

# DINING – DINNER MENU

All Entrees are served with salad, miso soup, & steamed rice [substitute fried rice (includes bacon) for \$4]

Salad: mixed green salad with our sweet sesame house dressing

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

## Lobster Combination

Jumbo-size lobster & vegetables (bean sprouts, onions & zucchini) sautéed with wine and

House soy sauce, served w/ shrimp/vegetable tempura, and choice of:

\* Teriyaki chicken \$34.95      \* Teriyaki filet mignon \$38.95      \* Teriyaki New York \$36.95

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

• chicken \$16.95      \*filet mignon \$21.75      \*New York \$19.75

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

• chicken \$13.95      \*beef (New York strip) \$14.95

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

• chicken \$19.75      \* beef (New York strip) \$20.75

Tokyo Combo (shrimp/vegetable tempura, potato salad, & 4pc. Chicken wings)

• Grilled chicken & New York \$19.50      \*Grilled chicken & filet mignon \$21.50

Seafood Tempura (calamari, crab, scallop, shrimp & salmon) \$18.75

Halibut \$18.25

Sautéed with wine, butter, & house soy sauce. Served on sautéed vegetables (bean sprouts, onions, zucchini)

Tokyo Rice Bowl – On a bed of rice, grilled shrimp skewer (6 pc), sautéed vegetables (broccoli, carrot, zucchini),

topped with scallion, sesame seeds and teriyaki sauce with choice of:

• Beef \$14.75      \* Chicken \$13.75

## SINGLE ENTREES

<b>Katsu Fried Steak</b> \$13.95 battered & deep fried served with creamy mayo sauce	<b>Chicken</b> \$11.95 choice of: garlic, spicy, or teriyaki
<b>Katsu Fried Chicken</b> \$11.95 battered & deep-fried, served w/ katsu sauce	<b>Teriyaki Filet Mignon</b> (8oz) \$17.75
<b>Mackerel</b> \$11.95 Flamed grilled and served w/ ponzu sauce	<b>Teriyaki New York</b> (8oz) \$15.75
<b>Teriyaki Salmon</b> \$12.75	<b>Sauteed Lobster</b> (8oz.) \$30.75 Sauteed with wine and house soy sauce
<b>Spicy Garlic beef</b> \$14.25 thin slices of beef sautéed with green onions & spicy garlic oil	<b>Golden chicken</b> \$11.95 Quick-fried & stir-fried with house citrus sauce

## AUTHENTIC ENTREES

Shabu-Shabu-for two (cooked at your own table. Assistance from server is available upon request)

Napa cabbage, mushroom, tofu, onion & potato starch noodle simmered in a seaweed

broth, served with ponzu sauce:      \* **Beef** \$18.95      \* **Chicken** \$17.95

\***Seafood** – (Calamari, crab meat, green mussel, salmon, scallop, shrimp, soft shell crab) \$19.95

Sukiyaki– Napa cabbage, mushroom, tofu, onion & noodle, in a sweet sukiyaki sauce

\* **Beef** \$11.25      \* **Chicken** \$10.25

Udon Suki – Seaweed broth simmered w/ Napa cabbage, mushroom, tofu, onion, & udon

noodle, flavored with a light house sauce

\* **Beef** \$11.25      \* **Chicken** \$10.25

\***Seafood** – (Calamari, crab meat, green mussel, salmon, scallop, shrimp, soft shell crab) \$14.50