce

(RED DRAGON 12.95

Flaky shrimp tempura and zesty tuna inside with crunchy, masago and scallions BBQ ell sause on top

TUNA NARUTO 13.95

Tuna, crabstick, avocado & smelt roe rolled in our finely hand-sliced, paper-thin cucumber wrap, served with our miso nuruto sauce

SPICY TUNA NARUTO

13.95

Spicy tuna, crabstick, avocado & smelt roe rolled in our finely hand-sliced, paper-thin cucumber wrap, served with our creamy B.B.Q sauce

HAWAIIAN 13.95

Tropical flavored coconut shrimp rolled w. cream cheese, topped with fresh cut mango, avocado & sweet red roe, accompanied by our special pineapple sauce

ORANGE DRAGON

13.95

Spicy tuna cream cheese inside deep fried, top with baked snow crab smelt roe scallions drizzled with BBQ eel sauce and spicy mayo

SALMON NAROTO 13.95

Fresh salmon, crabstick, avocado & smelt roe rolled in our finely hand-sliced, paper thin cucumber wrap, served w. our miso naruto sauce

MARDI GRAS 13.95

Fresh yellowfin tuna & mango rolled inside with layers of freshly cut avocado on top with sprinkled black caviar & honey mustard sauce

MARBLE ROCK'N

13.95

Jumbo tempura shrimp accompanied by snow crab, avocado, asparagus, baby greens & smelt roe, wrapped in a special marble soy sheet and topped with our tasty B.B.Q sauce

GULFPORT

A jumbo roll of tuna, salmon & yellowtail rolled in fresh chopped scallions, served with creamy wasabi sauce

SAMURAI 2

Snowcrab and avocado inside, freshly chopped spicy salmon on top along with crunchy tempura flakes, scallions & smelt roe

BOMB BOMBS

Seaweed outside style of California roll, topped with half snow crab &half spicy tuna or either topped with all snow crab/13.95 orall spicy tuna/15.95 served with crispy crunchy, masago & scallions, drizzled with house spicy volcano sauce

PEACOCK

14.95

Fresh salmon, avocado, cream cheese & smelt roe inside w. thinly sliced avocado & tuna on top, sprinkled with black caviar & served with our yellow, creamy honey mustard sauce

PINK LADY

14.95

A trio of fresh salmon, tuna, snowcrab inside with avocado, cream cheese & smelt roe wrapped in a pink soybean sheet outside, along with our house special honey mustard sauce

FOUR SEASONS

14.95

Our house favorite consisting of fresh salmon and avocado traditionally rolled with seaweed and sushi rice and topped with four colorful and flavorful tobiko flying fish roe

THE HULK

14.95

A combination of B.B.Q eel, snowcrab, avocado, smelt roe & a touch of spicy tuna rolled inside, wrapped with a light green soybean sheet outside & served with our taiji sauce

COWBOY

14.95

A delicious blend of snowcrab, steamed asparagus and cream cheese rolled inside with thinly sliced, seared fresh filet mignon and red flying fish roe on top, served with our Samurai- styled spicy volcano sauce Deep fried Japanese soft shell crab & spicy

MOJO

15.95

crawfish rolled inside, topped off with snowcrab and smelt roe and served with B.B.Q sauce

15.95

Jumbo tempura shrimp and spicy tuna rolled inside, topped with layers of toasted B.B.Q eel, avocado & smelt roe, also served with eel sauce

SPICE GIRL

15.95

Selected tuna seasoned with black pepper and herbs, along with avocado & smelt roe inside, topped with delicious snowcrab & spiced up by sprinkles of spicy Japanese chili powder

SPICY LADY

15.95

Diced fresh salmon, tuna, yellowtail & white fish mixed in a spicy sauce, along with yellowfin tuna seasoned with black pepper and herbs, avocado and smelt roe inside, served with B.B.Q volcano sauce with scallions & black caviar

CATERPILLAR

15.95

Delightful crawfish & avocado on the inside with spicy tuna, snowcrab & wasabi tobiko on top, served with B.B.Q eel sauce

TIGER

15.95

Pairing of fresh salmon & tuna rolled inside with crunchy tempura fakes, scallions and smelt roe on the outside, along with even more tuna, salmon & eel on top, served with B.B.Q sauce

ANGEL

15.95

A unique creation of our chef tempura shrimp & cream cheese inside, topped with tuna, snow crab, avocado and salmon roe, served with chef's spicy B.B.O sauce

BLUE CRAB NARUTO

15.95

Jumbo lump blue crab, crabstick, avocado & smelt roe rolled in our finely hand-sliced paper-thin cucumber wrap, served with chef's creamy miso sauce

FIRE DRAGON

Tasty snowcrab and freshly peeled avocado inside, topped with delicious B.B.Q eel & smelt roe, served with creamy B.B.Q eel sauce

CLASSIC PHOENIX TAIL 15.95

A trio of fresh salmon, tuna & white fish along with crabstick, avocado & smelt roe rolled inside of smoked salmon & crispy seaweed, slightly deep fried & served with our spicy volcano sauce

PACIFIC

15.95

Seared albacore tuna, jalapeno, cucumber & smelt roe rolled inside, topped with fresh mango & avocado, finished with red tobiko and served with our special creamy sauce

CRAZY MONKEY

15.95

A spicy mixture of fresh salmon, jalapeno, chili spice, smelt roe, scallions, and tempura flakes that is rolled with fruity mango and topped with spicy tuna, avocado and black caviar, alongside rich spicy volcano sauce

PINK SUNSHINE

Deep fried Japanese soft-shell crab, snowcrab, steamed asparagus, baby greens & smelt roe rolled inside a delicate pink soy wrap & served with chef's black & white sauce

(**) CRAZY HORSE

15.95

Fresh salmon, cream cheese, avocado & smelt roe on the inside & topped with crunchy yellowtail and red tobiko, served with spicy volcano sauce

DRAGON TAIL

15.95

Diced fresh yellowtail mixed with crunchy, scallions & smelt roe rolled inside & topped with fresh salmon, avocado, black caviar, served with hot volcano sauce

DANCING DRAGON

15.95

Spicy tuna, avocado, and crunchy tempura flakes inside with B.B.Q eel & wasabi tobiko on top, served w. eel sauce

VALENTINE'S

15.95

A blend of spicy, crunchy tuna & avocado rolled inside, topped with more spicy tuna, red caviar & our special tangy honey mustard sauce

SAINTS

15.95

Fresh white tuna, snowcrab and jalapeno inside, topped with fresh golden mango & black tobiko, laid on a bed of Samurai-styled honey mustard sauce

GREEN GOBLIN

15.95

Snowcrab, crawfish and cream cheese rolled inside, topped with salmon, fresh avocado and wasabi tobiko, served with our fine wasabi sauce

SNOW WHITE

15.95

Fresh white tuna, cream cheese, avocado and smelt roe inside, topped with more white tuna, avocado and red tobiko, laid over a bed of our savory wasabi sauce

VOLCANO

California roll -crabstick, avocado, cucumber& smelt roe with seaweed outside, topped with baked jumbo scallop, smelt roe, scallions and crunchy, also drizzled with B.B.Q sauce and spicy mayo sauce

BUILD YOUR OWN ROLL

Can't find a roll with what you like from our menu? Then build your own! You decide what goes inside your roll & even the toppings. No more than 6 iteams.

"Substitutions for seaweed wrap, such as say paper or rice paper, are available "Low-sodium say sauce is automatically provided, with the availability of regu lar say sauce & gluten-free sov souce upon request

DINNER FROM SUSHI BAR

SERVED WITH GARDEN SALAD AND SOUP (CHOICE OF MISO, OSUMASHI OR EGG DROP SOUP)

SUSHI REGULAR
Assorted nigiri sushi: 2 tuna, 2 fresh salmon, white fish, crab stick, shrimp, eel & a California roll

SUSHI DELUXE
Assorted nigiri sushi: 2 tuna, 2 fresh salmon, yellow tail, white fish, crab stick, Shrimp, eel, smelt roe & a tuna roll

CHIRASHI
Assorted sashimi on top of seasoned sushi rice: 3 tuna, 3 fresh salmon, 2 yellowtail, 2 white fish, octopus, shrimp, crab stick, egg omelet, shitake mushroom & pickles

UNAGI (B.B.Q.EEL) DONBURI
Bowl of rice topped with B.B.Q. eel, chef's seasoning and pickled radish

SASHIMI DELUXE
Assorted sashimi: 4tuna, 3 fresh salmon, 2 yellow tail, 2 white fish, 2 octopus, 2 surf clarm & 2 crab stick with a bowl sushi rice

SUSHI & SASHIMI COMBO Assorted nigiri sushi: tuna, fresh salmon, white fish, crab stick, shrimp & assorted sashimi: 3 tuna, 3 fresh salmon, 3 yellow tail, 3 white fish, served with a California roll

COVE BOAT FOR TWO
Assorted nigiri sushi: 2 tuna, 2 fresh salmon, 2 white fish, 2 shrimp & assorted sashimi: 4 tuna, 4 fresh salmon, 4 white fish, 4 octopus, served with California roll & spicy tuna roll

DINNER ROLLS COMBINATION

16.95

CHOICE OF ANY THREE OF THE FOLLOWING ROLLS, SERVED WITH GARDEN SALAD AND SOUP (CHOICE OF MISO, OSUMASHI OR EGG DROP SOUP)

VEGETABLES

ASPARAGUS ROLL AVOCADO ROLL CUCUMBER ROLL
KANPYO ROLL OSHINKO ROLL VEGETABLE ROLL
SHITAKE MUSHROOM ROLL YAMABOKO ROLL SWEET POTOATO ROLL

SPICY

CRAWFISH ROLL SPICY TUNA ROLL SPICY SHRIMP ROLL FIRE CRUNCHY

SPICY SALMON ROLL

FRESH FISH

ALASKA ROLL SALMON ROLL

TUNA MANGO ROLL

SALMON APPLE ROLL SALMON SKIN ROLL

TUNA ROLL

SALMON AVOCADO ROLL
TUNA AVOCADO ROLL

WHITE TUNA ROLL

SHELL FISH BOSTON ROLL

BOSTON ROLL
CRAB STICK ROLL

CALIFORNIA ROLL SNOW CRAB ROLL **CRUNCHY ROLL**

substitutions for senweed wrop, such as soy paper or rice paper, overbuildable low-sadian car lauce is automatically provided, with the availability of regula nuce a gluent was soy sauce upon request

Sushi Regular



KATSU

LIGHTLY BREADED JAPANESE STYLE AND FRIED UNTIL GOLDEN BROWN, SERVED WITH HOMEMADE KATSU SAUCE

CHICKEN (CHICKEN BREAST) 13.95 SALMON (FRESH / SCOTTISH) 16.95 RED SNAPPER (JAPANESE) 15.95

BENTO BOX DINNER
SERVED WITH SNOWCRAB ROLL, GYOZA, ORANGES, WHITE RICE OR FRIED RICE CHOICE OF ANY 2 ITEMS FROM TERIYAKI, TEMPURA OR KATSU

TERIYAKI:

VEGETABLES	6.95	CHICKEN	6.95	BEEF	8.95
RED SNAPPER	8.95	SALMON	8.95	SHRIMP	8.95
SCALLOP	10.95	TUNA	10.95		
TEMPURA:					
VEGTABLE	6.95	CHICKEN	7.95	CRABSTICK	7.95
SHRIMP	8.95	SOFT-SHELL CRAB	8.95		
KATSU:					
CHICKEN	705	DED CHARDED	0.05	CALMON	0.05

HIBACHI DINNER

SERVED WITH GARDEN SALAD AND SOUP (CHOICE OF MISO, OSUMASHI OR EGG DROP SOUP) mixed vegetables, steamed rice or fried rice substitution for noodle \$2.50extra

HIBACHI VEGETABLE	11.95	HIBACHI SALMON	16.95
HIBACHI TOFU	12.95	HIBACHI RED SNAPPER	16.95
HIBACHI CHICKEN	13.95	HIBACHI SQUID	16.95
HIBACHI STEAK	15.95	HIBACHI SCALLOP	18.95
HIBACHI SHRIMP	16.95	HIBACHI LOBSTER	21.95



HIBACHI COMBINATION Choice of any 2 items or more

Served with garden salad and soup(choice of miso, osumashi or egg drop mixed vegetables, steamed rice or fried rice substitution for noodle \$2.50extra

CHICKEN	7.95	RED SNAPPER	10.95
STEAK	10.95	SQUID	10.95
SHRIMP	10.95	SCALLOP	11.95
SALMON	10.95	LOBSTER	15.95

ALA CARTE FROM KITCHEN

OYAKO DONBURI Bowl of white rice topped with sliced chicken breast sautéed with vegetables and scrambled eggs YAKINIKU DONBURI Bowl of white rice topped with Japaneses style sautéed ribeye steak and onions FRIED RICE (MAINESH) Japaneses style fried rice and vegetables with your choice VEGETABLE 10.95 STEAK 12.95 SHIRMP 12.95 NOODLES UDON (Inpense-style fried whate four wheat roodles) VAKI UDON / SOBA Sautéed Japanese noodles and vegetables with your choice of chicken, beef or shrimp TEMPURA UDON / SOBA Choice of noodle soup with vegetables and tempura shrimp SEAFOOD UDON / SOBA Choice of noodle soup with vegetables and tempura shrimp SEAFOOD UDON / SOBA Choice of noodle soup with shrimp, white fish, scallop, manila clam, crab stick, fishcake & vegetables NABEYAKI UDON / SOBA Choice of noodle soup with chicken, egg, fishcake, vegetables and shrimp tempura LO MEIN Savory soy sauce tossed with stir-fried egg noodles and mixed vegetables with your choice of VEGETABLE 10.95 STEAK 12.95 SHIRMP 12.95 SERVED WITH GARDEN SALAD AND SOUP (CHOICE OF MISO, OSUMASHI OR EGG DROP SOUP) AND WHITE RICE OR FRIED RICE NO SUBSTITUTIONS SWEET & SOUR CHICKEN 13.95 Iightly breaded boneless chunk of chicken breast sauteed in our chef's honey sauce sprinkled w. roasted sesame seeds & decorated w. fresh broccoli.	DONBURI			
YAKINIKU DONBURI Bowl of white rice topped with Japanese style sautéed ribeye steak and onions FRIED RICE (r/xx MESH) Japanese style fried rice and vegetables with your choice VEGETABLE 10.95 CHICKEN 11.95 STEAK 12.95 SHIRMP 12.95 NOODLES UDON (Japanese-styled trick white four wheat rocodes) YAKI UDON / SOBA Sautéed Japanese noodles and vegetables with your choice of chicken, beef or shrimp TEMPURA UDON / SOBA Choice of noodle soup with vegetables and tempura shrimp SEAFOOD UDON / SOBA Choice of noodle soup with shrimp, white fish, scallop, manila clam, crab stick, fishcake & vegetables NABEYAKI UDON / SOBA Choice of noodle soup with shrimp, white fish, scallop, manila clam, crab stick, fishcake & vegetables NABEYAKI UDON / SOBA Choice of noodle soup with chicken, egg, fishcake, vegetables and shrimp tempura LO MEIN Savory soy sauce tossed with stir-fried egg noodles and mixed vegetables with your choice of VEGETABLE 10.95 CHICKEN 11.95 STEAK 12.95 SHIRMP 12.95 SERVED WITH GARDEN SALAD AND SOUP (CHOICE OF MISO, OSUMASHI OR EGG DROP SOUP) AND WHITE RICE OR FRIED RICE NO SUBSTITUTIONS SWEET & SOUR CHICKEN Sweet & sour sauce wok-tossed with pineapple and bell peppers HONEY GLAZED CHICKEN lightly breaded boneless chunk of chicken breast sauteed in our chef's	OYAKO DONBURI	No all and a late		
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Japanese style fried rice and vegetables with your choice VEGETABLE 10.95 CHICKEN 11.95 STEAK 12.95 SHIRMP 12.95 NOODLES UDON [Japanese-styled trick white floor wheat rocodes] YAKI UDON / SOBA 12.95 Sautéed Japanese noodles and vegetables with your choice of chicken, beef or shrimp TEMPURA UDON / SOBA 12.95 Choice of noodle soup with vegetables and tempura shrimp SEAFOOD UDON / SOBA 14.95 Choice of noodle soup with shrimp, white fish, scallop, manila clam, crab stick, fishcake & vegetables NABEYAKI UDON / SOBA 12.95 Choice of noodle soup with chicken, egg, fishcake, vegetables and shrimp tempura LO MEIN Savory soy sauce tossed with stir-fried egg noodles and mixed vegetables with your choice of VEGETABLE 10.95 CHICKEN 11.95 STEAK 12.95 SHIRMP 12.95 SERVED WITH GARDEN SALAD AND SOUP (CHOICE OF MISO, OSUMASHI OR EGG DROP SOUP) AND WHITE RICE OR FRIED RICE NO SUBSTITUTIONS SWEET & SOUR CHICKEN 13.95 Sweet & sour sauce wok-tossed with pineapple and bell peppers HONEY GLAZED CHICKEN 13.95 lightly breaded boneless chunk of chicken breast sauteed in our chef's			ed ribeye steak and onions	11.95
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Savory soy sauce tossed with stir-fried egg noodles and mixed vegetables with your choice of VEGETABLE 10.95 CHICKEN 11.95 STEAK 12.95 SHIRMP 12.95 SERVED WITH GARDEN SALAD AND SOUP (CHOICE OF MISO, OSUMASHI OR EGG DROP SOUP) AND WHITE RICE OR FRIED RICE NO SUBSTITUTIONS SWEET & SOUR CHICKEN 13.95 Sweet & sour sauce wok-tossed with pineapple and bell peppers HONEY GLAZED CHICKEN 13.95 lightly breaded boneless chunk of chicken breast sauteed in our chef's			vegetables and shrimp tempura	
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SERVED WITH GARDEN SALAD AND SOUP (CHOICE OF MISO, OSUMASHI OR EGG DROP SOUP) AND WHITE RICE OR FRIED RICE NO SUBSTITUTIONS SWEET & SOUR CHICKEN Sweet & sour sauce wok-tossed with pineapple and bell peppers HONEY GLAZED CHICKEN 13.95 lightly breaded boneless chunk of chicken breast sauteed in our chef's	VEGETABLE	10.95	CHICKEN	11.95
EGG DROP SOUP) AND WHITE RICE OR FRIED RICE NO SUBSTITUTIONS SWEET & SOUR CHICKEN Sweet & sour sauce wok-tossed with pineapple and bell peppers HONEY GLAZED CHICKEN 13.95 lightly breaded boneless chunk of chicken breast sauteed in our chef's	STEAK	12.95	SHIRMP	12.95
HONEY GLAZED CHICKEN 13.95 lightly breaded boneless chunk of chicken breast sauteed in our chef's		HICKEN		13.95
lightly breaded boneless chunk of chicken breast sauteed in our chef's	Sweet & sour sauce wok	-tossed with pineapple	e and bell peppers	
	HONEY GLAZED CI	HICKEN		13.95
honey sauce sprinkled w. roasted sesame seeds & decorated w. fresh broccoli.	lightly breaded boneless	chunk of chicken brea	st sauteed in our chef's	
	honey sauce sprinkled w.	roasted sesame seed	ls & decorated w. fresh broccoli	
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DESSERTS

ICE CREAM Mango, plum, green tea, ginger, red bean, sesame seed, strawberry, vanilla or chocolate	4.95
MOCHI ICE CREAM Mango, green tea, red bean, strawberry, vanilla or chocolate	4.95
TEMPURA ICE CREAM Green tea, vanilla or chocolate ice cream wrapped in pound cake & tempura fried in homema batter	5.95 ade
TEMPURA BANANA Tempura fried fresh banana	5.95
TIRA MISU A very moist cake infused with coffee, layered with a rich cream filling, and slightly topped with grated chocolate	7.95
CHOCOLATE BROWNIE Chocolate brownie served with vanilla ice cream	7.95

KID'S MENU CHILDREN AGES 12 AND UNDER.

BENTO BOX SERVED WITH GARDEN SALAD, FRIED GYOZA, ORANGES, WHITE RICE OR FRIED RICE& THE MAIN ITEM

CHICKEN TERIYAKI	8.95
CHICKEN KATSU	8.95
CHICKEN TEMPURA	8.95
CRAB MEAT TEMPURA	8.95
SHRIMP TERIYAKI	9.95
SHRIMP TEMPURA	9.95

HIBACHI KID'S CHILDREN AGES 12 AND UNDER.

served with mixed vegetables, soup (choice of miso, osumashi or egg drop soup)steamed rice or fired rice substitution for noodle \$2.50 extra

STEAK	9.95
	STEAK

