

Appetizers From Kitchen

Vegetables Tempura.....	11.95
Chicken Tempura	12.95
Shrimp Tempura.....	12.50
Combo Tempura.....	14.95
Gyoza	11.95
<i>Chicken pot sticker served with specialty sauce</i>	
Shrimp Saute	15.95
<i>8 pcs of sauté shrimp and mushroom serving on the grill</i>	
Chicken Karaage.....	12.95
<i>Skinless chicken marinated in garlic soy-and deep fried</i>	
Agedashi Tofu	12.95
<i>lightly deep fried tofu</i>	
Baked Green Mussels	16.50
<i>Baked w/house sauce w/green onion</i>	
Edamane.....	8.95
<i>Cooked soybean</i>	
Grilled Garlic Edamane.....	10.95
<i>Grilled garlic Edamane w/ salt</i>	
Fried Oyster	15.50
<i>deep fried oyster w/special sauce</i>	
Crispy Calamari.....	15.95
<i>Lightly battered calamari deep & pan fried in salt & pepper</i>	
Garlic Chicken Wings.....	15.95
<i>Crispy fried sautéed with garlic & black pepper</i>	

Salads

House salad.....	4.50
<i>Green salad w/ house dressing</i>	
Seaweed salad.....	11.95
<i>Japanese seaweed w/ sesame seeds</i>	
Cucumber salad.....	13.95
<i>Sliced cucumber, shrimp, ponzu sauce sesame seed</i>	
Ahi Poke salad.....	17.95
<i>Sliced tuna loin in spicy sesame marinade</i>	
Tako Kim Chi salad.....	14.95
<i>sliced octopus, cucumber mixed w/special hot sauce (spicy)</i>	

Sushi Appetizers From Sushi Bar

Fresh Oyster	15.50
<i>4 pcs half-shell served w/tobiko,ponzu sauce</i>	
Jalapeno Poppers.....	15.50
<i>6 pcs Deep fried jalapeno stuffed with spicy tuna</i>	
Hamachi Kama.....	19.95
<i>Lightly marinated yellowtail head & neck w/ fresh mix spring salad</i>	
Seared Tuna Appetizers.....	19.50
<i>6 pcs of grill tuna w/ seasoning, fresh spring mix salad</i>	
Half Mixed Sashimi.....	21.95
<i>8pcs chef choice of fresh mixed sashimi</i>	

Side Orders

House Soup	4.50
<i>Fresh mushroom, green onionw/beef broth</i>	
Miso Soup.....	5.50
<i>Tofu, seaweed, & green onion</i>	
Garlic Fried Rice.....	7.95
<i>Shirasoni famous garlic fried rice</i>	
Grilled Vegetable.....	11.95
<i>Assorted lightly seasoned grill</i>	
Extra Shrimp.....	16.95
Extra Scallop.....	16.95
Extra Salmon.....	16.95
Extra Calamari.....	16.95
Extra Chicken.....	14.95
Extra N.Y. Steak.....	16.95
Extra Filet Mignon.....	17.95
Extra Lobster.....	35.00

Dessert

Mochi Ice Cream.....	8.95
<i>strawberry,chocolate, green tea, vanilla, mango Flavors</i>	
Fried Ice Cream.....	13.95
<i>8 pcs per order</i>	

** 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*
24.95

Chicken Teriyaki

*Boneless breast of chicken cooked w/
sesame seeds& lemon and a hint of
sweet teriyaki sauce*
26.50

Spicy Chicken

*Boneless breast of chicken cooked w/
spicy sauce, mushroom, green onion*
27.50

Hibachi Filet Mignon

*Tender and delicious cut grilled to your
perfection*
33.95

Sukiyaki Steak

*Thinly sliced choice of sirloin cooked
with care& sweet teriyaki sauce*
29.95

New York Steak

*New York Steak strip hibachi grilled to
your perfection*
32.95

Hibachi Shrimp

*Shrimp are light cooked with garlic
butter with a hint of lemon*
31.95

Hibachi Calamari

*Calamari steak grilled with butter and
Shirasoni sauce*
31.95

Hibachi Scallop

*Scallop are grilled with garlic butter
and lemon*
32.50

Hibachi Salmon

*Salmon grilled with care and a hint of
lemon to seal in the dedicate flavor*
32.75

Hibachi Tuna

*Tuna steak cooked to your
specification*
33.95

Yakisoba Noodle

*Japanese stir-fried noodle w/ Chicken
&mixed vegetables in a yakisoba
sauce & sprinkles of salt & pepper **No**
Rice & Vegetables*
27.95

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
43.95

Karate Chop

Chicken, Shrimp & Scallop
43.95

Banzai

N. Y. Steak, Shrimp & Chicken
43.95

Ninja

Chicken and Shrimp
Teriyaki Chicken and delicate shrimp
prepared with lemon & sesame seeds
37.95

Tsunami

Tuna and New York Steak
Seasoned with Japanese herbs and
grilled to your perfection
39.95

Ichiban

New York Steak and Shrimp
Lightly seasoned and grilled with
lemon and butter
39.95

Spicy Seafood Dynamite

Shrimp, scallop, and calamari
mixed with mushroom spicy sauce
and Japanese mayonnaise
43.95

Tokyo

New York Steak and Chicken
Prepared with delicate herbs and
spices and teriyaki chicken
38.95

Sea of Japan

Shrimp, Scallop, & Calamari
Trio seafood grilled to your perfection
with a touch of lemon & butter
42.95

Shirasoni

Filet Mignon and Scallop
Sea scallop and tender cut fillet
mignon cooked to your perfection
40.95

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)
38.95

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

7.95



mothra

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

COOKED DEEP FRIED

15.50



caterpillar roll

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

COOKED
13.50



happy roll

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

COOKED DEEP FRIED

16.50



dragon roll

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

COOKED

14.50



fire cracker

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

COOKED

16.95



shrimp tempura roll

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

COOKED

12.95



lion king

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

COOKED

16.95



crunchy roll

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

COOKED

12.95



dynamite roll

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

COOKED

17.25



the 18"

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

COOKED DEEP FRIED

16.50



scallop roll

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

COOKED

16.95



bonanza roll

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

COOKED

13.50



san sakana

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

COOKED DEEP FRIED

16.75



crabby dragon

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

COOKED

16.95



tiger roll

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

COOKED

14.50



hawaiian roll

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

COOKED

10.95



spider roll

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

COOKED

14.50

Sushi Rolls



benz roll

spicy tuna, shrimp temp, cream cheese, cucumber, avocado, jalapeno deep fried spicy crab, sesame w/ special sauce **COOKED DEEP FRIED**
17.95



kara roll

inside: soft shell crab, cucumber outside. Salmon, white tuna, unagi, sauce tobiko **RAW**
14.95



cherry blossom

inside: spicy tuna & shrimp tempura, cucumber outside: fresh slice tuna cover the whole roll **RAW**
16.50



kintai roll

shrimp tempura, cream cheese & cucumber inside. Avocado, salmon, tobiko & green onion on top w/sauce. **RAW**
14.50



the explosion

spicy imitation crab inside.. spicy tuna, tobiko, special & spicy sauce outside. **RAW**
14.50



passion roll

inside: salmon, tobiko, cucumber, avocado outside: salmon & tuna **RAW**
14.95



tokyo roll

inside: unagi, cucumber, avocado outside. Tuna, hamachi, unagi sauce, tobiko & green onion **RAW**
14.95



brentwood roll

inside: salmon, outside: avocado & tuna **RAW**
14.95



hungry fish roll

inside: spicy tuna, cucumber outside: hamachi, tobiko, onion spicy mayo **RAW**
15.50



baja hamachi

inside: spicy tuna, cucumber outside. topped w/ hamachi, lemon juice, cilantro with house sauce **RAW**
15.50



hot date roll

inside: spicy tuna, cucumber outside: sake, avocado, spicy mayo, tobiko onion. **RAW**
14.95



bad joe roll

inside: cucumber, shrimp tempura outside: Tuna, avocado, tobiko, chili sauce, onion **RAW**
15.50



prince arima roll

inside: shrimp tempura, cook sake outside. Spicy imitation crab, green onion, tobiko & spicy sauce **RAW**
14.50



spicy tuna roll

inside: spicy tuna outside. Spicy tuna & sauce outside. onion **RAW**
13.95



philadelphia

cream cheese & salmon **RAW**
10.95



tekka roll

tuna roll **RAW**
10.95



rainbow roll

tuna, salmon, tai, eel, cucumber, avocado, imitation crab, tobiko **RAW**
15.95



golden salmon

inside: cucumber, salmon tempura outside :Avocado, salmon **RAW**
14.50

Sushi Rolls

Vegetarian Rolls



giant maki roll

soy wrapped sushi maguro, hamachi, ebi, sake, tobiko, avocado, topped w/ tobiko, onion, spicy sauce **RAW**
16.50



sponge bob roll

Inside: cream cheese, crab, shrimp tempura, salmon, tuna, hamachi, jalapeno Outside: spicy mayo, unagi sauce, sesame **RAW**
17.50



veggie roll

cucumber, cook mushroom inside. avocado, bog, lettuce tofu and house sauce outside.
10.95



chad's roll

Inside: shrimp tempura, cream cheese, spicy crab Outside: seared salmon, avocado, tobiko, spicy mayo, spicy crab **RAW**
17.50



namasake roll

inside: salmon, cream cheese, avocado outside: salmon, slice lemon, wasabi sauce, tobiko **RAW**
16.50



kappa roll

cucumber
8.50



sake bomb roll

inside: spicy salmon, cucumber outside: salmon, lemon wasabi sauce, tobiko **RAW**
14.95



las vegas roll

Inside: salmon, cucumber, shrimp tempura Outside: tuna, salmon, spicy tuna, jalapeno, spicy mayo, hot sauce, onion **RAW**
16.50



oshinko roll

pickle radish
8.50



lady in red roll

Inside: Tuna, cucumber, tobiko, avocado Outside: Tuna. **RAW**
15.50



deep blue sea roll

Inside: deep fried scallop, avocado, cucumber. Outside: spicy tuna, onion, tobiko, unagi sauce, spicy mayo, sesame **RAW**
16.50



avocado roll

avocado
9.50



godzilla roll

inside: spicy tuna outside. Seaweed salad **RAW**
14.50



orange blossom

Inside: tuna, shrimp tempura, crab, cucumber Outside: salmon, albacore, spicy tuna, salmon skin deep fried, spicy mayo, hot sauce, onion, sesame **RAW**
17.50

Hand Rolls

(1 PC PER ORDER)

salmon skin

crispysalmon skin w/ lettuce, tobiko, avocado, green onion
9.50

white tiger

shrimp tempura, BBQ eel, tobiko, avocado, lettuce cucumber
9.95

spicy tuna

hot spicy tuna w/ cucumber in cone shape, onion
10.95

spicy scallop

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

Sushi Combo

**served with miso soup & green*

sushi combo # 1 29.50
California roll & 6 pcs chef choice nigiri

sushi combo # 2 32.95
tiger roll & 6 pcs of chef choice nigiri

sushi combo # 3 32.50
bonanza roll & 6 pcs of chef choicenigiri

sushi combo # 4 33.95
happy roll & 6 pcs of chef choice nigiri

mixed sashimi 38.95
*14 pcs chef's choice mixed sashimi
served with rice*

Donburi

**served with miso soup & green*

unagi donburi 23.95
bbq eel over rice bowl with vegetable

maguro donburi 24.95
fresh tuna over rice bowl with vegetable

salmon donburi 24.95
fresh salmon over rice bowl with vegetable

hamachi donburi 24.95
fresh tuna over rice bowl with vegetable

chirashi donburi 27.50
mixed sashimi over rice with vegetable

Nigiri

(2 PCS PER ORDER)

maguro (tuna)	8.75
albacore (white tuna)	8.75
hamachi (yellowtail)	8.75
sake (salmon)	8.75
saba (mackerel)	8.25
tako (octopus)	8.25
unagi (bbq eel)	8.75
ebi (cooked shrimp)	7.75
hotate (scallop)	8.25
tamago (egg omelet)	7.25
kanikama (imitation crab)	7.25
inari (soybean curd)\	7.25
amaebi (sweet prawn)	13.95
ikura (salmon roe)	8.50
tobiko (fish roe)	8.75
uni (sea urchin)	market
toro (tuna belly)	market

Sashimi

(6 PCS PER ORDER)

maguro (tuna)	18.95
albacore (white tuna)	18.95
hamachi (yellowtail)	18.95
sake (salmon)	18.95
saba (mackerel)	16.95
tako (octopus)	17.95
unagi (bbq eel)	18.95
ebi (cooked shrimp)	16.95
hotate (seared scallop)	18.95

*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	9.00 34
Cabernet Sauvignon	9.00 34
Merlot	9.00 34
White Zinfandel	9.00 34
Moscato	9.00 34
Japanese Plum Wine	9.00 34

White Wine

Chateau St. Michelle Riesling	11.50 44
Coastal Estates, Pinot Grigio	11.50 44
Geyser Peak Sauvignon Blanc	11.50 44
Kendall Jackson Chardonnay	12.50 48
Wente Riva Ranch Chardonnay	14.00 54

Red Wine

A by Acacia, Pinot Noir	11.50 44
OZV – Zinfandel, Lodi	11.50 44
3 Girls – Cabernet, Lodi	12.00 46
Old Soul - Pure Red, Lodi	12.50 48
Wente Merlot, Livermore	13.50 52

Sparkling / Champagne

Chandon – Brut 187 ml	16
Chandon – Rose 187 ml	16
Chandon – Brut 750ml	70

Soda / Non Alcoholic Bev.

[Soda / tea]

Coke, Diet Coke, Sprite, Mr. Pibb, Root Beer,
Pink lemonade, Ice Tea,
Raspberry Ice Tea, Hot Tea | 3.95

[Juice / milk]

Orange, Cranberry, Pineapple, Apple, Milk | 4.50

Pellegrino Water | 5.75

Japanese Soda {Ramune} | 5.75

Virgin Strawberry Daiquiri | 7.95

Virgin Pina Colada | 7.95

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
Samuel Adams	7.25
Coors Light	6.50
Budweiser	6.50
Bud Light	6.50
O'Douls	6.50

Draft Beer

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% gratuity included with parties of 4 or more

Martinis

\$7 THURSDAY NIGHTS
NO RETURN

APPLE CANDY 13 <i>Ketel One Vodka, apple pucker, sweet 'n sour, cranberry</i>	CARIBBEAN 13 <i>Smirnoff Vanilla Vodka, Malibu Coconut Rum, pineapple juice</i>	FRUIT CHEW 15 <i>Red Berry, Peach, Pineapple, Apple Vodka orange juice, grenadine</i>
APPLE HAT 13 <i>Bulleit Bourbon, Sour Apple Schnapps, vermouth, bitters</i>	CHOCOLATE CAKE 14 <i>Ketel One Citroen Vodka, Frangelico</i>	GERMAN CHOCOLATE CAKE 14 <i>Frangelico, Malibu Coconut Rum, Crème de Cacao White</i>
APPLETINI 13 <i>Ketel One Vodka, apple pucker, sweet 'n sour, dash of Midori</i>	CARROT CAKE 14 <i>Bailys Irish Cream, Kahlua, Buttershots Schnapps, cinnamon schnapps</i>	GINGER BERRY 14 <i>Red Berry Vodka, Canton Ginger Liqueur, pineapple, cranberry, sweet 'n sour</i>
BANANATINI 13 <i>Ketel One Vodka, Crème de Banana Liqueur, triple sec</i>	COSMOPOLITAN 13 <i>Vodka, lime juice, triple sec, cranberry juice</i>	GINGERBREAD MAN 14 <i>Ketel One Vodka, Goldschläger Cinnamon Schnapps, Baileys, Buttershots Schnapps</i>
BIG APPLE JET FUEL 15 <i>Cazadarez Blanco Tequila, Apple Vodka, Sour Apple Schnapps, lime juice</i>	CLOUD NINE 14 <i>Vanilla Vodka, Strawberry pucker, Crème de Cacao White, milk, topped with whipped cream</i>	GINGERTINI 13 <i>Domaine de Canton Ginger Liqueur, cold sake, fresh ginger, lemon-lime soda</i>
BLACK CADILLAC MARTINI 13 <i>Hypnotiq, raspberry liqueur, vodka, grapefruit</i>	CRISPY CRUNCH 15 <i>Smirnoff Vanilla Vodka, Baileys Irish Cream, Buttershots Schnapps, cinnamon</i>	GODIVA HAZELNUT TRUFFLE 15 <i>Godiva Chocolate Liqueur, Vanilla Vodka, Frangelico, Baileys Irish</i>
BLUE GUMMY BEAR 13 <i>Peachtree Schnapps, Blue Curaçao, Chateau Monet Liqueur, triple sec</i>	CUCUMBERTINI 13 <i>Ozeki Sake, St. Germain Elderflower Liqueur, fresh cucumber</i>	GREYHOUND MARTINI 13 <i>Ketel One Vodka, grapefruit, triple sec</i>
BLUBERRY LEMON DROP 14 <i>Ketel One Citroen Vodka, fresh lemon juice, sweet 'n sour, bar syrup, blueberry liquer</i>	DREAMY BLUES 14 <i>Smirnoff Vanilla Vodka, Blue Curaçao, Crème de Cacao White</i>	HPNOTIQ MARTINI 14 <i>Hpnotiq, Ketel One Vodka, Chateau Monet, cranberry juice</i>
BUT SCOTCH CAPPUCINO 15 <i>Espresso Vodka, Kahlua, Baileys Irish</i>	ELECTRIC POPSICLE 15 <i>Ketel One Citroen Vodka, Blue Curaçao, Midori</i>	ISLAND BLISS 13 <i>Malibu Coconut Rum, Midori, cranberry, pineapple</i>
BUTTERSCOTCH MARTINI 14 <i>Smirnoff Vanilla Vodka, butterscotch</i>	FLIRTINI 15 <i>Ketel One Vodka, Champagne, pineapple</i>	KISSES 13 <i>Peach Schnapps, Abs Mango Vodka, grenadine</i>
CABLE CAR 13 <i>Captain Morgan Spiced Rum, orange curaçao, lemon juice</i>	FRENCH MARTINI 14 <i>Tanqueray Gin, Chateau Monet Raspberry, pineapple</i>	LA PINA 15 <i>Cîroc Pineapple Vodka, pineapple</i>

Martinis

**\$7 THURSDAY NIGHTS
NO RETURN**

LEMON DROP 13 <i>Ketel One Citroen Vodka, fresh lemon juice, sweet 'n sour, syrup</i>	ORANGE BLOSSOM 13 <i>Tanqueray Gin, St. Germain Liqueur, orange juice</i>	RASPBERRY TRUFFLE 15 <i>Smirnoff Vanilla Vodka, Chambord, Godiva Chocolate Liqueur</i>
LEMONADE 13 <i>Ketel One Citron Vodka, Amaretto, sweet 'n sour</i>	POMEGRANATE MARTINI 13 <i>Vodka, pomeg juice, sweet 'n sour</i>	RIKI B 13 <i>Bulleit Bourbon, cranberry & lime juice, bitters</i>
LYCHEETINI 14 <i>Ketel One Vodka, Soho Lychee, triple sec, sweet 'n sour</i>	PALOMITA 15 <i>Cazadores Blanco Tequila, lime juice, agave nectar, grapefruit juice</i>	RUBY RELAXER 14 <i>Vodka, Peachtree Schnapps, Malibu Coconut Rum, pineapple, cranberry</i>
MANGO PELLINI 16 <i>Absolut Mango Vodka, Champagne, mango puree</i>	PASSION COCKTAIL 14 <i>Gold tequila, Grand Marnier,, cranberry, lime juice</i>	SCOOBY SNACKS 13 <i>Malibu Coconut Rum, Midori, piña colada, pineapple</i>
MANGO TANGO 13 <i>Tequila, cucumber, mango puree, chili powder, sugar rim</i>	PEACH BELLINI 16 <i>Champagne, Peachtree Schnapps, peach puree</i>	SIDECAR 16 <i>Hennessy Cognac, Cointreau, lemon juice</i>
MANGOTINI 13 <i>Abs Mango Vodka, mango puree, triple sec</i>	PEANUT BUTTER & JELLY 15 <i>Ketel One Vodka, Frangelico, chateau monet</i>	SILVER PEACH 16 <i>Nolet's Finest Gin, Peachtree Schnapps, lemon juice</i>
MANHATTAN 13 <i>Bulleit Rye Whiskey, bitters, sweet vermouth, lemon</i>	POM. LYCHEE COSMO 13 <i>Ketel One, Soho Lychee, fresh lime juice, pomegranate juice, sweet sour</i>	SOUR BULLEIT 13 <i>Bulleit Bourbon, cranberry juice, fresh lime, triple sec</i>
MELLON GATOR 15 <i>Ketel One Vodka, Midori, Chateau Monet, orange juice</i>	PUCKERTINI 13 <i>Absolut Vodka, watermelon pucker, sweet 'n sour</i>	STRAWBERRY SKITTLE 13 <i>Ketel One Citroen, Strawberry Schnapps, fresh lemon juice, sweet sour, bar syrup</i>
MOCHA 14 <i>Belvedere Vodka, Kahlua, Crème de Cacao</i>	PURPLE GECKO 13 <i>Tequila, Blue Curaçao, cranberry, sweet 'n sour, lime juice</i>	TOKYO KEY LIME 13 <i>Cruzan Vanilla Rum, Midori, fresh lime juice</i>
MUDSLIDE 15 <i>Ketel One Vodka, Baileys, Kahlua, Godiva Chocolate Liqueur</i>	RASPBERRY BELLINI 16 <i>Ketel One Vodka, Chateau Monet Raspberry Liqueur, Champagne</i>	TROPICAL MARTINI 14 <i>Absolut Mango, Peach, Mandarin Vodka, Canton Ginger Liqueur</i>
NEW PAL 14 <i>Bulleit Rye, Campari, sweet vermouth, bitters</i>	RASPBERRY LEMON DROP 14 <i>Ketel One Citroen Vodka, Chateau Monet fresh lemon juice, sweet 'n sour, bar syrup</i>	TROPICAL PATRÓN 14 <i>Patrón Tequila, pineapple, mango</i>
OASIS 16 <i>Cazadarez Tequila, Vodka, cranberry juice, lime juice, triple sec</i>		WASHINGTON APPLE 13 <i>Crown Royal Canadian Whisky, apple pucker, cranberry</i>

Fish Bowls

1/2 OFF WEDNESDAY NIGHTS
(NO RETURN)

SOUR PATCH 35

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

OTTER POP 35

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

TROPICAL PARADISE 35

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

PURPLE RAIN 35

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

PEACH BLOSSOM 35

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

RED SANGRIA 35

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

STRAWBERRY MARGARITA 35

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

SHARK BITE 35

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

JUNGLE JUICE 35

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

TOKYO MOJITO 35

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

Classic Cocktails

MOSCOW MULE 13

Ketel One Vodka, lime juice, ginger beer

DARK 'N STORMY 13

Dark Myers Rum, ginger beer

GINGERITA 13

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

MAI TAI 13

*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 13

*Cazadores blanco, agave nectar,
fresh lime juice*

JALAPENO MARGARITA 13

*Cazadores Blanco, Triple sec,
muddled fresh jalapenos*

TAI CHI 15

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

ADIOS TEA 15

*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.....	17.95
Spicy Chicken	18.95
Sukiyaki Steak.....	18.95
Hibachi Shrimp.....	20.50
New York Steak.....	20.95
Filet Mignon.....	21.95
Hibachi Scallop.....	20.95
Salmon.....	20.95

Combinations

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

Chicken and NY Steak	23.95
Chicken and Shrimp.....	23.95
Chicken and Scallop.....	23.95
New York Steak and Shrimp	24.95
Salmon and Steak.....	24.95

Kids Entrees

(for children 10 or under)

Chicken Teriyaki.....	13.95
Sukiyaki Steak	13.95
Hibachi Shrimp.....	13.95

** 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 \$17.95
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 \$2.00 more)	Spicy Tuna Roll (add \$2.00 more)	

Add Garlic Fried Rice \$2.00 more

Sushi Lunch

**served with miso soup & green salad*

Sushi Lunch # 1	17.95
california roll & 3 pcs chef choice nigiri	
Sushi Lunch # 2	19.95
tiger roll & 3 pcs of chef choice nigiri	
Sushi Lunch # 3	21.95
happy roll & 3 pcs of chef choice nigiri	
Sashimi Lunch	23.95
8 pcs of chef's choice mixed sashimi	
<i>served with rice also</i>	

Donburi

**served with miso soup & green salad*

maguro donburi	18.50
red tuna over rice bowl with vegetable	
salmon donburi	18.50
golden salmon over rice bowl with vegetable	
<i>*can be cooked or raw</i>	
unagi donburi	18.25
BBQ eel over rice bowl with vegetable	
chirashi donburi	20.50
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.