

Appetizers

Soft Shell Crab

Deep fried crab with sauce • 7.95

Edamame • 4.00

Gyoza • 5.00

Spring Roll

Deep fried vegetable spring roll • 4.00

Chicken Satay • 5.00

Teriyaki Beef Skewers • 6.95

Shrimp Tempura (4) • 7.00

Vegetable Tempura • 6.00

Shrimp & Vegetable Tempura • 11.00

Ginger Shrimp

Saute with cherry, fresh ginger, and garlic. Served with spring mix • 7.95

Shrimp Lettuce Wrap

Stir fried shrimp served with fresh lettuce • 8.95

Chicken Lettuce Wrap • 8.25

Shumai • 5.00

Calamari

Served with spicy plum sauce • 7.25

Agedashi Tofu

Crispy tofu served with borita hon dashi dipping sauce • 7

Crab Naruto

Mixed crab & avocado wrapped in thin sliced cucumber. Finished with ponzu sauce • 7.50

Salmon Naruto

Salmon, mixed crab & avocado wrapped in thin sliced cucumber. Finished with ponzu sauce • 9.00

Pepper Tuna

seared tuna, Japanese pepper, scallion, spicy mayo, ponzu sauce • 10.00

Soup & Salad

Miso Soup

Daily made fresh miso soup • 2.00

Onion Soup

Daily made fresh beef onion steamed soup • 2.00

House Salad

Sliced lettuce with ginger sauce • 2.00

Seaweed Salad

Seaweed, sesame, wood-mushroom • 4.50

Squid Salad

Squid, sesame, wood-mushroom, baby bamboo • 6.00

Tuna Tartare

Fresh tuna, avocado, jalapeno, and fresh made special sauce serve with deep fried egg roll wrapper • 8.95

Crab Salad

Crab salad crab stick, cucumber, spicy mayo, masago, tempura flake • 5.00

Beverages

Ice Tea • 1.95

Hot Green Tea • 2.50

Coffee • 1.95

Soft Drinks

Coke, Diet Coke, Sprite, Mr. Pibb, Root Beer, Lemonade • 1.95

Ramune • 2.95

Stupid Ice Tea (no refills)

World Famous Taiwanese Bubble Tea

Coffee Bubble Tea • 2.95

Milk Green Tea • 2.95

Milk Black Tea • 2.95

Pearl Bubble Tea • 4.25

Lemon Green Tea • 2.95

Lemon Black Tea • 2.95

Green Tea

(self refillable, perfect for to go) • 4.50



****Share charge for second person without entrees \$6.95 (soup, salad, steamed rice, and shrimp)****

To better serve you, please notify your server if you are allergic to any food items on the menu.

18% Gratuity included for parties 6 or more

All tips are split evenly between server and chefs

Hibachi Lunch Platters

Served with onion soup, assorted vegetables & fried rice

Chicken • 9.25

Shrimp • 10.25

New York Steak • 11.25

Salmon • 10.25

Teriyaki Beef • 10.25

Scallop • 11.25

Filet Mignon • 12.25

Vegetable Delight • 8.25

Sushi Lunch Combo

Served with soup

Sushi Lunch Double

Any two rolls of maki/sushi rolls • 10.00

Sushi Lunch Triple

Any three rolls of maki/sushi rolls • 14.00

Lunch Box

Served with miso soup, 4 pcs of California roll, house salad, & white rice

Pork Katsu • 9.95

Chicken Katsu • 9.95

Teriyaki Beef • 9.95

Teriyaki Chicken • 9.25

Shrimp Tempura • 9.95

Teriyaki Salmon • 10.25

Japanese Style Udon

Stir fried udon with house sauce and with soup

Seafood Udon • 14.95

Chicken Udon • 10.95

Beef Udon • 12.95

Vegetable Udon • 10.95

Shrimp Udon • 12.95

Seafood Soup Udon • 14.95

Korean Style B.B.Q

Served green salad and steamed rice

B.B.Q Chicken • 10.95

B.B.Q Beef Short Rib • 12.95

B.B.Q Beef • 12.95

Taiwanese Food

Served with soup

GweiAh (thick rice noodles)

Fried Pork GweiAh • 8.95

Fried Chicken GweiAh • 8.95

Fried Seafood GweiAh • 12.95

Seafood soup GweiAh • 12.95

RhoZhou (stew minced pork)

RhoZhou Rice • 7.95

RhoZhou Noodles • 8.95

RhoZhou Rice Noodles • 7.95

Fried Rice

Chicken Fried Rice • 11.25

Beef Fried Rice • 12.95

Shrimp Fried Rice • 12.95

Ginger Shrimp Rice • 12.95
(STEAMED RICE ONLY)

Gluten free Soy Sauce available

Dinner Box (Bentos)

Served with miso soup, house salad, steamed rice, 4pcs California roll, gyoza and shumai

Pork Katsu · 13.95

Shrimp Tempura · 14.95

Teriyaki Salmon · 14.95

Steak Teriyaki · 16.00

Ahi Tuna · 16.00

Teriyaki Beef · 14.95

Hibachi Dinner Entrees

Served with onion soup, house salad, 2 shrimp appetizer, assorted vegetable, and steamed rice (Replace with fried rice add 2.00).

Chicken · 16

New York · 19.95

Salmon · 18.75

Vegetable Delight · 14.00

Lobster

Teriyaki Beef · 18.75

Shrimp · 18.75

Filet Mignon · 23.75

Ocean Scallop · 19.75

Single · 25.95

Twin · 36.95

Hibachi Combination Entrees

Served with onion soup, house salad, 2 shrimp appetizer, assorted vegetable, and steamed rice (Replace with fried rice add 2.00).

Chicken & Shrimp · 18.95

Shrimp & Scallop · 23.95

Filet Mignon & Scallop · 28.95

New York Steak & Chicken · 20.95

Scallop & Salmon · 23.95

Filet Mignon & Lobster · 34.95

New York Steak & Shrimp · 21.95

Filet Mignon & Chicken · 25.95

Land & Sea

New York Steak & Scallop · 23.95

Filet Mignon & Shrimp · 27.95

Steak, Chicken & Shrimp · 34.95

Seafood Lover

Lobster, Shrimp & Scallops · 38.95

Kid's Menu (Age under 10 / dinner only)

Hibachi Chicken · 9.00

New York Steak · 13.00

Kid's Special / From the Kitchen:

Hibachi Shrimp · 11.00

Filet Mignon · 15.00

French Fries · 4.00

Hibachi Scallops · 12.00

Deep Fried Chicken Tenderloin · 8.00

Dessert

Cheese Cake · 3.95

Mochi Ice Cream · 3.50

Ice Cream · 2.95

Coffee Jelly
(Taiwanese style) · 4.00

Crème Brûlée · 4.50

Toffee Sticky Pudding · 5.00

Side Orders (with meal)

Single Fried Rice · 5.25

New York Steak · 9.95

Steamed Rice · 2.00

Filet Mignon · 11.00

Chicken · 6.00

Scallops · 10.00

Shrimp · 7.95

Lobster · 16.00

Gluten free Soy Sauce available

Nigiri

(Sashimi) One piece per order

Maguro Tuna • 2.50

Sake Salmon • 2.00

White Tuna • 2.00

Hamachi Yellow Tail • 2.50

Tai Snapper • 2.00

Smoked Salmon • 2.25

Ebi Shrimp • 2.00

Ika Squid • 2.00

Tako Octopus • 2.00

Unagi BBQ Eel • 3.00

Saba Mackerel • 2.00

Hogikai Surf Clam • 2.00

Hotatekai Scallop • 2.75

Tamago Egg • 1.50

Kanikama Imt. Crab Stick • 1.50

Masago Smelt Fish Egg • 1.50

Tobiko Flying Fish Egg • 2.00

Ikura Salmon Roe • 3.00

Amaebi Sweet Shrimp • 3.50

Avocado • 1.50

Maki

(Sushi Roll) Sushi rolls will be cut in 6-8 pieces

Tuna Roll • 5.00

Salmon Roll • 4.50

Yellow Tail & Scallion • 5.50

Tuna Avocado Roll • 5.50

Cucumber Roll • 4.00

Avocado Roll • 4.00

California Roll

Imt. Crab, cucumber, avocado • 5.00

Eel Roll

Eel, cucumber • 6.00

Salmon Avocado Roll • 5.00

Veggie Roll

Pickle radish, cucumber, avocado • 4.50

Spicy Tuna Roll

Spicy tuna, cucumber, avocado & spicy mayo • 5.50

Spicy Crawfish Roll

Crawfish, avocado & spicy mayo • 5.50

Shrimp Tempura Roll

Fried shrimp, mixed crab, avocado • 6.50

Sweet Potato Roll

Sweet potato, avocado, bbq sauce • 4.00

Asparagus Roll

Fried asparagus, avocado • 4.00

Super California Roll

Mixed crab, cucumber, avocado, masago • 5.50

Philadelphia Roll

Cream cheese, smoked salmon, cucumber • 6.00

Chef's Special Rolls

Rainbow Roll

California roll topped with tuna, salmon, white tuna, shrimp, avocado • 13.00

Sunset Roll

Shrimp tempura roll topped with spicy tuna, tempura flake masago, spicy mayo • 13.00

Tiger Roll

Cream cheese, kanikama, tempura flake inside; salmon & spicy mayo on top • 12.00

Yummy Roll

Spicy tuna roll topped with tuna, avocado & spicy mayo • 12.00

Golden Dragon

Shrimp tempura roll topped with salmon & spicy mayo • 12.00

Zombie Roll

Tuna, salmon, white fish & avocado inside; green onion, masago on top with spicy mayo • 10.00

Snow Roll

Shrimp tempura, spicy tuna, mixed crab inside; white tuna on top with spicy mayo, bbq sauce & yumyum sauce • 14.00

Spicy Girl Roll

Spicy crawfish, avocado inside; spicy tuna, kanikama, tempura flake, tobiko on top with spicy mayo • 15.00

Pink Lady

Shrimp tempura roll topped with shrimp, avocado & yumyum sauce • 12.00

Hot Roll

Fried roll with mixed crab, spicy tuna, avocado inside; tempura flake & spicy mayo on top • 10.00

Happy Dragon

Shrimp tempura roll topped with bbq eel, tempura flake, masago & bbq sauce • 15.00

Playboy Roll

Backed scallop & kanikama on top of a California roll with tobiko, tempura flake, spicy mayo, bbq sauce & hot sauce • 16.00

Selfish Roll

Spicy crawfish, avocado inside; kanikama, tempura flake, spicy mayo on top with masago • 12.00

Volcano Roll

Fried spicy tuna roll with tempura shrimp, masago, tempura flake, spicy mayo, bbq sauce & hot sauce on top • 14.00

Alaska Roll

Smoked salmon, avocado, cream cheese inside; salmon on top with hot sauce & lemon juice • 12.00

Rock 'n Roll

Shrimp tempura roll topped with tuna, tempura flake & spicy mayo • 12.00

Tuna Lover

Spicy tuna roll inside; tuna & white tuna on top • 13.00

Kiku Roll

Cream cheese, shrimp tempura, mixed crab, spicy tuna, avocado inside; salmon on top with kanikama, tobiko & spicy mayo • 16.00

Spider Roll

Softshell crab, mixed crab, avocado, masago, bbq sauce • 9.50

Sushi Combo

Sushi Sampler

5 piece nigiri of chef's choice • 10.00

Sashimi Sampler

5 piece sashimi of chef's choice • 10.00

Sushi Mori

7 piece nigiri of chef's choice and a California roll (Served with soup) • 19.00

Sashimi Mori

15 piece sashimi of chef's choice (Served with soup) • 29.00

Sushi/Sashimi Delux

7 piece nigiri, 7 piece sashimi and a Rainbow roll (Served with soup) • 37.00

Wine House Wines

Chardonnay • Cabernet • Merlot • White Zinfandel • Pinot Grigio
Glass 4.50, Bottle 16.00

Takara Plum Wine

Takara Plum is a rich, sweet and aromatic plum wine suitable as an aperitif. The plum flavor used for this product is based on "Ume", a special plum cultivated in Japan that has a tart flavor. It is made from premium white wine with natural plum flavor. Serve it chilled or on the rocks.
Glass 5.00, Bottle 18.00

Copploa Chardonnay

Light straw in color with distinctive aromas of peaches, citrus and tropical fruit. Glass 6.00, Bottle 22.00

Lagaria Pinot Grigio

Entirely from the homonymous grape, this is a brilliant, smooth, medium-bodied, fresh and well balanced wine; extremely electric with food, ideal for aperitifs and parties.
Glass 5.50, Bottle 20.00

Rosemount Traminer Riesling

Lime blossom and spice aromas are complimented by a refreshingly crisp and juicy mouthful of fruit flavor.
Glass 6.00, Bottle 22.00

Oroya Sushi Wine

Compromised of three unusual grape varieties, Oroya is blended specifically to match the flavors and textures of sushi. With the skill of a master blender, Japanese-born wine maker Yoko Sato selected aspects from each of the individual wine components to accentuate the sushi experience. Glass 6.00, Bottle 22.00

Beringer Moscato

A pretty wine with lots to offer; pleasing floral notes follow in the finish. Glass 5.00, Bottle 18.00

Beer

Domestic

Miller Lite • Bud Light • Michelob Ultra • Budweiser • Coors Light • Bud Select • 3.00
Craft Beers (Samuel Adams • Blue Moon) • 4.00

Imports

TsingTao • Sapporo • Asahi • Kirin • Heineken • Corona • 4.00
Taiwan Beer (when available) • 4.25

Sake

	Small / Large Carafe	Bottle
Hakutsuru Sake(Hot/Cold)	5.50 / 10	26
Hakutsuru Draft Sake		12

337 Cabernet Sauvignon

Full of bold and generous varietal and regional expression, highlighting the dark cherry and black currant fruit. Glass 7.50, Bottle 28.00

Red Diamond Merlot

On the palate the flavors are dominated by ripe berry and mocha. A supple, spicy mouth feel leads to a lingering finish. Glass 7.00, Bottle 26.00

Jargon Pinot Noir

Bright and seductive flavors of black cherry with a hint of strawberries, cola and dark tobacco. On the palate, this wine has a smooth silky texture, followed by mild tannins that deliver structure and complexity. Glass 7.00, Bottle 26.00

Cline Zinfandel

Full flavors of black cherry and raspberry with a lasting vanilla finish. Glass 7.00, Bottle 26.00

Spanish Quarter Cabernet/Tempranilla

This is lush and flavorful with great fruit and balance red berry flavors combined with an easy-drinking approach. Glass 7.00, Bottle 26.00

Koonuga Hill Shiraz

Glass 5.00, Bottle 20.00

Vermont Sauvignon Blanc

Glass 6.50, Bottle 24.00

Beverages

Ice Tea • 1.95

Hot Green Tea • 2.50

Coffee • 1.95

Stupid Ice Tea (no refills)

World Famous Taiwanese Bubble Tea

Coffee Bubble Tea • 2.95

Milk Green Tea • 2.95

Milk Black Tea • 2.95

Pearl Bubble Tea • 4.25

Lemon Green Tea • 2.95

Lemon Black Tea • 2.95

Green Tea

(self refillable, perfect for to go) • 4.50

Soft Drinks

Coke, Diet Coke, Sprite, Mr. Pibb, Root Beer, Lemonade • 1.95

Ramune • 2.95



Bartender Specialty Martini Drinks

Stupid Green-tea-ni

"Stupid"[®] Green-tea
Honey
Citrus Vodka

Kiku Red Dragon

Grape Vodka
Vanilla Schnapps
Blue Curacao
Cranberry

Creamcicle

Orange Vodka
Vanilla Schnapps
OJ
Cream

Ginger Bee

Ginger
Vodka
Cranberry
Simple syrup

Gin+Ginger

Gin
Simple syrup
Ginger

Lucky-tini

Grape Vodka
Melon liqueur
Splash of pineapple
W/melon sugar rim

HBT (Happy Birthday Tini)

Cake Vodka
Cream de cacao
Amaretto
Milk

Purple Rain

Vodka
Blue Curacao
Cranberry
W/melon sugar rim

Wylde Hibiscus

Hibiscus Vodka
Lemon Juice
Pomegranate Juice
Sweetener