Appetizer (Hot)

Vegetable Tempura Appetizer \$5.50 Lightly battered fried vegetables served with Tempura sauce

Shrimp Tempura Appetizer \$6.95 Lightly battered fried shrimp and fried veggie served with Tempura sauce

Gyoza (Fried or Steamed) \$4.75 Japanese-style fried pork dumplings

Spring Roll \$4.75 Mixed vegetables in a spring roll wrap. Served with sweet chili sauce

Edamame \$4.50 Steamed young soy beans lightly sprinkled with sea salt

Crab Rangoon \$4.75 Lightly fried crab salad and cream cheese wrapped in wonton skin and served with sweet chili sauce

Bang Bang Shrimp Appertizer \$8.95 Fried shrimp lightly tossed in spicy Aioli sauce

Bang Bang Chicken Appertizer \$7.95 Fried chicken lightly tossed in spicy Aioli sauce



Miso Soup \$2.95 Light soy bean broth with tofu, dried seaweed and scallions

Kaní Salad\$7.50Seaweed, cucumber and crab stick salad in Aioli sauce

Chicken Clear Soup \$2.50

House Salad \$2.95 Dressing: Ranch, Ginger or Balsamic Vinaigrette

Seaweed Salad \$5.75 Young seaweed tossed in sesame seeds & sesame oil

Sunomono Crab or Shrimp \$5.75

Sunomono Octopus \$6.95 A salad of thinly sliced cucumbers topped with your choice of meat in Japanese soy sauce vinaigrette

Appetizer (Cold)

Ahí Poke Tuna* \$13.95 Fresh tuna chunks mixed with Masago*, scallions and a Japanese citrus sauce served with wonton chips

Tuna Tatakí* \$12.95 Seared fresh tuna served with Ponzu sauce

Salmon Tatakí* \$12.95 Seared fresh salmon served with Ponzu sauce

Mixed Sushi Appetizer* \$11.95 Five pieces of chef's choice Nigiri sushi

Mixed Sashimi Appetizer* \$13.95 Chef's choice of five pieces of sliced fresh fish

*Yellowtail Serrano** *\$13.95* Slices of Hamachi (Yellowtail) with a little kick of Serrano pepper served with Japanese citrus & olive oil









ADVISORY**: THESE ITEMS ARE COOKED TO ORDER THE CON-SUMPTION OF RAW OR UNDERCOOKED EGGS, SHELLFISH, POULTRY, FISH AND STEAKS

Hibachi Dinner

All hibachi dinners include: a house salad (dine -in only), mixed veggies and steamed rice. For Fried Rice or Brown Rice add \$1.95

Vegetable Medley \$9.95 Teriyaki Chicken \$12.95 Steak* \$16.95 Filet Mignon* \$19.95 Scallop \$19.95 Shrimp \$16.95 Teríyakí Salmon \$18.95 Chicken & Scallop \$18.95 Chicken & Shrimp \$16.95 Chicken & Salmon \$16.95 Steak* & Salmon \$17.95 Steak* & Chicken \$16.95 Steak* & Shrimp \$17.95 Steak* & Scallop \$20.95 Filet Mignon* & Salmon \$20.95 Filet Mignon* & Chicken \$19.95 *Filet Mignon* & Shrimp \$20.95* Filet Mignon* & Scallop \$22.95 Shrimp & Salmon \$19.95 Shrimp & Scallop \$21.95

Favoríte \$24.95 (Filet Mignon*, Chicken & Shrimp)

Nínja \$22.95 (Steak*, Chicken & Shrimp)



Hibachi Bowl & Roll

Choose one bowl and one roll

includes a salad (dine-in only) and steamed rice for Fried Rice or Brown Rice add \$1.95

Steak Bowl* \$16.95 Teriyaki Chicken Bowl \$14.95 Teriyaki Salmon Bowl \$18.95 Filet Mignon Bowl* \$20.95 Grilled Shrimp Bowl \$16.95 General Tso's Chicken Bowl \$15.95 Sesame Chicken \$15.95 Orange Chili Chicken* \$16.95 Panang Chicken Bowl \$15.95 Massaman Chicken Bowl \$15.95 Sweet and Sour Chicken Bowl \$15.95 Bang Bang Shrimp Bowl \$17.95 Bang Bang Chicken Bowl \$15.95

Tuna Roll *Críspy Crab RollCucumber RollCalifornía RollSalmon Roll*Avocado RollCrunch RollSpícy Salmon Roll*Submaríne RollVeggíe Tempura RollYumí Yumí Roll* (\$1 extra)Maríetta Roll* (\$1 extra)Spícy Tuna Roll* (\$1 extra)Shrímp Tempura Roll (\$1 extra)



ADVISORY**: THESE ITEMS ARE COOKED TO ORDER THE CONSUMPTION OF RAW OR UNDERCOOKED EGGS, SHELLFISH, POUTRY, FISH AND STEAKS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITION**

Hibachi Plus Special

Served with a house salad (dine in only), mixed veggies and steamed rice. Fried Rice or Brown Rice add \$1.95 Vegetarian Customers: Meat can be substituted with TOFU for most items. Please ask your server.

🤌 General Tso's Chícken \$13.95

Deep-fried battered chicken seasoned with garlic sweet and spicy sauce.

Sesame Chicken \$13.95

Deep-fried battered chicken seasoned with sesame sauce.

Orange Chílí Chicken \$14.95

Crispy Chicken sautéed in Chef's special sweet and spicy orange sauce.

Kona Mango Mahí-Mahí \$18.95

Grilled Mahi-Mahi topped with Mango Pineapple salsa and Mango Teriyaki sauce.

Mongolian steak \$16.95

Sliced of steak sautéed with scallion and onion in a sweet brown sauce. Topped with crispy noodles.

Lemon Caper Tílapía \$17.95

Grilled Tilapia topped with capers and garlic lemon butter sauce.

Chicken sautéed with Panang curry paste, bell peppers and basil leaves. Choice of Tofu, Shrimp or Steak. (Shrimp or Steak \$ 2 extra).

⊿Massaman Curry \$14.95

Chicken sautéed with Masaman curry paste, avocado, onion and cashew nuts. Choice of Tofu ,Shrimp or Steak. (Shrimp or Steak \$ 2 extra).

🖉 Spicy Basil Leaf \$13.95

Chicken sautéed with bell peppers and onion in a spicy basil sauce. Choice of Tofu, Shrimp or Steak (Shrimp or Steak \$2 extra)

Sweet and Sour Chicken \$13.95

Deep-fried battered chicken tossed with pepper, onion and pineapple in house sweet and sour sauce.

Fried Rice & Noodle

Yakisoba—Japanese Noodle

Chicken Fried Rice \$11.95 Shrimp Fried Rice \$12.95 Steak Fried Rice \$13.95 Vegetable Fried Rice \$9.95 Okinawa Fried Rice \$14.95 Chicken Yakisoba Noodle \$12.95 Shrimp Yakisoba Noodle \$13.95 Steak Yakisoba Noodle \$14.95 Vegetable Yakisoba Noodle \$10.95 Okinawa Yakisoba \$15.95

⊿Pad Thaí \$13.95

Stir-fried Thai rice noodles with egg, onion and your choice of meat. Topped with peanuts. Choice of Tofu and Chicken (Shrimp or Steak \$ 2 extra).





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Listed with main ingredients only

Alaskan Roll*\$12.50 - Crab, Smoked salmon, cream cheese, Tempura crunch roll topped with fresh salmon Atlantíc Roll \$12.50 Tempura white fish & cream cheese roll topped with smoked salmon, then lightly baked. Served with Wasabi Aioli & Japanese BBQ sauce

Avocado Roll \$4.75- Fresh avocado

Bagel Roll \$8.45- Crab, cream cheese & smoked salmon

Bubblegum Roll\$12.95 - Shrimp Tempura, cream cheese topped with avocado & boiled shrimp. Served with Japanese BBQ & mint Aioli sauce

Californía Roll \$5.95- Crab, cucumber & avocado *Chílí Salmon Roll \$10.95* - Jumbo roll with Tempura salmon, cilantro, avocado & topped with Tempura crunch & sweet chili sauce

Crazy Crab Salad Roll \$11.50 - Crab Tempura Roll topped with creamy crab salad*

Críspy Crab Roll \$6.50- Tempura crab roll topped with Japanese BBQ sauce & Aioli sauce

Crunch Roll \$7.50- Smoked Salmon, Tempura crunch, Aioli & Masago

Crunchy Spicy Tuna Roll \$11.50* - Tempura crunch roll topped with spicy tuna, Tempura crunch, Masago

Cucumber Roll \$4.50- Fresh cucumber

Dynamíte Roll \$12.50* - No rice! Salmon, crab, avocado roll deep-fried in Tempura batter served with Japanese BBQ sauce, yummy sauce & sriracha

Eel Roll \$11.50- Fresh water eel & cucumber roll topped with Japanese BBQ sauce

*Fantasy Roll****\$12.95** - Spicy tuna roll topped with fresh salmon, lightly baked & topped with Masago, Japanese BBQ sauce

Manhattan Roll\$16.95-*salmon,tuna,Tempura shrimp, crunch, masago, crab salad wrapped with soy paper served with house special sauces

Maríetta Roll \$8.95*- Shrimp Tempura & spicy tuna roll topped with Masago

*Okínawa Roll** \$10.95 - Spicy tuna roll deep-fried with Japanese bread crumb served with sweet chili sauce

Rainbow Roll* \$12.50- California roll topped with assorted fish & avocado

Rocking Roll* \$9.95- Jumbo roll with mixed raw fish, crab, avocado & shrimp

Salmon Roll* \$6.50- Fresh salmon

Scorpion Roll **\$19.95** - 2 rolls in 1! Shrimp Tempura and soft shell crab topped with cooked shrimps and Eel sauce.

Shrimp Tempura Roll \$8.50- Shrimp Tempura & avocado roll topped with Masago

Spicy Salmon Roll\$7.95*- Spicy marinated salmon and avocado

Spicy Tuna Roll \$8.50*- Spicy marinated tuna & avocado *Spider Roll \$11.95*- Fried soft shell crab, crab stick, avocado roll topped with Masago

Steak & Crab Roll* \$13.95 - Crab salad & cucumber roll topped with slices of seared steak, garlic teriyaki & green onions Submarine Roll \$7.75 - Deep-fried California Roll topped with garlic teriyaki sauce

Super Crunch Roll \$9.95- Tempura crunch & Masago topped with broiled shrimp

Tokyo Roll\$12.50 - California roll with cream cheese topped with fresh water eel served with Japanese BBQ sauce

Tuna Roll* \$6.75 - Fresh tuna

Veggie Tempura Roll \$7.25- Tempura vegetable roll topped with spicy Aioli sauce

Volcano Roll \$12.50- California roll topped with a baked mixed seafood salad*

Yellow River Roll \$12.50 - Soft shell crab roll topped with baked seafood aioli, masago & tempura crunch

Yumí-Yumí Roll* \$9.45 - Deep-fried jumbo spicy tuna roll with scallions, served with spicy Aioli sauce.



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Sushi Dinner

Served with Miso soup (Dine-in Only) and a house salad Chef's choice only. No Substitution please

Sushí Dínner* \$20.95 8 pieces of chef's choice Nigiri sushi and 8 pieces of California roll

Sushí Deluxe* \$23.95 10 pieces of chef's choice Nigiri sushi and 8 pieces of California roll

Sushí Supreme* \$25.95 10 pieces of chef's choice Nigiri sushi, 8 pieces of California roll and 6 pieces of tuna roll

Sashímí Dínner* \$22.95 12 pieces of fresh sliced Sashimi served with a side of steamed rice

Sashímí Deluxe* \$28.95 18 pieces of fresh sliced sashimi served with a side of steamed rice

*Chirashi** *\$22.95* Assorted Sashimi slices arranged over a bed of sushi rice

Sushí and Sashímí* \$29.95

10 pieces of fresh sliced sashimi, 3 pieces of tuna Nigiri sushi, 3 pieces of salmon Nigiri, 3 pieces of tuna roll, and 3 pieces of salmon roll



Sushi Roll Dinner

Choose TWO of the following rolls - \$13.95 Choose THREE of the following rolls - \$16.95

No substitution please

Served with a house salad and Miso soup (for dine only)

Tuna Roll *Cucumber RollSalmon Roll* California RollCrunch RollAvocado RollCrispy Crab RollVeggie Tempura RollSubmarine RollSpicy Salmon Roll

Shrimp Tempura Roll (\$1 extra) Yumi Yumi Roll* (\$1 extra) Spicy Tuna Roll* (\$1 extra) Marietta Roll* (\$1 extra)

ADVISORY**: THESE ITEMS ARE COOKED TO ORDERTHE CONSUMP-TION OF RAW OR UNDERCOOKED EGGS, SHELLFISH, POULTRY,FISH AND STEAKS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITION**

Elite Sushi Rolls

Ichíban Roll \$13.95

Shrimp tempura and avocado roll, topped with BBQ eel and Japanese BBQ sauce.

Albacore Special Roll* \$14.95

Crab salad and shrimp tempura roll, topped with Albacore tuna, avocado and sprinkled with red Tobiko. Served with Wasabi aoli and Japanese BBQ sauce.

House Special Roll* \$12.50

Fried jumbo roll with smoked salmon, tuna, cream cheese and avocado served with Japanese BBQ sauce, Sriracha and spicy aioli

Last Samuraí Roll* \$12.50

Triple Spicy!!! Spicy white fish and avocado roll topped with spicy salmon and Habanero caviar

Zen Specíal Roll* \$16.95

This five layer sushi is specially created by our sushi chef. Spicy tuna between sushi rice, topped with fresh salmon and tuna and garnished with Masago* and black caviar

Royal Flush Roll* \$16.95

Unbeatable roll! Try the best combination of crawfish salad, spicy tuna, avocado and cucumber roll. Wrapped in soy paper and topped with a combination of wasabi aioli, Japanese BBQ sauce and sweet chili sauce

Manhattan Roll* \$16.95

Shrimp tempura, crab salad, fresh salmon, tuna, avocado and tempura crunch wrapped in soy paper. Bedded on sriracha, aioli, spicy aioli, sweet chili sauce, and Japanese BBQ sauce.

Caterpíllar Roll \$14.95

Cooked fresh water eel and cucumber roll topped with avocado and served with Japanese BBQ sauce

Super Spider Roll \$19.95

Fried soft shell crab , shrimp tempura and cucumber roll topped with crab, Japanese BBQ sauce, spicy aioli and sweet chili sauce

Scorpion Roll \$19.95

Two rolls in one! Fried soft shell crab and Shrimp roll topped with cooked shrimp and Japanese BBQ sauce

Marietta Beauty Roll \$16.95

Shrimp tempura, avocado, cream cheese and crab salad, wrapped in soy paper and topped with homemade Mirin special sauce





Hibachi Lunch

All hibachi lunch include: a house salad (dine in only), mixed veggies and steamed rice. For Fried Rice or Brown Rice add \$1.75

Vegetable Medley \$8.95 Teríyaki Chicken \$9.95 Steak* \$12.95 Filet Mígnon* \$15.95 Shrímp \$11.95 Teríyaki Salmon \$13.95

*Favoríte** \$18.95 (Filet Mignon, Chicken & Shrimp) *Nínja** \$17.95 (Steak, Chicken & Shrimp) *Nagoya** \$19.95 (Steak, Shrimp, Salmon) Steak & Salmon* \$15.95 Steak & Chicken* \$12.95 Steak & Shrimp \$14.95 Filet Mignon & Salmon* \$17.95 Filet Mignon & Chicken* \$15.95 Filet Mignon and Shrimp* \$16.95 Chicken & Shrimp \$12.95 Shrimp and Salmon \$15.95 Chicken and Salmon \$15.95

Hibachi Lunch Bowl

All lunch bowls served with steamed rice. For Fried Rice or Brown Rice add \$1.75

Steak Bowl* \$11.95 Teriyaki Chicken Bowl \$8.95 Teriyaki Salmon Bowl \$12.95 Filet Mignon Bowl* \$14.95 Grilled Shrimp Bowl \$10.95





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Sushi Lunch

Served with a house salad. Miso soup (Dine-in Only) Chef's choice only. No Substitution please

Sushí Combo A* \$12.95 5 pieces Nigiri sushi and 8 pieces California roll

Sushí Combo B* \$14.95 5 pieces Nigiri sushi, 8 pieces California roll and 6 pieces of Tuna Roll

Sashímí Lunch* \$17.95 10 pieces of fresh sliced Sashimi served with a steamed rice

Sushí and Sashímí* \$18.95 5 pieces of fresh sliced sashimi, 3 pieces Nigiri sushi and 8 pieces of California roll



Sushi Roll Lunch

Choose TWO of the following rolls - \$12.95 Choose THREE of the following rolls - \$15.95

No substitution please

Served with a house salad & Miso soup (dine in only)

Tuna Roll *Cucumber RollSalmon Roll*California RollSalmon Roll*California RollCrunch RollAvocado RollSubmarine RollCrispy Crab RollSpicy Salmon Roll *Shrimp Tempura Roll (\$1 extra)Veggie Tempura RollYumi Yumi Roll* (\$1 extra)Spicy Tuna Roll* (\$1 extra)Marietta Roll* (\$1 extra)

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Elite Sushi Rolls

Ichíban Roll \$13.95

Shrimp tempura and avocado roll, topped with BBQ eel and Japanese BBQ sauce.

Albacore Special Roll* \$14.95

Crab salad and shrimp tempura roll, topped with Albacore tuna, avocado and sprinkled with red Tobiko. Served with Wasabi aoli and Japanese BBQ sauce.

House Special Roll* \$12.50

Fried jumbo roll with smoked salmon, tuna, cream cheese and avocado served with Japanese BBQ sauce, Sriracha and spicy aioli

Last Samuraí Roll* \$12.50

Triple Spicy!!! Spicy white fish and avocado roll topped with spicy salmon and Habanero caviar

Zen Special Roll* \$16.95

This five layer sushi is specially created by our sushi chef. Spicy tuna between sushi rice, topped with fresh salmon and tuna and garnished with Masago* and black caviar

Royal Flush Roll* \$16.95

Unbeatable roll! Try the best combination of crawfish salad, spicy tuna, avocado and cucumber roll. Wrapped in soy paper and topped with a combination of wasabi aioli, Japanese BBQ sauce and sweet chili sauce

Manhattan Roll* \$16.95

Shrimp tempura, crab salad, fresh salmon, tuna, avocado and tempura crunch wrapped in soy paper. Bedded on sriracha, aioli, spicy aioli, sweet chili sauce, and Japanese BBQ sauce.

Caterpíllar Roll \$14.95

Cooked fresh water eel and cucumber roll topped with avocado and served with Japanese BBQ sauce

Super Spider Roll \$19.95

Fried soft shell crab , shrimp tempura and cucumber roll topped with crab, Japanese BBQ sauce, spicy aioli and sweet chili sauce

Scorpion Roll \$19.95

Two rolls in one! Fried soft shell crab and Shrimp roll topped with cooked shrimp and Japanese BBQ sauce

Maríetta Beauty Roll \$16.95

Shrimp tempura, avocado, cream cheese and crab salad, wrapped in soy paper and topped with homemade Mirin special sauce





All-Time-Javorite Lunch

Served with a house salad (dine in only) and steamed rice. Fried Rice or Brown Rice add \$1.75 Vegetarian Customers: Meat can be substituted with TOFU for most menu items. Please ask your server.

General Tso's Chicken \$10.95

Deep-fried battered chicken seasoned with garlic sweet and spicy sauce.

Sesame Chicken \$10.95

Deep-fried battered chicken seasoned with sesame sauce.

Mongolían Beef \$11.95

Sliced of beef sautéed with scallion and onion in a sweet brown sauce. Topped with crispy noodles.

Ø Panang Curry 11.95

Chicken sautéed with Panang curry paste, bell peppers and basil leaves. Choice of Tofu, Shrimp or Beef. (Shrimp or Beef \$ 2 extra).

∕Massaman Curry \$11.95

Chicken sautéed with Masaman curry paste, avocado, onion and cashew nuts. Choice of Tofu, Shrimp or Beef. (Shrimp or Beef \$ 2 extra).

Spicy Basil Leaf \$10.95

Chicken sautéed with bell peppers and onion in a spicy basil sauce. Choice of Tofu, Shrimp or Beef. (Shrimp or Beef \$ 2 extra).

Sweet and Sour Chicken \$10.95

Deep-fried battered chicken tossed with pepper, onion and pineapple in house sweet and sour sauce.

Orange Chicken \$12.95

Crispy chicken sautéed in chef's special sweet and spicy orange sauce .

Lemon Caper Tilapía \$15.95

Grilled Tilapia topped with capers and garlic lemon butter sauce.

Kona Mango Mahí-Mahí \$16.95

Grilled Mahi-Mahi topped with Mango Pineapple salsa

Fried Rice & Noodle

Yakisoba—Japanese Noodle

Chicken Fried Rice \$10.95 Shrimp Fried Rice \$11.95 Steak Fried Rice \$11.95 Vegetable Fried Rice \$8.95 Okinawa Fried Rice \$12.95 Chicken Yakisoba Noodle \$11.95 Shrimp Yakisoba Noodle \$12.95 Steak Yakisoba Noodle \$12.95 Vegetable Yakisoba Noodle \$9.95 Okinawa Yakisoba \$14.95

⊿Pad Thaí \$12.95

Stir-fried Thai rice noodles with egg, onion and your choice of meat. Topped with peanuts. Choice of Tofu, Chicken, Shrimp or Steak. (Shrimp or Steak \$ 2 extra).





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