Hibachi

All dishes are served with either a miso soup or salad Substitute fried rice for two dollars

Chicken	20	Combinations	
* Steak	26	Chicken & Shrimp	22
* Shrimp	23	* Steak & Chicken	25
Vegetables	18	· Steak & Shrimp	25
Salmon	24		
Sides		Beverages	
Only with entree			
Vegetables	5	Fountain Drinks	2.75
Chicken	7	Sparkling Water	4
Steak	9	Iced Tea	2.75
- Shrimp	9	Hot Green Tea	2.75
Fried Rice	5	Ginger Honey Tea	5
Tempura Shrimp	2		
		Dessert	

Regular Style - 3.5 Tempura Style - 5.5

Red Bean Ice Cream Green Tea Ice Cream

^{*}Items are served raw or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked MEATS, POULTRY,

Entrees

Add a dollar for brown rice Gluten free options are also available

Fried Rice All fried rice includes onions, napa, peas, carrots, and bean sprouts		Stir Fried Noodles All stir fried noodles include onions, napa, mushroom, snow peas and carrots		
Steak or Shrimp	16	Choice of Udon (soft flour noodles) or Soba (fresh buckwheat noodles)		
Chicken	14	Steak or Shrimp	18	
Veggie & Tofu	14	Chicken	16	
Noodle Soup		Veggie & Tofu	16	
Japanese Ramen Fresh noodles in a tonkatsu broth with shiitake mushrooms, carrots, broccoli Chicken - 16 Shrimp - 18 Vegetables & Tofu - 16 Steak - 18	, & napa.	Dinner Bento Boxes All dinner bentos are served with a California r two pieces of shrimp tempura & three pieces of g with a bowl of white rice. Served with your choic soup or salad	oll, yoza	
Buckwheat Soba		Chicken Teriyaki	21	
Bonito seaweed broth with snow peas, shiitake mushrooms, carrots, broccoli,		Steak Teriyaki	27	
Chicken - 16 Vegetables & Tofu - 1 Shrimp - 18 Steak - 18	16	Shrimp Teriyaki	25	
Children's Menu For children 10 and under all plates served with white rice		Salmon Teriyaki	25	
		Scallop Teriyaki	28	
Chicken Teriyaki	13	Fish <i>or</i> Chicken Katsu	23	
Steak Teriyaki	16	Tofu Teriyaki	21	
Shrimp Teriyaki	16	Vegetable Teriyaki Includes vegetable tempura, vegetable gyoza and c cucumber & avocado roll	21	

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Served on a hot, sizzling plate over a bed of onions, smothered in teriyaki sauce, with a choice of miso soup or green salad, and a bowl of white rice

Chicken	20
Tofu & Vegetable	20
Steak	26
Shrimp or Salmon	25
Scallops	27

Sushi Bar Entrees

All sushi bar entrees are served with a choice of either a miso soup or salad

Sustili Deluxe	23
Eight pieces of assorted raw fish on sushi rice tuna roll	& a
· Sashimi Deluxe	26
Fifteen pieces of assorted sliced raw fish with	white rice
* Sushi & Sashimi	
Combination	29

* Cuchi Doluvo

Four pieces of chefs choice sushi, 9 pieces of sashimi, & a shrimp tempura roll

· Chirashi Sushi 23 Twelve pieces of assorted sashimi over a bowl of sushi rice

Unagi Don Seven pieces of grilled eel over a bed of sushi rice 25

· Sushi for Two Eight pieces of sushi and 8 pieces if sashimi with one Alaska roll & one shrimp tempura roll

Chef Dinner Specials

All dishes are served with either a miso soup or salad

Plum Wine Glazed	
Bacon Scallops	28
Atlantic sea scallops, wrapped in bacon, broiled & simmered in plum wine soy glaze	
Japanese Style Yellow	
Curry Chicken	20
Broth grilled chicken placed on a bed of traditional Japanese curry served with a bowl of rice and seasonal greens	
Sunrise Salmon	24
Top sushi grade salmon grilled with bell peppers and onions topped with a savory and sweet yuzu citrus jalapeño sauce served with seasonal greens	
· Wasabi Steak	27
Marinated ribeye steak grilled to your choice coated in a spicy wasabi steak sauce with a side of seasonal greens	
Japanese Ginger Shrimp	23
Grilled jumbo shrimp drizzled with a flavorful ginger sauce with bell peppers, asparagus, and onions	

Spicy Garlic Tilapia

24

Breaded and fried tilapia laid on a bed lettuce and drizzled with chef's special garlic sauce finished off with steamed broccoli

29

50