



## APPETIZER

- |   |       |   |   |
|---|-------|---|---|
| 1. <b>Edamame</b><br><i>Soy beans</i>                                       | 5.95  | 7. <b>Shrimp Shumai</b><br><i>Steamed shrimp dumplings</i>                                  | 6.95  |
| 2. <b>Yakitori</b><br><i>2 skewered grilled chicken</i>                     | 7.95  | 8. <b>Gyoza</b><br><i>(pork or shrimp) Japanese style fried dumplings</i>                   | 6.95  |
| 3. <b>Ika Shogayaki</b><br><i>B.B.Q fresh squid w/ teriyaki sauce</i>       | 10.00 | 9. <b>Hamachi Kama</b><br><i>Grilled yellow tail jaw w/ chef special sauce</i>              | 12.00   |
| 4. <b>Fried Calamari</b><br><i>Deep fried calamari w/ house hot sauce</i>   | 7.95  | 10. <b>Tempura Appetizer</b><br><i>Lightly battered and deep fried served w/ vegetables</i> | <b>Vegetables 9.00 Chicken 9.00 Shrimp 9.00</b> |
| 5. <b>Haru Maki (3)</b><br><i>Deep fried spring roll w/ house hot sauce</i> | 7.00  | 11. <b>Fried Mozzarella Sticks (6)</b>  | 9.95  |
| 6. <b>Cheese Crab Rangoon</b><br><i>Kani cheese</i>                         | 8.50  |   |   |

## SUSHI APPETIZER

- |  |       |   |       |
|--|-------|---|-------|
| 1. * <b>Sushi Appetizer</b><br><i>Chef's choice 4pcs Assorted sushi</i>  | 10.00 |   |       |
| 2. * <b>Sashimi Appetizer</b><br><i>6pcs Assorted fresh raw fish</i>   | 12.00 | 5. * <b>Sunomono</b><br><i>Shrimp, octopus, fresh white fish w/ ponzu sauce</i> | 10.00 |
| 3. * <b>Tuna Tartar or Salmon Tartar</b><br><i>Minced fresh fish w/ ponzu sauce, scallion, &amp; wasabi topped w/ raw quail egg &amp; tobiko</i> | 13.00 | 6. <b>Tako Su</b><br><i>Octopus &amp; cucumber w/ vinegar sauce</i>             | 12.00 |
| 4. * <b>Special Spicy Tuna Dumplings (4pcs)</b><br><i>Japanese style fried dumplings with spicy tuna inside</i>                                  | 12.00 | 7. * <b>Tuna Ball</b><br><i>Spicy tuna wrapped inside avocado</i>               | 10.00 |



## SOUP & SALAD

- |  |       |   |       |
|--|-------|---|-------|
| 1. <b>Miso Soup</b>  | 2.50  | 6. <b>Seaweed Salad</b>   | 7.00  |
| 2. <b>Mushroom Soup</b>  | 2.50  | 7. <b>Cucumber Salad</b>  | 7.00  |
| 3. <b>Seafood Miso Soup</b><br><i>Shrimp, scallop, crab, fish fish cake w. vegetable in miso broth</i> | 10.00 | 8. <b>Squid Salad</b>   | 9.00  |
| 4. <b>House Green Salad</b>  | 2.50  | 9. <b>Kani Salad</b><br><i>Cucumber, crabmeat, masage</i>   | 9.00  |
| 5. <b>Avocado Salad</b>  | 7.00  | 10. <b>Tokyo Salad</b><br><i>Kani, Tuna, salmon, ebi, avocado and cucumber with Japanese dressing</i> | 13.00 |



**\* DISCLOSURE: THIS FOOD ITEM IS SERVED AS RAW OR UNDERCOOKED**

**Advisory: "CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS."**

### Gratuity:

An 18% gratuity may be added to shared with your chef and server when seated on the hibachi side. This will also apply to any parties of 6 or more.  
(NO SPECIAL REQUEST ON THE VEGETABLES AND RICE)

## KITCHEN ENTREE

Served w. Miso Soup, Salad & Steamed Rice  
(Carry out served without soup)



## TERIYAKI

- K1. Chicken Teriyaki
- K2. Beef Teriyaki
- K3. Shrimp Teriyaki
- K4. Salmon Teriyaki
- K5. Scallop Teriyaki
- K6. Seafood Teriyaki  
*Shrimp, scallop, salmon*



22.95  
28.95  
29.95  
29.95  
29.95  
38.95

## TEMPURA

*Lightly battered, deep fried served w. vegetables and tempura sauce.*

- T1. Vegetable Tempura
- T2. Chicken Tempura
- T3. Shrimp Tempura
- T4. Assorted Tempura  
*(Lobster, chicken, shrimp)*



17.95  
20.95  
22.95  
28.95

## JAPANESE NOODLES (UDON)

*Served w. choice miso soup or Salad*

- U1. Yaki Udon or Soba  
*Pan fried noodle w. vegetable and chicken.*
- U2. Seafood Yaki Udon or Soba  
*Pan fried noodle w. vegetable, shrimp, scallop, fish cake and crab.*
- U3. Nabeyaki Udon  
*Noodle in soup w. vegetable, chicken, egg & shrimp tempura*
- U4. Seafood Noodle Soup  
*Noodle in soup w. vegetable, shrimp, scallops, fish cake and crab.*



15.95  
19.95  
20.95  
20.95

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# HIBACHI DINNER

Served w. Mushroom Soup, House Salad, , 2pcs, Shrimp, Vegetable & Steamed Rice, \$2.50 extra for Fried Rice  
(Carry Out served without soup)

## TOKYO HIBACHI DINNER

1. Hibachi Vegetables	17.95	5. Hibachi Scallop	30.95
2. Hibachi Chicken	22.95	6. Hibachi Salmon	30.95
3. Hibachi Shrimp	26.95	7.* Hibachi Filet Mignon	30.95
4.* Hibachi NY Steak	27.95	8. Hibachi Lobster Tails	38.95

## HIBACHI DINNER COMBINATIONS

1. Chicken & Salmon	28.95	8. Shrimp & Scallops	29.95
2. Chicken & NY Steak*	27.95	9. Filet Mignon* & Chicken	28.95
3. Chicken & Shrimp	27.95	10. Filet Mignon* & Salmon	28.95
4. Chicken & Scallop	28.95	11. Filet Mignon* & Shrimp	29.95
5. NY Steak* & Salmon	28.95	12. Filet Mignon* & Scallop	32.95
6. NY Steak* & Shrimp	28.95	13. Filet Mignon* & Lobster Tail	36.95
7. NY Steak* & Scallops	28.95	14. Shrimp & Salmon	30.95

## HOUSE SPECIAL

**H1.\* Tokyo Deluxe For Two** **69.95**

*Shrimp, scallop, filet mignon, chicken, lobster tail & ice cream.*

**H2.\* Geisha Special** **35.95**

*Shrimp, New York Steak, & Chicken*

**H3. Samurai Special** **38.95**

*Shrimp, Salmon, & Scallop*

**H4. Seafood Deluxe** **42.95**

*Shrimp, scallop, & lobster tail*

**Entrees may be shared for additional \$6.00**

**(includes soup, salad & steamed rice)**



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## HIBACHI DINNER FOR CHILDREN

Children 10 & Under

Served w. 1pc Shrimp , Vegetable & Steamed Rice, \$2.50 Extra for Fried Rice.

1. Hibachi Chicken 13.95
2. \* Hibachi NY Steak 14.95
3. Hibachi Shrimp 14.95
4. \* Filet Mignon 17.95



## HIBACHI SIDE ORDER

(Can only be ordered with hibachi dinner entree)

- |                         |       |                           |       |
|-------------------------|-------|---------------------------|-------|
| 1. Vegetable            | 7.00  | 6. Lobster Tail           | 16.00 |
| 2. Chicken              | 9.00  | 7. Scallop                | 13.95 |
| 3. * NY Steak or Salmon | 10.45 | 8. Fried Rice or Noodle   | 5.50  |
| 4. Shrimp               | 12.45 | 9. Steamed Rice           | 2.50  |
| 5. * Filet Mignon       | 14.95 | 10. Chicken Finger (4pcs) | 10.95 |

## DESSERT

- D1. Vanilla Ice Cream 3.00
- D2. Cheese Cake 6.00
- D3. Tempura Ice Cream 6.00



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# TOKYO FAVORITES

- |   |              |
|---|--------------|
| <b>1.* Godzilla Roll</b>  | <b>17.00</b> |
| <i>Eel, shrimp, crabmeat, salmon &amp; flounder deep fried with spicy sauce</i>                     |              |
| <b>2. Dragon Roll</b>   | <b>15.00</b> |
| <i>Eel &amp; cucumber inside, topped w. avocado and eel sauce.</i>                                  |              |
| <b>3.* Rainbow Roll</b>   | <b>15.00</b> |
| <i>Crab, cucumber inside, topped w/ tuna, salmon, white fish &amp; avocado</i>                      |              |
| <b>4. Pink Lady</b>   | <b>14.00</b> |
| <i>Cucumber, avocado, crabmeat, and crunch wrapped w/ pink soybean paper.</i>                       |              |
| <b>5. Tiger Roll</b>  | <b>18.00</b> |
| <i>Shrimp tempura, cucumber, inside, topped w/ eel avocado.</i>                                     |              |
| <b>6. Volcano Roll</b>  | <b>14.00</b> |
| <i>Salmon, avocado, white fish, deep fried w/ spicy sauce, eel sauce &amp; tobiko.</i>              |              |
| <b>7. Manhattan Roll</b>  | <b>15.00</b> |
| <i>Crabmeat, cream cheese, topped w/ baked salmon, eel sauce &amp; Japanese mayo.</i>               |              |
| <b>8.* Yummy Yummy Roll</b>   | <b>19.00</b> |
| <i>Yellowtail, crunch inside, topped w/ tuna, salmon, white tuna &amp; snapper w. chef's sauce.</i> |              |
| <b>9. Spider Roll</b>   | <b>15.00</b> |
| <i>Deep fried soft shell crab, lettuce, masag &amp; cucumber w/ eel sauce.</i>                      |              |
| <b>10.* Spicy Girl Roll</b>   | <b>17.00</b> |
| <i>Spicy tuna, spicy yellowtail, crunch inside, topped w/ spicy salmon,.</i>                        |              |
| <b>11.* Crazy Roll</b>  | <b>17.00</b> |
| <i>Shrimp tempura, spicy tuna, avocado and cucumber wrapped w. soybean paper</i>                    |              |
| <b>12. Angel Hair Roll (Scorpion)</b>   | <b>17.00</b> |
| <i>Shrimp tempura, cream cheese n side, topped w. crabmeat, crunch.</i>                             |              |
| <b>13.* Red Dragon Roll</b>   | <b>17.00</b> |
| <i>Spicy salmon roll, topped w. tuna &amp; avocado</i>  |              |
| <b>14.* Sweet Heart Roll</b>  | <b>19.00</b> |
| <i>Spicy tuna roll topped w/ fresh tuna.</i>  |              |
| <b>15. Lobster Roll</b>   | <b>17.00</b> |
| <i>Lobster tempura, cucumber, lettuce, wrapped w/ soybean paper w/ eel sauce.</i>                   |              |
| <b>16. Crunchy Roll</b>   | <b>14.00</b> |
| <i>Tempura flakes, masago, mayo w. shrimp on top.</i>   |              |
| <b>17. Black Dragon Roll</b>  | <b>19.00</b> |
| <i>Salmon tempura w. whole piece of eel.</i>  |              |
| <b>18. Beach Roll</b>   | <b>17.00</b> |
| <i>Shrimp tempura &amp; cream cheese topped w. avocado &amp; mango.</i>                             |              |



Tokyo Roll



Kamikaze Roll



Manhattan Roll



Crunchy Roll

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- 19. New York Roll** **18.00**  
*Inside: Spicy Lobster avocado & cucumber wrapped with soybean paper.*
- 20.\* Tokyo Roll** **20.00**  
*Tuna, yellowtail, salmon, avocado & shrimp tempura inside, topped w. masago, eel sauce & spicy mayo.*
- 21.\* Yellowtail Jalapeno** **20.00**  
*inside: Salmon, white tuna, cucumber  
Top: Yellowtail, Jalapeno with wasabi & yuzu sauce*
- 22. Ocean Roll** **20.00**  
*inside: Shrimp tempura & cucumber  
Top: Cream cheese, avocado, kani, snapper tempura with eel sauce & spicy mayo*
- 23. Snow Mountain Roll** **21.00**  
*inside: Shrimp tempura & cucumber  
Top: Snow crab, crunchy with spicy mayo & eel sauce*
- 24. Lobster Cha Cha** **19.00**  
*inside: Lobster tempura , crab avocado, cucumber & mango  
Top: Eel sauce, spicy mayo & mango sauce*
- 25. Konni Chiwa** **18.00**  
*inside: Shrimp tempura & cream cheese  
Top: Avocado, smoke salmon eel sauce & spicy mayo*
- 26. Kamikaze Roll** **17.00**  
*Shrimp tempura cream cheese  
indise with spicy lobster spicy mayo eel sauce.*



## SUSHI OR SASHIMI A LA CARTE



### Sushi One Piece / Sashimi 3 Pieces

	Sushi	Sashimi		Sushi	Sashimi
* Tuna ( <i>Maguro</i> )	3.25	8.50	Octopus ( <i>Tako</i> )	3.25	8.50
* Fresh Salmon ( <i>Sake</i> )	3.25	8.50	* Scallop ( <i>Hotategai</i> )	3.75	9.50
* Yellowtail ( <i>Hamachi</i> )	3.25	8.50	Crab Stick ( <i>Kani</i> )	3.25	7.00
* White Tuna ( <i>Escolar</i> )	3.25	8.50	Egg Omelet ( <i>Tamago</i> )	3.00	7.50
* Smoke Salmon ( <i>Iburi Sake</i> )	3.25	8.50	Fresh Water Eel ( <i>Unagi</i> )	3.50	8.50
Mackerel ( <i>Saba</i> )	2.80	7.50	* Salmon Roe ( <i>Ikura</i> )	4.00	8.50
* Red Snapper ( <i>Tai</i> )	2.80	8.50	* Salmon Roe w/ Quail Egg	5.50	
Shrimp ( <i>Ebi</i> )	2.80	7.50	* Smelt Roe w. Quail Egg	5.50	
* Squid ( <i>Ika</i> )	2.80	8.50			

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# ROLLS & HAND ROLLS (5-6 PER ORDER)

## FRESH FISH ROLL

- 1.\* Tuna Roll 6.55
- 2.\* Salmon Roll 6.55
- 3.\* Yellowtail Roll 6.55
- 4.\* Spicy Tuna Roll 7.55
- 5.\* Spicy Yellowtail Roll 7.55
- 6.\* Spicy Salmon Roll 7.55
- 7.\* Tuna Avocado or Cucumber 7.55
- 8.\* Salmon Avocado or Cucumber 7.55
- 9.\* Alaska Roll 7.55  
*Salmon, avocado & cucumber*
- 10.\* Spicy Scallop Roll 9.55
11. Philadelphia Roll 7.55  
*Smoked salmon, cream cheese & avocado*



## COOKED ROLLS

1. California Roll 6.00  
*Crabmeat, avocado & cucumber*
2. Boston Roll 7.00  
*Shrimp, cucumber, lettuce & mayo*
3. Spicy Kani Roll 7.25
4. Salmon Skin Roll 7.00  
*Baked salmon skin & cucumber*
5. Eel Avocado or Cucumber Roll 7.55
6. Shrimp Tempura Roll 8.55  
*Tempura shrimp, cucumber, avocado.*
7. Snow Crab Roll 9.55  
*Snow crabmeat, avocado & masago*
8. Futo Maki 8.00  
*Egg, masago, crab, cucumber & japanese vegetables*



## VEGETABLE ROLLS

1. Cucumber Roll 5.55
2. Avocado Roll 5.55
3. Sweet Potato Roll 6.00
4. Vegetable Roll 7.00  
*Cucumber, avocado & sweet potato*
5. Oshinko Roll 5.55  
*Japanese pickle*



## SUSHI DINNER ENTREES

Served w. miso soup & salad. (Carry out served without soup)

- |   |   |
|---|---|
| <p>*1. <b>Sushi Dinner Regular</b> 25.00<br/><i>Chef choice 8 pcs. sushi &amp; California roll</i></p> <p>*2. <b>Sushi Dinner Deluxe</b> 27.00<br/><i>Chef choice 10 pcs sushi &amp; a tuna roll</i></p> <p>*3. <b>Sashimi Dinner Regular</b> 28.00<br/><i>Chef's choice 15 pcs assorted fish &amp; bowl of rice.</i></p> <p>*4. <b>Sashimi Dinner Deluxe</b> 31.00<br/><i>Chef's choice 18 pcs assorted fish &amp; bowl of rice.</i></p> <p>*5. <b>Sushi &amp; Sashimi Combo</b> 31.00<br/><i>Chef's choice 5 pcs sushi, 9 pcs. sashimi &amp; California roll</i></p> <p>*6. <b>Chirashi Sushi Dinner</b> 25.00<br/><i>Assorted of sashimi &amp; vegetable over rice</i></p> | <p>*7. <b>Sushi For 2</b> 45.00<br/><i>Chef's choice 16 pcs. sushi California roll and Alaska roll</i></p> <p>*8. <b>Maki Combo A</b> 21.00<br/><i>California roll, Eel cucumber roll, &amp; Alaska roll</i></p> <p>*9. <b>Maki Combo B</b> 22.00<br/><i>Spicy tuna, Spicy yellowtail, &amp; spicy kani</i></p> <p>*10. <b>Unagi Don</b> 23.00<br/><i>Broiled eel over a bed of seasoned rice</i></p> <p>*11. <b>Tekka Don</b> 28.00<br/><i>Slice tuna over a bed of seasoned rice</i></p> <p>*12. <b>Love Boat for 2</b> 65.00<br/><i>Chef's choice 10pcs sushi, 18pcs sashimi, tuna roll &amp; california roll</i></p> <p>*13. <b>Tokyo Sashimi Special (for 2)</b> 65.00</p> |
|---|---|

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## BEVERAGES

### \*free refills

Coke, Diet Coke, Coke zero, Sprite,  
Lemonade, Pibb Extra, Sweet Tea,  
Unsweet Tea, and Hot Tea **\$3.29**



### \*no refills

Apple Juice, Mike, Shirley Temple **\$3.29**  
Ramune (Japanese Sprite) **\$4.50**  
Sparkling Water **\$4.50**

## BEER

**Domestic: \$5.00**

*Budweiser Bud Light Miller Lite  
Michelob Ultra Coors Light*

**Imported: \$6.50**

*Asahi Kirin Ichiban  
Sapporo Corona Extra*

**Sapporo 22 oz \$10.00**

**Kirin 22oz \$9.50**



## SAKE

**Hot Sake Sm \$5.50 Lg \$10.00**

**Cold Sake**

**Ozeki Dry Sake 375 ml \$17.00**

*This airy sake is light dry and delicate on the palate with a refreshing fruitiness-great match for salads, tofu and other light fare*

**ozeki nigori sake 375ml \$17.00**

*Rich, creamy and fruity-this unfiltered sake is milky in color and preserves the essence of the rice. served chilled, this sweeter style sake is an ideal aperitif and complements spicy dishes very well, It is also a delicious treat at the end of a meal*

**Hana-Awaka Sake 250ml \$19.00**

*"Sparkling Flower" is gently sweet with a balanced tartness, Best served chilled with sweet dishes or desserts*



## WINES

**Bush/Plum Wine:**

**Kikkoman Plum Wine**  
(California)

*glass: \$8.50 bottle: \$29*

**Beringer White Zinfandel**  
(California)

*glass: \$8 bottle: \$28*

**House Reds:**

**Woodbridge Merlot:**  
(California)

*glass: \$7.50 bottle: \$25*

**Woodbridge Cabernet**  
(California)

*glass: \$7.50 bottle: \$25*

**Woodbridge Pinot Noir**  
(California)

*glass: \$7.50 bottle: \$25*

**House Whites:**

**Woodbridge Chardonnay**  
(California)

*glass: \$7.50 bottle: \$25*

**Ecco Domani Pinot Grigio**  
(Italy)

*glass: \$8 bottle: \$28*

**Chateau Ste. Michelle Riesling**  
(Washington)

*glass: \$8.50 bottle: \$31*

**Premium Wines:**

**Kendall Jackson Chardonnay**  
(California)

*glass: \$10 bottle: \$39*

**Kendall Jackson Merlot**  
(California)

*bottle: \$40*

**Kendall Jackson Sauvignon Blanc**  
(California)

*bottle: \$38*





## BEVERAGES

### \*free refills

Coke, Diet Coke, Coke zero, Sprite,  
Lemonade, Pibb Extra, Sweet Tea,  
Unsweet Tea, and Hot Tea

\$3.29



### \*no refills

Apple Juice, Mike, Shirley Temple \$3.29  
Ramune (Japanese Sprite) \$4.50  
Sparkling Water \$4.50

## BEER

Domestic: \$5.00

*Budweiser Bud Light Miller Lite  
Michelob Ultra Coors Light*

Imported: \$6.50

*Asahi Kirin Ichiban  
Sapporo Corona Extra*

Sapporo 22 oz \$10.00

Kirin 22oz \$9.50



## SAKE

Hot Sake Sm \$5.50 Lg \$10.00

Cold Sake

Ozeki Dry Sake 375 ml \$17.00

*This airy sake is light dry and delicate on the palate with a refreshing fruitiness-great match for salads, tofu and other light fare*

ozeki nigori sake 375ml \$17.00

*Rich, creamy and fruity-this unfiltered sake is milky in color and preserves the essence of the rice. served chilled, this sweeter style sake is an ideal aperitif and complements spicy dishes very well, It is also a delicious treat at the end of a meal*

Hana-Awaka Sake 250ml \$19.00

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## WINES

Bush/Plum Wine:

Kikkoman Plum Wine

(California)

glass: \$8.50 bottle: \$29



Beringer White Zinfandel

(California)

glass: \$8 bottle: \$28

House Reds:

Woodbridge Merlot:

(California)

glass: \$7.50 bottle: \$25

Woodbridge Cabernet

(California)

glass: \$7.50 bottle: \$25

Woodbridge Pinot Noir

(California)

glass: \$7.50 bottle: \$25



House Whites:

Woodbridge Chardonnay

(California)

glass: \$7.50 bottle: \$25

Ecco Domani Pinot Grigio

(Italy)

glass: \$8 bottle: \$28

Chateau Ste. Michelle Riesling

(Washington)

glass: \$8.50 bottle: \$31

Premium Wines:

Kendall Jackson Chardonnay

(California)

glass: \$10 bottle: \$39

Kendall Jackson Merlot

(California)

bottle: \$40

Kendall Jackson Sauvignon Blanc

(California)

bottle: \$38





## LUNCH SPECIAL

Monday to Friday 11:00am - 2:30pm

Saturday & Sunday : 12pm - 3:00pm

**\*\*Except Holidays\*\***

All Meals Served with Miso Soup & Salad

Fried Rice Extra \$2.50

(Carry out served without soup)



<b>TL1. Chicken Teriyaki</b>	<b>15.95</b>
<b>TL2.* Beef Teriyaki</b>	<b>17.00</b>
<b>TL3. Shrimp Teriyaki</b>	<b>17.00</b>
<b>TL4. Salmon Teriyaki</b>	<b>20.00</b>
<b>TL5. Shrimp Tempura</b>	<b>17.00</b>
<b>TL6. Chicken Tempura</b>	<b>16.00</b>

## TERIYAKI LUNCH

## BENTO BOX

Served with Gyoza (fried dumplings) or Shumai (steamed shrimp dumplings),

Steamed rice & 4 pieces of California Roll, Fried Rice Extra \$2.50

<b>BB1. Chicken Teriyaki</b>	<b>16.00</b>
<b>BB2.* Beef Teriyaki</b>	<b>18.00</b>
<b>BB3. Shrimp Teriyaki</b>	<b>17.00</b>
<b>BB4. Salmon Teriyaki</b>	<b>19.00</b>
<b>BB5. Shrimp Tempura</b>	<b>17.00</b>
<b>BB6. Tofu Teriyaki</b>	<b>16.00</b>



## SUSHI & SASHIMI

**MAKI SPECIAL** Any 2 Rolls - \$13.95 • Any 3 Rolls - \$16.95

<b>Eel Avocado Roll</b>	<b>*Spicy Salmon Roll</b>	<b>*Salmon Roll</b>
<b>Shrimp Tempura Roll</b>	<b>*Spicy Yellowtail Roll</b>	<b>*Yellowtail Roll</b>
<b>Sweet Potato Roll</b>	<b>*Spicy Kani Roll</b>	<b>*Tuna avocado Roll</b>
<b>Boston Roll</b>	<b>*Alaska Roll</b>	<b>*Salmon avocado Roll</b>
<b>Cucumber Roll</b>	<b>Salmon Skin Roll</b>	<b>Philadelphia Roll</b>
<b>*Spicy Tuna Roll</b>	<b>*Tuna Roll</b>	<b>California Roll</b>

<b>LS1.* Sushi Special</b>	<b>18.50</b>
<i>5pcs. sushi, choice of California roll or spicy tuna roll</i>	
<b>LS2.* Sashimi Lunch</b>	<b>19.95</b>
<i>9 pcs. Sashimi &amp; choice of California or spicy tuna roll</i>	
<b>LS3.* Sushi &amp; Sashimi Combination</b>	<b>22.95</b>
<i>7pcs. sashimi, 4 pcs. sushi, &amp; choice of California roll or spicy tuna roll</i>	



**\* DISCLOSURE: THIS FOOD ITEM IS SERVED AS RAW OR UNDERCOOKED**  
**Advisory: "CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS."**

# HIBACHI LUNCH SPECIAL

Monday to Friday 11:00am - 2:30pm Saturday & Sunday : 12pm - 3:00pm

**\*\*Except Holidays\*\***

Served with fresh house salad

Vegetable & Steamed Rice, \$2.50 extra for fried rice

**House Special \$10.95**  
(Chicken, Shrimp, or Sirloin Steak\*)

*This special offer may not be combined with other discounts / promotion offers*

## HIBACHI

LH1.	Vegetable	9.95
LH2.	Salmon	13.95
LH3.	Scallop	15.95
LH4.*	Filet Mignon	15.95
LH5.	Shrimp & Chicken	17.95
LH6.	NY Steak* & Chicken	17.95
LH7.	NY Steak* & Shrimp	18.50
LH8.	NY Steak* & Scallop or Salmon	19.95
LH9.	Shrimp & Scallop or Salmon	19.95
LH10.	Filet Mignon* & Chicken	19.95
LH11.	Filet Mignon* & Shrimp	19.95
LH12.	NY Steak*, Shrimp & Chicken	25.50
LH13.	Chicken & Salmon	19.95

Entrees may be shared for additional \$7.00  
(includes soup, salad & steamed rice)

(Please limit sharing to one person per entree)

### Gratuity:

An 18% gratuity may be added to shared with your chef and server when seated on the hibachi side. This will also apply to any parties of 6 or more.

(NO SPECIAL REQUEST ON THE VEGETABLES AND RICE)



Hibachi Shrimp



Hibachi Chicken

**\* DISCLOSURE: THIS FOOD ITEM IS SERVED AS RAW OR UNDERCOOKED**  
**Advisory: "CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS."**

# FOKYO

HIBACHI & SUSHI BAR

