

DINING – DINNER MENU

Entrees are served with salad, miso soup, & steamed rice [substitute fried rice (includes bacon) for \$3.50]

Salad: mixed green salad with our sweet sesame house dressing

Miso soup: light soup with miso paste, 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 \$32.95 * Teriyaki filet mignon \$36.95 * Teriyaki New York \$34.95

Tempura Lobster Combination \$25.95

Tempura: lobster (5 oz.), shrimp and vegetables (broccoli, carrots, yams, zucchini)

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

• chicken \$15.95 *filet mignon \$19.95 *New York \$17.95

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

• chicken \$12.95 *beef (New York strip) \$13.95

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

• chicken \$17.95 * beef (New York strip) \$18.95

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

• Grilled chicken & New York \$17.95 *Grilled chicken & filet mignon \$19.95

Seafood Tempura – calamari, crab, scallop, shrimp & salmon \$16.95

Tsutsumiyaki \$13.95

Scallop, shrimp & mushroom steamed with wine, butter, & soy sauce. Served w/ ponzu sauce

Halibut \$15.95

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 sesame seeds and teriyaki sauce with choice of:

• Beef \$13.95 * Chicken \$12.95

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SINGLE ENTREES

Chicken \$9.95

choice of: garlic, spicy, or teriyaki

Katsu Fried Chicken \$9.95

battered & deep-fried, served w/ katsu sauce

Mackerel \$9.95

Flamed grilled and served w/ ponzu sauce

Teriyaki Salmon \$10.95

Teriyaki Filet Mignon (8oz) \$15.95

Teriyaki New York (8oz) \$13.95

Sauteed Lobster (8oz.) \$25.95

Sauteed with wine and house soy sauce

Golden chicken \$9.95

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 \$9.95 * Chicken \$8.95

Udon Noodle Suki – Light seaweed broth simmered w/ Napa cabbage, mushroom, tofu, onion,

* Beef \$9.95 * Chicken \$8.95

*Seafood – (Calamari, crab meat, green mussel, salmon, scallop, shrimp, soft shell crab) \$12.95