

## Appetizers From Kitchen

Vegetables Tempura.....	13.95
Chicken Tempura .....	14.95
Shrimp Tempura.....	15.50
Combo Tempura.....	16.95
Gyoza .....	13.95
<i>Chicken pot sticker served with specialty sauce</i>	
Shrimp Saute .....	17.95
<i>8 pcs of sauté shrimp and mushroom serving on the grill</i>	
Chicken Karaage.....	14.95
<i>Skinless chicken marinated in garlic soy-and deep fried</i>	
Agedashi Tofu .....	14.95
<i>lightly deep fried tofu</i>	
Baked Green Mussels .....	18.50
<i>Baked w/house sauce w/green onion</i>	
Edamane.....	9.95
<i>Cooked soybean</i>	
Grilled Garlic Edamane.....	11.95
<i>Grilled garlic Edamane w/ salt</i>	
Fried Oyster .....	16.50
<i>deep fried oyster w/special sauce</i>	
Crispy Calamari.....	17.95
<i>Lightly battered calamari deep &amp; pan fried in salt &amp; pepper</i>	
Garlic Chicken Wings.....	17.95
<i>Crispy fried sautéed with garlic &amp; black pepper</i>	

## Salads

House salad.....	5.50
<i>Green salad w/ house dressing</i>	
Seaweed salad.....	13.95
<i>Japanese seaweed w/ sesame seeds</i>	
Cucumber salad.....	15.95
<i>Sliced cucumber, shrimp, ponzu sauce sesame seed</i>	
Ahi Poke salad.....	19.95
<i>Sliced tuna loin in spicy sesame marinade</i>	
Tako Kim Chi salad.....	16.95
<i>sliced octopus, cucumber mixed w/special hot sauce (spicy)</i>	

## Sushi Appetizers From Sushi Bar

Fresh Oyster .....	16.50
<i>4 pcs half-shell served w/tobiko,ponzu sauce</i>	
Jalapeno Poppers.....	17.50
<i>6 pcs Deep fried jalapeno stuffed with spicy tuna</i>	
Hamachi Kama.....	21.95
<i>Lightly marinated yellowtail head &amp; neck w/ fresh mix spring salad</i>	
Seared Tuna Appetizers.....	21.50
<i>6 pcs of grill tuna w/ seasoning, fresh spring mix salad</i>	
Half Mixed Sashimi.....	23.95
<i>8pcs chef choice of fresh mixed sashimi</i>	

## Side Orders

House Soup .....	5.50
<i>Fresh mushroom, green onionw/beef broth</i>	
Miso Soup.....	6.50
<i>Tofu, seaweed, &amp; green onion</i>	
Garlic Fried Rice.....	8.95
<i>Shirasoni famous garlic fried rice</i>	
Grilled Vegetable.....	13.95
<i>Assorted lightly seasoned grill</i>	
Extra Shrimp.....	18.95
Extra Scallop.....	18.95
Extra Salmon.....	18.95
Extra Calamari.....	18.95
Extra Chicken.....	15.95
Extra N.Y. Steak.....	18.95
Extra Filet Mignon.....	19.95
Extra Lobster.....	35.00

\*\* Please alert server about allergies or dietary concerns\*\*

\*\* 18% Service / Gratuity Fee included with parties of 4 or more \*\*

# T Teppanyaki Dinner

(All dinner served with mushroom soup, green salad,  
Grilled vegetable, and a choice of steamed rice)

Additional \$2.00 more for fried rice or garlic fried rice

## Single Entrees

### Hibachi Vegetable

*Lightly seasoned mushroom zucchini,  
onions carrots, & broccoli cooked to  
perfection*  
26.95

### Chicken Teriyaki

*Boneless breast of chicken cooked w/  
sesame seeds& lemon and a hint of  
sweet teriyaki sauce*  
28.50

### Spicy Chicken

*Boneless breast of chicken cooked w/  
spicy sauce, mushroom, green onion*  
29.50

### Hibachi Filet Mignon

*Tender and delicious cut grilled to your  
perfection*  
35.95

### Sukiyaki Steak

*Thinly sliced choice of sirloin cooked  
with care& sweet teriyaki sauce*  
31.95

### New York Steak

*New York Steak strip hibachi grilled to  
your perfection*  
33.95

### Hibachi Shrimp

*Shrimp are light cooked with garlic  
butter with a hint of lemon*  
33.95

### Hibachi Calamari

*Calamari steak grilled with butter and  
Shirasoni sauce*  
33.95

### Hibachi Scallop

*Scallop are grilled with garlic butter  
and lemon*  
34.50

### Hibachi Salmon

*Salmon grilled with care and a hint of  
lemon to seal in the dedicate flavor*  
34.75

### Hibachi Tuna

*Tuna steak cooked to your  
specification*  
34.95

### Yakisoba Noodle

*Japanese stir-fried noodle w/ Chicken  
&mixed vegetables in a yakisoba  
sauce & sprinkles of salt & pepper **No**  
**Rice & Vegetables***  
29.95

## Kids Entrees

(for children 10 or under)

Kid Chicken.....	16.95
Sukiyaki Steak.....	17.95
Kid Shrimp.....	17.95
Chicken Tempura.....	16.95
Shrimp Tempura.....	17.95

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish,  
or eggs may increase your risk of food borne illness\**

# T Teppanyaki Dinner

(All dinner served with mushroom soup, green salad,  
Grilled vegetable, and a choice of steamed rice)

Additional \$2.00 more for fried rice or garlic fried rice

## Combination Entrées

### Shogun

*N. Y. Steak, Chicken & Scallop*  
45.95

### Karate Chop

*Chicken, Shrimp & Scallop*  
45.95

### Banzai

*N. Y. Steak, Shrimp & Chicken*  
45.95

### Ninja

*Chicken and Shrimp*  
*Teriyaki Chicken and delicate shrimp*  
*prepared with lemon & sesame seeds*  
41.95

### Tsunami

*Tuna and New York Steak*  
*Seasoned with Japanese herbs and*  
*grilled to your perfection*  
41.95

### Ichiban

*New York Steak and Shrimp*  
*Lightly seasoned and grilled with*  
*lemon and butter*  
41.95

### Spicy Seafood Dynamite

*Shrimp, scallop, and calamari*  
*mixed with mushroom spicy sauce*  
*and Japanese mayonnaise*  
45.95

### Tokyo

*New York Steak and Chicken*  
*Prepared with delicate herbs and*  
*spices and teriyaki chicken*  
40.95

### Sea of Japan

*Shrimp, Scallop, & Calamari*  
*Trio seafood grilled to your perfection*  
*with a touch of lemon & butter*  
45.95

### Shirasoni

*Filet Mignon and Scallop*  
*Sea scallop and tender cut fillet*  
*mignon cooked to your perfection*  
42.95

### Sumo

*Salmon and Filet Mignon*  
*Grilled to your specification with lemon*  
*and butter*  
43.95

### Seafood Noodle

*Shrimp, calamari, sea scallops, assorted vegetables, &*  
*Japanese noodles grilled in a Shirasoni spicy sauce*  
**(No Rice & Vegetables)**  
41.95

## Lobster Feast

*All lobsters served with mushrooms*

**Samurai**..... 59.95

*Lobster and New York Steak (sub. Filet Mignon \$ 3.00 more)*

**Kobe Lobster**.....69.95

*Lobster, Shrimp and Scallop*

**Oy-Shee Lobster**..... 74.95

*The Lobster Dinner (Two 5oz Lobster Tail)*

# Sushi Rolls



## california roll

Cucumber, imitation crab, avocado, sesame see

**COOKED**

9.95



## mothra

inside: spicy tuna. deep fried  
outside: house sauce with tobiko onion, sesame

**COOKED DEEP FRIED**

17.50



## caterpillar roll

Inside: BBQ eel, cucumber  
Outside: Avocado, unagi sauce, sesame seed

**COOKED**  
16.50



## happy roll

shrimp tempura, cream cheese, jalapeño, salmon deep fried, w/ special sauce.

**COOKED DEEP FRIED**

19.50



## dragon roll

shrimp tempura, cucumber, imitation crab, avocado  
outside: BBQ eel, avocado, special sauce, sesame

**COOKED**

15.95



## fire cracker

shrimp tempura, cream cheese, cucumber, imitation crab, stuffed jalapeño sauce, sesame seed

**COOKED**

19.50



## shrimp tempura roll

shrimp tempura, cucumber, avocado, tobiko, lettuce, unagi sauce, sesame with seaweed wrap outside

**COOKED**

14.95



## lion king

shrimp tempura, avocado, imitation crab inside.  
salmon, scallop, vegetable  
outside. Baked w/ spicy mayo

**COOKED**

19.95



## crunchy roll

inside: shrimp tempura, avocado, cucumber  
outside: Crunchy tempura, tobiko tempura flake, unagi sauce

**COOKED**

16.95



## dynamite roll

Shrimp temp, crabmeat cucumber inside. Scallop, crab mussel, shrimp, veggie, tobiko, spicy mayo w/ baked.

**COOKED**

19.25



## the 18"

inside: hamachi, cream cheese, avocado  
outside: deep fried Spicy sauce, onion, tobiko, sesame

**COOKED DEEP FRIED**

19.50



## scallop roll

inside: cucumber, shrimp, crab  
outside: tempura scallop, wasabi sauce, black tobiko

**COOKED**

18.95



## bonanza roll

inside: shrimp tempura, imitation crab, cucumber  
outside: soy wrap.

**COOKED**

16.50



## san sakana

inside: tuna, salmon, yellowtail, avocado  
outside: Deep fried, with spicy house sauce & tobiko, sesame, onion

**COOKED DEEP FRIED**

20.50



## crabby dragon

inside: soft shell crab, cucumber, avocado  
outside: unagi, avocado, tobiko, onion, sesame

**COOKED**

18.95



## tiger roll

inside: shrimp tempura  
outside: Unagi, avocado, teriyaki & house sauce, sesame seed

**COOKED**

15.95



## hawaiian roll

avocado, cucumber, imitation crab, & tobiko, lettuce, spicy mayo

**COOKED**

11.95



## spider roll

cucumber avocado, imitation crab, softshell crab, flakes, teriyaki sauce, tobiko, sesame seed

**COOKED**

16.50

# Sushi Rolls



## benz roll

spicy tuna, shrimp temp, cream cheese, cucumber, avocado, jalapeno deep fried spicy crab, sesame w/ special sauce **COOKED DEEP FRIED**  
20.95



## kara roll

inside: soft shell crab, cucumber outside. Salmon, white tuna, unagi, sauce tobiko **RAW**  
18.50



## cherry blossom

inside: spicy tuna & shrimp tempura, cucumber outside: fresh slice tuna cover the whole roll **RAW**  
19.95



## kintai roll

shrimp tempura, cream cheese & cucumber inside. Avocado, salmon, tobiko & green onion on top w/sauce. **RAW**  
17.95



## the explosion

spicy imitation crab inside.. spicy tuna, tobiko, special & spicy sauce outside. **RAW**  
16.50



## passion roll

inside: salmon, tobiko, cucumber, avocado outside: salmon & tuna **RAW**  
16.95



## tokyo roll

inside: unagi, cucumber, avocado outside. Tuna, hamachi, unagi sauce, tobiko & green onion **RAW**  
17.95



## brentwood roll

inside: salmon , outside: avocado & tuna **RAW**  
15.95



## hungry fish roll

inside: spicy tuna, cucumber outside: hamachi, tobiko, onion spicy mayo **RAW**  
17.50



## baja hamachi

inside: spicy tuna, cucumber outside. topped w/ hamachi, lemon juice, cilantro with house sauce **RAW**  
18.95



## hot date roll

inside: spicy tuna, cucumber outside: sake, avocado, spicy mayo, tobiko onion. **RAW**  
16.95



## bad joe roll

inside: cucumber, shrimp tempura outside: Tuna, avocado, tobiko, chili sauce, onion **RAW**  
18.50



## prince arima roll

inside: shrimp tempura, cook sake outside. Spicy imitation crab, green onion, tobiko & spicy sauce **RAW**  
17.50



## spicy tuna roll

inside: spicy tuna outside. Spicy tuna & sauce outside. onion **RAW**  
15.50



## philadelphia

cream cheese & salmon **RAW**  
12.95



## tekka roll

tuna roll **RAW**  
11.95



## rainbow roll

tuna, salmon, tai, eel, cucumber, avocado, imitation crab, tobiko **RAW**  
19.95



## golden salmon

inside: cucumber, salmon tempura outside :Avocado, salmon **RAW**  
17.50

# Sushi Rolls

# Vegetarian Rolls



### giant maki roll

soy wrapped sushi maguro, hamachi, ebi, sake, tobiko, avocado, topped w/ tobiko, onion, spicy sauce **RAW**  
18.50



### sponge bob roll

Inside: cream cheese, crab, shrimp tempura, salmon, tuna, hamachi, jalapeno Outside: spicy mayo, unagi sauce, sesame **RAW**  
19.50



### veggie roll

cucumber, cook mushroom inside. avocado, bog, lettuce tofu and house sauce outside.  
12.95



### chad's roll

Inside: shrimp tempura, cream cheese, spicy crab Outside: seared salmon, avocado, tobiko, spicy mayo, spicy crab **RAW**  
19.50



### namasake roll

inside: salmon, cream cheese, avocado outside: salmon, slice lemon, wasabi sauce, tobiko **RAW**  
18.95



### kappa roll

cucumber  
9.95



### sake bomb roll

inside: spicy salmon, cucumber outside: salmon, lemon wasabi sauce, tobiko **RAW**  
17.95



### las vegas roll

Inside: salmon, cucumber, shrimp tempura Outside: tuna, salmon, spicy tuna, jalapeno, spicy mayo, hot sauce, onion **RAW**  
18.50



### oshinko roll

pickle radish  
9.95



### lady in red roll

Inside: Tuna, cucumber, tobiko, avocado Outside: Tuna. **RAW**  
17.50



### deep blue sea roll

Inside: deep fried scallop, avocado, cucumber. Outside: spicy tuna, onion, tobiko, unagi sauce, spicy mayo, sesame **RAW**  
18.50



### avocado roll

avocado  
10.50



### godzilla roll

inside: spicy tuna outside. Seaweed salad **RAW**  
16.50



### orange blossom

Inside: tuna, shrimp tempura, crab, cucumber Outside: salmon, albacore, spicy tuna, salmon skin deep fried, spicy mayo, hot sauce, onion, sesame **RAW**  
19.50

## Hand Rolls

(1 PC PER ORDER)

### salmon skin

crispysalmon skin w/ lettuce, tobiko, avocado, green onion  
10.95

### white tiger

shrimp tempura, BBQ eel, tobiko, avocado, lettuce cucumber  
10.95

### spicy tuna

hot spicy tuna w/ cucumber in cone shape, onion  
11.95

### spicy scallop

hot spicy scallop w/ cucumber in cone shape, onion  
12.95

## Sushi Combo

*\*served with miso soup & green*

**sushi combo # 1** 31.50  
*California roll & 6 pcs chef choice nigiri*

**sushi combo # 2** 34.95  
*tiger roll & 6 pcs of chef choice nigiri*

**sushi combo # 3** 34.50  
*bonanza roll & 6 pcs of chef choicenigiri*

**sushi combo # 4** 35.95  
*happy roll & 6 pcs of chef choice nigiri*

**mixed sashimi** 40.95  
*14 pcs chef's choice mixed sashimi  
served with rice*

## Donburi

*\*served with miso soup & green*

**unagi donburi** 25.95  
*bbq eel over rice bowl with vegetable*

**maguro donburi** 26.95  
*fresh tuna over rice bowl with vegetable*

**salmon donburi** 26.95  
*fresh salmon over rice bowl with vegetable*

**hamachi donburi** 26.95  
*fresh tuna over rice bowl with vegetable*

**chirashi donburi** 29.50  
*mixed sashimi over rice with vegetable*

## Nigiri

*(2 PCS PER ORDER)*

<b>maguro</b> (tuna)	9.75
<b>albacore</b> (white tuna)	9.75
<b>hamachi</b> (yellowtail)	9.75
<b>sake</b> (salmon)	9.75
<b>saba</b> (mackerel)	9.25
<b>tako</b> (octopus)	9.25
<b>unagi</b> (bbq eel)	9.75
<b>ebi</b> (cooked shrimp)	8.75
<b>hotate</b> (scallop)	9.25
<b>tamago</b> (egg omelet)	8.25
<b>kanikama</b> (imitation crab)	8.25
<b>inari</b> (soybean curd)\	8.25
<b>amaebi</b> (sweet prawn)	15.95
<b>ikura</b> (salmon roe)	9.50
<b>tobiko</b> (fish roe)	9.75
<b>uni</b> (sea urchin)	market
<b>toro</b> (tuna belly)	market

## Sashimi

*(6 PCS PER ORDER)*

<b>maguro</b> (tuna)	20.95
<b>albacore</b> (white tuna)	20.95
<b>hamachi</b> (yellowtail)	20.95
<b>sake</b> (salmon)	20.95
<b>saba</b> (mackerel)	18.95
<b>tako</b> (octopus)	19.95
<b>unagi</b> (bbq eel)	20.95
<b>ebi</b> (cooked shrimp)	18.95
<b>hotate</b> (seared scallop)	20.95

*All sushi are hand made to order  
therefore we cannot guarantee  
simultaneous sushi and kitchen  
orders. Your patience is  
appreciated.*

*Consuming raw or undercooked  
meats, poultry, seafood, shellfish,  
or eggs may increase your risk of  
food borne illness.*

*Please alert server about allergies  
or dietary concerns*

*18% Gratuity Fee included with  
parties of 4 or more*

## House Wine

	glass   bottle
Chardonnay	10.00   36
Cabernet Sauvignon	10.00   36
Merlot	10.00   36
White Zinfandel	10.00   36
Moscato	10.00   36
Japanese Plum Wine	11.00   36

## White Wine

Chateau St. Michelle Riesling	12.50   46
Coastal Estates, Pinot Grigio	12.50   46
Geyser Peak Sauvignon Blanc	12.50   46
Kendall Jackson Chardonnay	13.50   50
Wente Riva Ranch Chardonnay	15.00   56

## Red Wine

Noble Vines, Pinot Noir	12.50   46
OZV – Zinfandel, Lodi	12.50   46
3 Girls – Cabernet, Lodi	13.00   48
Old Soul - Pure Red, Lodi	13.50   50
Wente Merlot, Livermore	14.50   54

## Sparkling /

Chandon – Brut 187 ml	20
Chandon – Rose 187 ml	20
Chandon – Brut 750ml	70

## Soda / Non Alcoholic

### [Soda / tea]

Coke, Diet Coke, Sprite, Mr. Pibb, Root Beer, Pink lemonade, Ice Tea, Raspberry Ice Tea, Hot Tea | 4.25

### [Juice / milk]

Orange, Pineapple, Apple, Milk | 4.75

Pellegrino Water | 5.95

Japanese Soda {Ramune} | 6.25

Virgin Strawberry Daiquiri | 9.95

Virgin Pina Colada | 9.95

## Bottle Beer

	small   large
Sapporo	7.25   10.50
Kirin	7.25   10.50
Asahi	7.25   10.50
Corona	7.25
Modelo	7.25
Heineken	7.25
Coors Light	6.50
Budweiser	6.50
Bud Light	6.50
O'Douls	6.50

## Beers on Tap

Kirin	7.25
Blue Moon	7.25
Lagunitas IPA	7.25
Firestone 805	7.25

## Sake

	small   large
Hot Sake – Ozeki	9.00   13
Cold Sake – Ozeki	9.00   13
Gekkeikan	9.00   13
Fuji Apple Sake	12.00   17
White Peach Sake	12.00   17
Lychee Sake	12.00   17
Ozeki Dry Sake 180ml	15
Hana Awaka – Sparkling Sake	17
Hakutsuru Junmai 300ml	19
Ozeki Nigori Unfiltered 375ml	19

**Corkage Fee \$20.00 per bottle**

**Please Drink Responsibly**

**18% Service / Gratuity Fee included  
with parties of 4 or more**



# Martinis

\$7 THURSDAY NIGHTS  
NO RETURN

<b>APPLE CANDY</b> 14 <i>Ketel One Vodka, apple pucker, sweet 'n sour, cranberry</i>	<b>CARIBBEAN</b> 14 <i>Smirnoff Vanilla Vodka, Malibu Coconut Rum, pineapple juice</i>	<b>FRUIT CHEW</b> 16 <i>Red Berry, Peach, Pineapple, Apple Vodka orange juice, grenadine</i>
<b>APPLE HAT</b> 14 <i>Bulleit Bourbon, Sour Apple Schnapps, vermouth, bitters</i>	<b>CHOCOLATE CAKE</b> 15 <i>Ketel One Citroen Vodka, Frangelico</i>	<b>GERMAN CHOCOLATE CAKE</b> 15 <i>Frangelico, Malibu Coconut Rum, Crème de Cacao White</i>
<b>APPLETINI</b> 14 <i>Ketel One Vodka, apple pucker, sweet 'n sour, dash of Midori</i>	<b>CARROT CAKE</b> 15 <i>Bailys Irish Cream, Kahlua, Buttershots Schnapps, cinnamon schnapps</i>	<b>GINGER BERRY</b> 15 <i>Red Berry Vodka, Canton Ginger Liqueur, pineapple, cranberry, sweet 'n sour</i>
<b>BANANATINI</b> 14 <i>Ketel One Vodka, Crème de Banana Liqueur, triple sec</i>	<b>COSMOPOLITAN</b> 14 <i>Vodka, lime juice, triple sec, cranberry juice</i>	<b>GINGERBREAD MAN</b> 15 <i>Ketel One Vodka, Goldschläger Cinnamon Schnapps, Baileys, Buttershots Schnapps</i>
<b>BIG APPLE JET FUEL</b> 16 <i>Cazadorez Blanco Tequila, Apple Vodka, Sour Apple Schnapps, lime juice</i>	<b>CLOUD NINE</b> 15 <i>Vanilla Vodka, Strawberry pucker, Crème de Cacao White, milk, topped with whipped cream</i>	<b>GINGERTINI</b> 14 <i>Domaine de Canton Ginger Liqueur, cold sake, fresh ginger, lemon-lime soda</i>
<b>BLACK CADILLAC MARTINI</b> 14 <i>Hypnotiq, raspberry liqueur, vodka, grapefruit</i>	<b>CRISPY CRUNCH</b> 16 <i>Smirnoff Vanilla Vodka, Baileys Irish Cream, Buttershots Schnapps, cinnamon</i>	<b>GODIVA HAZELNUT TRUFFLE</b> 16 <i>Godiva Chocolate Liqueur, Vanilla Vodka, Frangelico, Baileys Irish</i>
<b>BLUE GUMMY BEAR</b> 14 <i>Peachtree Schnapps, Blue Curaçao, Chateau Monet Liqueur, triple sec</i>	<b>CUCUMBERTINI</b> 14 <i>Ozeki Sake, St. Germain Elderflower Liqueur, fresh cucumber</i>	<b>GREYHOUND MARTINI</b> 14 <i>Ketel One Vodka, grapefruit, triple sec</i>
<b>BLUBERRY LEMON DROP</b> 15 <i>Ketel One Citroen Vodka, fresh lemon juice, sweet 'n sour, bar syrup, blueberry liquer</i>	<b>DREAMY BLUES</b> 15 <i>Smirnoff Vanilla Vodka, Blue Curaçao, Crème de Cacao White</i>	<b>HPNOTIQ MARTINI</b> 15 <i>Hypnotiq, Ketel One Vodka, Chateau Monet, cranberry juice</i>
<b>BUT SCOTCH CAPPUCINO</b> 16 <i>Espresso Vodka, Kahlua, Baileys Irish</i>	<b>ELECTRIC POPSICLE</b> 16 <i>Ketel One Citroen Vodka, Blue Curaçao, Midori</i>	<b>ISLAND BLISS</b> 14 <i>Malibu Coconut Rum, Midori, cranberry, pineapple</i>
<b>BUTTERSCOTCH MARTINI</b> 15 <i>Smirnoff Vanilla Vodka, butterscotch</i>	<b>FLIRTINI</b> 16 <i>Ketel One Vodka, Champagne, pineapple</i>	<b>KISSES</b> 14 <i>Peach Schnapps, Abs Mango Vodka, grenadine</i>
<b>CABLE CAR</b> 14 <i>Captain Morgan Spiced Rum, orange curaçao, lemon juice</i>	<b>FRENCH MARTINI</b> 16 <i>Tanqueray Gin, Chateau Monet Raspberry, pineapple</i>	<b>LA PINA</b> 16 <i>Cîroc Pineapple Vodka, pineapple</i>

# Martinis

\$7 THURSDAY NIGHTS  
NO RETURN

<b>LEMON DROP</b> 14 <i>Ketel One Citroen Vodka, fresh lemon juice, sweet 'n sour, syrup</i>	<b>ORANGE BLOSSOM</b> 14 <i>Tanqueray Gin, St. Germain Liqueur, orange juice</i>	<b>RASPBERRY TRUFFLE</b> 16 <i>Smirnoff Vanilla Vodka, Chambord, Godiva Chocolate Liqueur</i>
<b>LEMONADE</b> 14 <i>Ketel One Citron Vodka, Amaretto, sweet 'n sour</i>	<b>POMEGRANATE</b>	<b>RIKI B</b> 14 <i>Bulleit Bourbon, cranberry &amp; lime juice, bitters</i>
<b>MARTINI</b> 14 <i>Vodka, pomeg juice, sweet 'n sour</i>	<b>MARTINI</b> 14 <i>Vodka, pomeg juice, sweet 'n sour</i>	
<b>LYCHEETINI</b> 15 <i>Ketel One Vodka, Soho Lychee, triple sec, sweet 'n sour</i>	<b>PALOMITA</b> 16 <i>Cazadores Blanco Tequila, lime juice, agave nectar, grapefruit juice</i>	<b>RUBY RELAXER</b> 15 <i>Vodka, Peachtree Schnapps, Malibu Coconut Rum, pineapple, cranberry</i>
<b>MANGO PELLINI</b> 17 <i>Absolut Mango Vodka, Champagne, mango puree</i>	<b>PASSION COCKTAIL</b> 15 <i>Gold tequila, Grand Marnier,, cranberry, lime juice</i>	<b>SCOOBY SNACKS</b> 14 <i>Malibu Coconut Rum, Midori, piña colada, pineapple</i>
<b>MANGO TANGO</b> 14 <i>Tequila, cucumber, mango puree, chili powder, sugar rim</i>	<b>PEACH BELLINI</b> 17 <i>Champagne, Peachtree Schnapps, peach puree</i>	<b>SIDECAR</b> 17 <i>Hennessy Cognac, Cointreau, lemon juice</i>
<b>MANGOTINI</b> 14 <i>Abs Mango Vodka, mango puree, triple sec</i>	<b>PEANUT</b>	<b>SILVER PEACH</b> 17 <i>Nolet's Finest Gin, Peachtree Schnapps, lemon juice</i>
<b>MANHATTAN</b> 14 <i>Bulleit Rye Whiskey, bitters, sweet vermouth, lemon</i>	<b>BUTTER &amp; JELLY</b> 16 <i>Ketel One Vodka, Frangelico, chateau monet</i>	<b>SOUR BULLEIT</b> 14 <i>Bulleit Bourbon, cranberry juice, fresh lime, triple sec</i>
<b>MELLON GATOR</b> 15 <i>Ketel One Vodka, Midori, Chateau Monet, orange juice</i>	<b>POM. LYCHEE COSMO</b> 14 <i>Ketel One, Soho Lychee, fresh lime juice, pomegranate juice, sweet sour</i>	<b>STRAWBERRY SKITTLE</b> 14 <i>Ketel One Citroen, Strawberry Schnapps, fresh lemon juice, sweet sour, bar syrup</i>
<b>MOCHA</b> 15 <i>Belvedere Vodka, Kahlua, Crème de Cacao</i>	<b>PUCKERTINI</b> 14 <i>Absolut Vodka, watermelon pucker, sweet 'n sour</i>	<b>TOKYO KEY LIME</b> 14 <i>Cruzan Vanilla Rum, Midori, fresh lime juice</i>
<b>MUDSLIDE</b> 16 <i>Ketel One Vodka, Baileys, Kahlua, Godiva Chocolate Liqueur</i>	<b>PURPLE GECKO</b> 14 <i>Tequila, Blue Curaçao, cranberry, sweet 'n sour, lime juice</i>	<b>TROPICAL MARTINI</b> 15 <i>Absolut Mango, Peach, Mandarin Vodka, Canton Ginger Liqueur</i>
<b>NEW PAL</b> 15 <i>Bulleit Rye, Campari, sweet vermouth, bitters</i>	<b>RASPBERRY BELLINI</b> 17 <i>Ketel One Vodka, Chateau Monet Raspberry Liqueur, Champagne</i>	<b>TROPICAL PATRÓN</b> 15 <i>Patrón Tequila, pineapple, mango</i>
<b>OASIS</b> 17 <i>Cazadarez Tequila, Vodka, cranberry juice, lime juice, triple sec</i>	<b>RASPBERRY</b>	<b>WASHINGTON APPLE</b> 14 <i>Crown Royal Canadian Whisky, apple pucker, cranberry</i>
	<b>LEMON DROP</b> 15 <i>Ketel One Citroen Vodka, Chateau Monet fresh lemon juice, sweet 'n sour, bar syrup</i>	

# Fish Bowls

1/2 OFF WEDNESDAY NIGHTS  
(NO RETURN)

## **SOUR PATCH 40**

*Smirnoff Raspberry Vodka,  
Smirnoff Cherry Vodka, sour  
apple lemon-lime soda*

## **OTTER POP 40**

*Smirnoff Raspberry Vodka,  
DeKuyper Blue Curaçao, sweet  
'n sour, and lemon-lime soda*

## **TROPICAL PARADISE 40**

*Malibu Coconut Rum, Cîroc Peach  
Vodka, pineapple juice, cranberry*

## **PURPLE RAIN 40**

*Ketel One Vodka, Peachtree  
Schnapps, Dekuyper Razzmatazz  
Liqueur, sweet 'n sour, pineapple*

## **PEACH BLOSSOM 40**

*Peach Vodka, Tanqueray  
Gin, Bacardi Superior White  
Rum, Cazadores Blanco Tequila,  
agave, peach puree*

## **RED SANGRIA 40**

*Bacardi Límon Rum, St. Germain  
Elderflower Liqueur, sour mix,  
orange juice, house merlot*

## **STRAWBERRY MARGARITA 40**

*Cazadores Blanco Tequila, Agave, Fresh  
lime juice, margarita mix, strawberry  
puree*

## **SHARK BITE 40**

*Cazadores Blanco Tequila, Bacardi  
O Rum, Bacardi 151 Rum, pineapple  
juice, orange juice, sweet 'n sour*

## **JUNGLE JUICE 40**

*Ketel One Vodka, Bacardi O Rum,  
Bacardi Superior White Rum,  
pineapple juice, orange juice*

## **TOKYO MOJITO 40**

*Myers's Platinum Rum,  
fresh mint, agave, lime*

# Classic Cocktails

## **MOSCOW MULE 14**

*Ketel One Vodka, lime juice, ginger beer*

## **DARK 'N STORMY 15**

*Dark Myers Rum, ginger beer*

## **GINGERITA 15**

*Cazadores Blanco Tequila, sweet sour,  
lime juice, ginger liqueur*

## **MAI TAI 15**

*Barcardi Rum, Fresh lime juice, Orange  
curaçao, Orgeat syrup, Dark Myers Rum*

## **POMEGRANATE MOJITO 12**

*Don Q, Pomegranate, muddled fresh  
mints, lime juice*

## **SKINNY MARGARITA 15**

*Cazadores blanco, agave nectar,  
fresh lime juice*

## **JALAPENO MARGARITA 15**

*Cazadores Blanco, Triple sec,  
muddled fresh jalapenos*

## **TAI CHI 17**

*Malibu Rum, Captian Morgan Rum,  
Pineapple juice, other tropical flavors,  
topped with Bacardi 151*

## **ADIOS TEA 17**

*Malibu rum, Tanqueray, Cazadores  
equila, Ketal One, Blue Curacao,  
Grenadine*

# T Teppanyaki Lunch

(Mon – Fri. 11:30 am – 2:30 pm Only)

(All lunch served w/ salad, vegetable, and steam rice)

Additional \$2.00 more for fried rice or garlic fried rice.

## Single Entrees

Hibachi Vegetable.....	16.95
Chicken Teriyaki.....	19.95
Spicy Chicken .....	20.95
Sukiyaki Steak.....	20.95
Hibachi Shrimp.....	22.50
New York Steak.....	22.95
Filet Mignon.....	23.95
Hibachi Scallop.....	22.95
Salmon.....	22.95

## Combinations

*(\$3 more to sub NY Steak to Filet Mignon)*

Chicken and NY Steak .....	24.95
Chicken and Shrimp.....	24.95
Chicken and Scallop.....	24.95
New York Steak and Shrimp .....	26.95
Salmon and Steak.....	26.95

## Kids Entrees

*(for children 10 or under)*

Chicken Teriyaki.....	14.95
Sukiyaki Steak .....	14.95
Hibachi Shrimp.....	14.95

*\* Please alert server about allergies or dietary concerns.\**

*\*\*18% Gratuity Fee included with parties of 4 or more\*\**

# Bento Box Special

(Mon – Fri. 11:30 am – 2:30 pm only)

(All bento boxes served with salad, fruit, and steam rice)

**Special \$18.95**  
any 2 items below:

Chicken Teriyaki	Sukiyaki Steak	Grill Salmon
California Roll	Veggie Tempura	Chicken Karage
Shrimp Tempura	Chicken Tempura	Gyoza
2 pcs Maguro	2 pcs Hamachi	
Tiger Roll (add \$3.00 more)	Spicy Tuna Roll (add \$3.00 more)	

Add Garlic Fried Rice \$2.00 more

## Sushi Lunch

*\*served with miso soup & green salad*

Sushi Lunch # 1 .....	22.95
california roll & 3 pcs chef choice nigiri	
Sushi Lunch # 2 .....	24.95
tiger roll & 3 pcs of chef choice nigiri	
Sushi Lunch # 3 .....	25.95
happy roll & 3 pcs of chef choice nigiri	
Sashimi Lunch .....	25.95
8 pcs of chef's choice mixed sashimi	
<i>served with rice also</i>	

## Donburi

*\*served with miso soup & green salad*

maguro donburi .....	22.95
red tuna over rice bowl with vegetable	
salmon donburi .....	23.95
golden salmon over rice bowl with vegetable	
<i>*can be cooked or raw</i>	
unagi donburi .....	23.95
BBQ eel over rice bowl with vegetable	
chirashi donburi .....	25.50
mixed sashimi over rice with vegetable	

*All sushi is hand made to order, therefore we cannot guarantee simultaneous sushi and kitchen orders. Your patience is appreciated. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*