

DINING – DINNER MENU

All 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, 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 \$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 \$12.50 *beef (New York strip) \$13.50

Teriyaki Box Grilled salmon, shrimp/vegetable tempura, spicy tuna roll, 6 pc. 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

SINGLE ENTREES

Katsu Fried Oyster \$8.95	Chicken \$9.95
battered & deep-fried, served w/ katsu sauce	choice of: garlic, spicy, or teriyaki
Katsu Fried Chicken \$9.95	Teriyaki Filet Mignon (8oz) \$15.95
battered & deep-fried, served w/ katsu sauce	Teriyaki New York (8oz) \$13.95
Mackerel \$9.95	Sauteed Lobster (8oz.) \$25.95
Flamed grilled and served w/ ponzu sauce	Sauteed with wine and house soy sauce
Teriyaki Salmon \$10.95	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 Suki – Seaweed broth simmered w/ Napa cabbage, mushroom, tofu, onion, & udon

noodle, flavored with a light house sauce

* **Beef** \$9.95 * **Chicken** \$8.95

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