

DINING – DINNER MENU

All Entrees are served with salad, miso soup, & steamed rice (substitute bacon fried rice for \$6.85)

Salad: mixed green salad with our sweet sesame house dressing

Miso soup: light soup with miso paste, topped with tofu, seaweed and scallion

Teriyaki Tempura Combo: shrimp/vegetable tempura) with choice of FLAME GRILLED:

- chicken \$17.95
- \*filet mignon \$22.95
- \*New York \$20.95

Teriyaki Boat: shrimp/vegetable tempura, gyoza, & 4 pieces of California Roll with choice of:

- chicken \$16.95
- \*beef (New York strip) \$17.95

Teriyaki Box Grilled salmon, shrimp/vegetable tempura, spicy tuna roll, 6 pc. Sashimi (albacore, salmon, tuna)

\*Entrée contain RAW items\*

- chicken \$25.95
- \* beef (New York strip) \$26.95

Tokyo Combo shrimp/vegetable tempura, 4 pc gyoza and egg roll

- Grilled chicken & New York \$24
- Grilled chicken & filet mignon \$26

Seafood Tempura (calamari, crab, scallop, shrimp & salmon) \$19.95

Tokyo Rice Bowl – On a bed of rice, grilled shrimp skewer (6 pc), sautéed vegetables (broccoli, carrot, zucchini), topped with sesame seeds and teriyaki sauce with choice of:

- Beef \$17.95
- Chicken \$16.95

Udon Bowl A light seaweed flavored broth with udon noodles, tofu, mushroom, and vegetables (bean sprouts, carrots, green onion, Napa cabbage)

SEASONAL: OCTOBER-APRIL

\*With beef \$13.95

\*With chicken \$12.95

Gyudon Beef \$17.95

Pan-fried beef marinated in soy sauce with a hint of sweetness, sauteed with onions, topped with green onions and sesame seeds over rice

SINGLE ENTREES

Chicken \$14.95 Teriyaki Filet Mignon (8oz) \$19.95

Choice of: garlic, spicy, or teriyaki

Teriyaki Salmon \$15.95 Teriyaki New York (8oz) \$17.95

Katsu Fried Chicken \$14.95

battered & deep-fried, served w/ katsu sauce

Spicy Garlic beef \$17.95

thinly sliced beef sautéed with green onions & spicy garlic oil