

HIBACHI ENTREES

Includes Miso Soup, Green Salad, Steamed Rice and Hibachi Vegetables (Carrots, Zucchini, Onions, Broccoli, Bean Sprouts and Mushrooms)

SURF DINNERS

- HIBACHI SHRIMP 15 pcs. 34.00
- HIBACHI LOBSTER 7 oz. 65.00
- HIBACHI SCALLOPS 7 oz. 39.00
- HIBACHI SALMON 7 oz. 32.00
- HIBACHI SWORDFISH 7 oz. 32.00
- HIBACHI MAHI MAHI 7 oz. 32.00
- HIBACHI CALAMARI 7 oz. 29.00

TURF DINNERS

- HIBACHI CHICKEN 7 oz 28.00
- HIBACHI FILET MIGNON 7 oz 39.00
- HIBACHI RIBEYE STEAK 7 oz 38.00
- JUMBO RIBEYE STEAK (1 Pound.) 49.00
- HIBACHI NEW YORK STEAK 7 oz 37.00
- HIBACHI VEGETABLES & TOFU 24.00

(FRIED RICE UP GRADE 4.25)

HIBACHI DINNER COMBINATIONS

Includes Miso Soup, Green Salad, Fried Rice and Hibachi Vegetables (Carrots, Zucchini, Onions, Broccoli, Bean Sprouts and Mushrooms)

TOKYO COMBO 49.50 Hibachi New York Steak and Second item of your choice:
Chicken — Shrimp — Salmon — Swordfish — Mahi Mahi — Scallops - Calamari - Ribeye

SAMURAI COMBO 49.50 Hibachi Shrimp and Second item of your choice:
Chicken — Salmon — Swordfish — Mahi Mahi — Scallops - Calamari - Ribeye

GEISHA COMBO 49.50 Your Choice of Two Items:
Chicken — Salmon — Swordfish — Mahi Mahi — Scallops - Calamari - New York Steak — Ribeye
(No double items of one choice)

DELUXE DINNER COMBINATIONS

Includes Miso soup, Green Salad, Fried Rice and Hibachi Vegetables (Carrots, Zucchini, Onions, Broccoli, Bean Sprouts and Mushrooms)

SOMETHING'S FISHY GOURMET DINNER 52.00

Hibachi Filet Mignon and Second item of your choice:

Chicken - Shrimp - Salmon - Swordfish - Mahi Mahi - Calamari - Scallops - New York Steak - Ribeye

MALIBU GOURMET DINNER 73.90

Hibachi Lobster and Second item of your choice:

Chicken - Shrimp - Salmon - Swordfish - Mahi Mahi - Calamari - Scallops - New York Steak - Ribeye

SURF & TURF DINNER 76.90

Hibachi Lobster & Filet Mignon

DELUXE TRIO DINNER 79.90

Hibachi Lobster and Two Items of your Choice:

Chicken - Shrimp - Salmon - Swordfish - Mahi Mahi - Calamari - Scallops - New York Steak - Ribeye

(No double items of one choice)

DESSERTS

Ice Cream 6.50 Green Tea - Vanilla - Rainbow Sherbet — Chocolate

Tempura Ice Cream 9.95 Green Tea - Vanilla — Chocolate

Mochi Ice Cream 4.95 Green Tea - Strawberry - Mango - Vanilla - Chocolate

Soft Drinks 3.90

Coke
Diet Coke
Sprite
Orange Fanta,
Root Beer
Lemonade,
Iced Tea, (2 refills maximum)
Shirley Temple 4.25
Roy Rogers 4.25
(2 refills maximum)

Bottled Drinks

Ramune 4.50
(flavors: Original, Strawberry Lychee & Melon)
Iced Green Tea 4.25
Bottled Water 2.75
Sparkling Water 3.75

Juices 4.25 (No refills)

Cranberry
Orange
Pineapple
Apple

Hot Green Tea 3.25 (No refills)

Side Extras

Miso Soup 4.50
Steamed Rice 3.50
House Salad 6.75
Fried Rice 6.75
Sriracha 1.00
Sambal Spicy Sauce 1.00
Ponzu Sauce 0.75
Teppan Sauces 0.75 each.
Sweet Sauce 0.75
Soy Paper 2.50
Sushi Ginger 4 oz. 1.25
Teriyaki Sauce 0.75
Garlic Butter 2.25
Extra Wasabe 0.95

Add Ons

Add Hibachi Chicken 5 oz. 12.00
Add New York Steak 5 oz. 21.00
Add Rib Eye 5 oz. 24.00
Add Filet Mignon 5 oz. 27.00
Add Shrimp 8 pcs. 18.00
Add Scallops 5 oz. 29.00
Add Salmon, 5 oz. 18.00
Add Swordfish 5 oz. 19.00
Add Mahi Mahi 5 oz. 18.00
Add Lobster 7 oz. Tail 45.00
Add Hibachi Vegetables Set 11.00
Add Hibachi Vegetable Item 4.00

APPETIZERS

Sushi Sampler 17.95 Tuna, Salmon, Yellow Tail, Shrimp and Albacore Sushi
(1 Pcs. Each) Tuna Roll and Cucumber Roll (3 Pcs. Each)

Tempura Side 12.95 Lightly Battered, Deep Fried Vegetables & Shrimp.

Fried Gyoza 9.95 Pork Gyoza 6 pcs.

Edamame 8.95 Lightly Salted Steamed Soybeans.

Garlic Edamame 9.95 Garlic Sauteed Soybeans.

Shi-shi-to Peppers 8.95 Sautéed Japanese Green Peppers.

Garlic Shi-shi-to 9.95 Garlic Sauteed Japanese Green Peppers.

KID'S HIBACHI MENU

For Children Under Ten Years of Age!

Served with Miso Soup or Salad, Steamed Rice & Hibachi Vegetables (Carrots, Zucchini, Onions and Broccoli)
Includes Ice Cream.

Kid's Hibachi Chicken 19.50

Kid's Hibachi New York Steak 23.50

Kid's Hibachi Salmon 23.50

Kid's Hibachi Shrimp 22.50

Kids Combo 28.00

Choice of Two Items:

Chicken -Shrimp-Salmon-New York Steak

(No double items of one choice Please)

Sushi Bar Specialties

Tuna Tartar 19.90 Tuna, Avocado, Ginger, Green Onions, Mixed with Creamy Sesame Sauce, Spicy Mayo. Smelt Eggs and Wonton Chips.

Spicy Tuna Biscuit 13.90 Spicy Tuna and Avocado on Top of Crispy Rice Cake with Sweet Sauce.

Itchy Salmon 13.90 Sushi Style Three Pieces of Baked Salmon on Kani Crab, Topped with Scallions and Sweet Sauce.

Ganja 16.90 Tempura Deep Fried Spicy Tuna Wrapped with Shiso Leaf Topped with Soy Mustard, Sweet Sauce and Creamy Sesame Sauce.

Stuffed Jalapeno 11.90 Deep Fried Pickled Jalapeno Stuffed with Mixed Crab and Cream Cheese Topped with Sweet Sauce.

Spicy Tuna Fries 13.90 Spicy Tuna on Top of French Fries Garnished with Jalapenos, Scallions, Spicy Mayo and Sweet Sauce.

Yellow Peno 19.90 Yellow Tail Sashimi Carpaccio Style with Fresh Jalapeno and Yuzu Ponzu Sauce.

Hali Peno 20.90 Halibut Sashimi Carpaccio Style with Fresh Jalapeno and Yuzu Ponzu Sauce.

Sashimi Sunrise 19.90 Tuna, Salmon, Yellow Tail, Albacore and Shrimp with Cucumber, Gobo, Daikon Radish and Ponzu Sauce.

Tokyo Sushi Burger 15.90 Crispy Rice Bun Topped with Spicy Tuna, Salmon, Cucumber, Avocado, Seaweed, Spicy Mayo & Daikon Radish.

Spicy Cali Sushi Burger 15.90 Crispy Rice Bun Topped with Spicy Tuna, Kani Crab, Cucumber, Avocado, Smelt Eggs & Spicy Mayo.

Baked Green Mussels 11.95 Baked New Zealand Green Mussels Topped with Ponzu, Masago, Scallions and Sesame Seeds.

House Premium Rolls

B.S.C. Roll 18.90 California Roll Topped with Baked Bay Scallops, Masago and Sweet Sauce.

Caterpillar Roll 19.90 Fresh Water Eel & Cucumber Inside, Avocado & Sweet Sauce on Top.

Crunchy Roll 14.90 Shrimp Tempura, Avocado & Cucumber Inside, Tempura Crumbs, Sweet Sauce on Top.

Crispy Roll 14.90 Deep Fried Spicy Tuna and Avocado with Spicy Mayo and Sweet Sauce on Top.

Devil's Dream Roll 18.90 Spicy Tuna & Asparagus Inside. Seared Tuna, Scallions, Spicy Ponzu on Top.

Happy Roll 15.90 Deep Fried Pickled Jalapeno, Cream Cheese, Shrimp, Kani Crab & Avocado w/Sweet Sauce.

Rainbow Roll 18.90 California Roll Topped with a Layer of Fresh Fish, Shrimp and Avocado.

White Dragon Roll 18.90 Spicy Albacore Inside, Yellow Tail, Avocado, Cucumber, Scallions, Smelt Eggs and Spicy Ponzu Sauce on Top.

Red Dragon Roll 18.90 Shrimp Tempura, Asparagus & Cucumber Inside, Tuna, Scallions & Special Sauce on Top.

Spider Roll 17.90 Deep-Fried Soft-Shell Crab, Avocado, Gobo, Kaiware, Cucumber & Ponzu.

Spicy Lobster Roll 18.90 Lobster Spicy Mayo Mix, Masago, Green Onions, Avocado, Cucumber and Asparagus, Soy Paper Wrap.

Tinker Bell Kiss Roll 18.90 California Roll w/Albacore, Scallions, Avocado & Ginger Ponzu on Top.

King's Roll 19.90 Cucumber and Soy Paper Wrapped Salmon, Tuna, Albacore, Avocado, Gobo, Kaiware and Smelt Eggs with Mustard Dressing.

9 1 1 Roll 18.90 Spicy Tuna & Cucumber Inside. Avocado, Chilli Sesame Oil, Spicy Mayo and Sriracha on Top.

Surf & Turf Roll 20.90 Two Tempura Shrimp, Asparagus & Avocado Inside, Topped with Filet Mignon Crispy Onions, Scallions, Ponzu and Sweet Sauce.

Salmon Delight Roll 18.90 Spicy Tuna & Cucumber Inside. Salmon, Avocado & Yuzu Ponzu on Top.

Obama Roll 18.90 Tempura Shrimp, Kani Crab and Cream Cheese, Soy Paper Wrap Topped with Baked Salmon, Crispy Onions, Scallions & Special Sweet Sauce.

DJ Ashba Roll 18.90 Spicy Yellow Tail, Cream Cheese Cucumber Inside, Soy Paper Wrap Topped w/ Albacore, Avocado, Scallions, Mustard Dressing, Sweet & Spicy Sauce.

Topanga Roll 18.90 Spicy Tuna, Gobo, Asparagus & Avocado Inside. Yellow, Tail, Jalapeno, Lemon slices and Yuzu Ponzu

Godzilla Temptation Roll 19.90 Salmon Tempura, Shrimp Tempura, Kani Crab Topped with Fresh Water Eel, Avocado, Smelt Eggs, Scallions, Tempura Crunch, Spicy Mayo and Sweet Sauce.

Firecracker Roll 18.90 Spicy Scallops Mix, Scallions, Asparagus and Gobo. Seared Albacore, Avocado, Mustard Dressing, Sesame Chili Oil, Yuzu, Masago and Garlic Crisp on Top.

Tofu Yasai Roll 16.90 Tempura Tofu, Broccoli, Asparagus and Carrots Inside. Topped with Avocado and Sweet Sauce.

Hot Sake

Small 9.00 Large 14.00

Sake Bomb 7.00

Something's Fishy Sakes

Kikusui 22.00 (Junmai Ginjo 300ml.)

Sho Chiku Bai Nigori 19.00 (Un-filtered 300ml.)

Maru Hi Sparkling Cocktail 6.00 (can)

Ichiko Barley Soju 18.00 (200ml.)

Takara Plum Wine Glass 8.00

Japanese Whisky

Suntory 12.00 Blend of five major whiskies

Tokyo Suntory Black 12.00 Smoky and Rich

Nikka Days 12.00 Smooth & Delicate

Nikka 13.00 from the Barrel

Nikka Taketsuru 14.00 Pure Malt Whisky

Tenjaku 14.00 Pure Malt Whisky

House Wines

Glass \$ 8.75 Bottle \$ 39.00

Red Wine

House Merlot

House Cabernet Sauvignon

House Pinot Noir

Chianti

White Wine

House Chardonnay

House Sauvignon Blanc

House Pinot Grigio

House White Zinfandel

Sparkling Wine

House Brut Split 14.00

House Champagne 39.00

Japanese Beer

Sapporo Small 7.50 Large 14.00

Sapporo Black Small 7.50

Asahi Small 7.50 Large 14.00

Kirin Ichiban Small 7.50 Large 14.00

Kirin Light Small 7.50 Large 14.00

Asahi 0 non-alcoholic Small 7.50

Japanese Draft Beer

Sapporo Draft Mug 7.50 (16 oz.)

Sapporo Draft Mega Mug 15.00 (34 oz.)

Sapporo Draft Pitcher 29.50 (60oz.)

Sapporo Draft Tower 39.00 (84 oz.)

Sapporo Michelada 12.50 (16 oz.)

Imported Beer

Corona 7.50

Modelo 7.50

Heineken 7.50

Stella 7.50

Heineken 0 non-alcoholic 7.50

Imported Beer Michelada 13.50

Domestic Beer

Budweiser 6.50

Bud Light 6.50

Coors Light 6.50

Domestic Beer Michelada 12.50

805 Pale Ale 7.75

9 Buck's Special

MONDAY Long Island

TUESDAY Pina Colada

WEDNESDAY Mai Tai

THURSDAY Margarita

FRIDAY Martini

SATURDAY Paloma

SUNDAY Bloody Mary

House Cocktails \$ 16.00

Tokyo Mule Tito's Vodka, lychee syrup, lime Juice and Ginger Beer.

Royal Yuzu Tito's Vodka, Passion Fruit, Yuzu juice and soda water.

Flaming Fuji House Tequila, Chamoy Sauce, Mango puree, and Tajin Rim. Blended.

House Martini's \$12

Asian Pear Vodka, Lychee Liqueur splash of Sweet and Sour.

Katana Coffee Vodka, coffee liqueur. Simple syrup and coffee.

Euro Asian Vodka Pineapple Juice Drizzled with Grenadine

Pomegranate Vodka, Pomegranate Liqueur splash of Sweet and Sour

Hibachi Lunch Menu

Served Every Day from 12 p.m. until 3 p.m.

Includes Miso Soup, Salad, Steamed Rice & Hibachi Vegetables
(Carrots, Zucchini, Onions and Broccoli)

Turf Lunch

Hibachi Chicken 19.95

Hibachi New York Steak 25.95

Hibachi Rib Eye 29.95

Hibachi Filet Mignon 32.95

Hibachi Vegetables & Tofu 18.95

Surf Lunch

Hibachi Salmon 22.95

Hibachi Swordfish 23.95

Hibachi Mahi Mahi 23.95

Hibachi Shrimp 23.95

Hibachi Calamari 21.95

Great Combo Lunch 29.95

Your Choice of Two Items:

Chicken — New York Steak - Calamari - Mahi Mahi —

Swordfish - Shrimp — Salmon

(No double items of one choice Please)

Something's Fishy Gourmet Lunch 37.95

Filet Mignon & Second Item of Your Choice:

Chicken-Calamari-Mahi Mahi-Swordfish

Shrimp-Salmon

(FRIED RICE UP GRADE 4.25)

Early Bird Menu

Served Daily from 3 p.m. until 5 p.m.

Includes Miso Soup Green Salad, Steamed Rice & Hibachi Vegetables
(Carrots, Zucchini, Onions and Broccoli)

Hibachi Chicken 24.50

Hibachi New York Steak 28.50

Hibachi Calamari 23.50

Hibachi Mahi Mahi 26.50

Hibachi Salmon 26.50

Hibachi Swordfish 26.50

Hibachi Shrimp 27.50

Hibachi Vegetables & Tofu 19.50

Early Bird Combo 33.50

Your Choice of Two Items:

Chicken — New York Steak - Calamari - Mahi Mahi

Swordfish - Shrimp - Salmon

(No double items of one choice Please)

(FRIED RICE UP GRADE 4.25)

No Substitutions Please. \$5.00 Plate Charge when sharing. \$0.75 Extra Dressing or Sauces. Fried Rice is not included. Early Bird is served daily from 3 p.m. until 5 p.m. Except Calendar Holidays
Early Bird cannot be combined with any discount or coupon. NOT AVAILABLE FOR TAKE OUT