

SALADS

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| SASHIMI SALAD 13 Assorted sashimi on mixed greens with ponzu and spicy mayo dressing | CAESAR SALAD 10 Romaine, parmesan, tomatoes and croutons with Caesar dressing Add Chicken (\$3), Shrimp (\$5), Salmon (\$8) |
| AHI POKE SALAD 13 Fresh tuna, vegetables, and romaine lettuce with sesame dressing | CUCUMBER SALAD (<i>Sunomono</i>) 6.5 Cucumbers marinated in rice vinegar |
| SALMON SKIN SALAD 9 Baked salmon skin on mixed greens | SEAWEED SALAD 8 Seasoned in a sesame-oil dressing |

SUSHI ENTREES *Served with Miso soup*

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| SUSHI PLATE 19 Chef's selection of assorted nigiri sushi | SASHIMI PLATE 27 Chef's selection of assorted sashimi |
| SUSHI & SASHIMI 30 Chef's selection of assorted nigiri sushi and sashimi | DELUXE SASHIMI 40 Chef's selection of assorted sashimi |
| CHIRASHI BOWL 20 Chef's selection of assorted sashimi on a bed of sushi rice | LOVE BOAT 55 Assorted nigiri sushi, sashimi, California roll, Spicy Tuna roll & Crunchy roll |

Kobe Kids!

*(Ages 10 and under only)
Choice of Miso Soup or Green Salad*

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| CHICKEN TERIYAKI 8 Chicken breast drizzled with teriyaki and served with steamed rice and vegetables | TERIYAKI BEEF 14 New York steak strips drizzled with teriyaki and served with steamed rice and vegetables |
| CHICKEN STRIPS 8 Breaded, boneless chicken breast strips served with a side of ranch and a choice of waffle fries or celery sticks | |

VEGETARIANS

Ask your server about ordering noodle dishes, rolls and entrées that are vegetarian friendly.

DINNER ENTREES

Substitute fried rice - \$3

Add shrimp and vegetable tempura - \$5

Served with choice of Soup or Salad

TERIYAKI PLATES

Served with vegetables and steamed rice

CHICKEN 16

SALMON 22

N.Y. STEAK 24

(Certified Angus Choice)

YAKI-SOBA/UDON 10

Soba or udon noodles stir-fried with vegetables in yaki-soba sauce

Add Chicken (\$3), Shrimp (\$5)

BLACKENED SALMON 22

Blackened salmon filet with sautéed vegetables and steamed rice

BUTTERED N.Y. STEAK 24

Certified Angus Choice New York steak, fire grilled and topped with garlic herb butter

CRACKED PEPPER

FILET MIGNON 31

Cracked pepper aged filet with mushroom and onion demi-glace served with vegetables and mashed potatoes

TEMPURA DINNER 17

Battered and fried shrimp, white fish and vegetables served with tempura sauce steamed rice

JAPANESE PASTA Sub Shrimp: \$2 15

Chicken, mushrooms and jalapenos with fettuccine or udon noodles in spicy tequila-cream sauce

CHICKEN KATSU 17

Panko breaded chicken breast with katsu sauce, served with sautéed vegetables and steamed rice

CHILEAN SEA BASS 32

Pan seared Chilean sea bass with miso-ginger beurre blanc on a bed of sautéed vegetables with steamed rice

CRACKED PEPPER

FILET & LOBSTER 45

Cracked pepper aged filet mignon with mushroom and onion demi-glace, vegetables, mashed potatoes and a baked lobster tail

Kobe Beef

USDA Grading: Select, Choice, and Prime
Japanese Wagyu Grading: A1, A2, A3, A4 and A5

In Japan, "Kobe Beef" refers only to beef from the Japanese Black strain of Wagyu cattle raised in the Hyogo Prefecture. In the U.S., "Kobe Beef" often refers to beef raised in the U.S. either from other strains of Wagyu or from cattle that are only part (or not even part) Wagyu. We proudly serve Kobe Beef that is certified 100% Japanese Black Wagyu, raised in Japan

Many myths (and truths) surround the caretaking practices of Japanese ranchers including beer massages, sake diets, etc... While we are kept in the dark about these practices, we do know that our Wagyu steaks are certified at the highest ratings of A4 to A5 and are some of the best in the world. The intense marbling of these premium cuts of beef leads to a rich, buttery steak unlike any other.

Kobe Beef & Chicken

4oz New York cut

75.95

Kobe Beef & Shrimp

4oz New York cut

79.95

Kobe Beef & Scallops

4oz New York cut

93.95

Kobe Beef & Lobster

4oz New York cut

97.95

The Emperor

8oz New York cut

120.95

DESSERTS

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| ICE CREAM 4 Two scoops of vanilla or green tea ice cream (chocolate sauce and whip cream available) | STRAWBERRY LOVE 8 Tempura-fried strawberries rolled in cinnamon and sugar and served with crème anglaise and chocolate |
| MOCHI ICE CREAM 5.5 Soft round shells of rice cake filled with green tea or strawberry ice cream | MANGO RIPIENO 8 Mango sorbet served in its natural shell |
| CHOCOLATE TRUFFLE MOUSSE 8 Chocolate cake base surrounded by a decadent chocolate mousse dusted with cocoa powder | CHOCOLATE TARTUFO 8 Frozen zabaione cream center covered in chocolate gelato with caramelized hazelnuts |
| CHEESECAKE 7 Smooth and rich classic N.Y. Cheesecake | TEMPURA ICE CREAM 8 Battered and deep fried vanilla or green tea ice cream |

BEVERAGES

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| SODA, ICED TEAS & HOT GREEN TEA 3.25 Coke / Diet Coke / Root Beer / Sprite / Lemonade Unsweetened Iced Tea / Tonic Water / Club Soda / Hot Green Tea |
| SPECIALTY SOFT DRINKS & ICED TEAS 4 Strawberry Lemonade / Arnold Palmer / Shirley Temple Roy Rogers / Iced Matcha Green Tea |
| FRESH JUICE (Non-refillable) 5 Apple / Pineapple / Orange / Cranberry / Tomato / Grapefruit |
| VIRGIN COCKTAILS 6 Pina Colada / Strawberry Daiquiri / Margarita / Bloody Mary |
| COFFEE 3.5 |
| FIJI BOTTLED WATER 5 Natural Artesian Water, Fiji |
| S. PELLEGRINO 4 Sparkling Natural Mineral Water, Italy |
| RED BULL 4.5 |