



# HIBACHI & KITCHEN MENU

## HIBACHI MEAL

USDA CHOICE

Served with clear soup, house salad, and fresh assorted vegetables. Choice of steamed or plain fried rice. Dinner meals are served with extra 2 pcs shrimp appetizer. Choice of Chicken fried rice (+6) or Shrimp fried rice (+7) or Noodles (+6).

	LUNCH	DINNER
Chicken Steak*	14	22
Vegetarian Shrimp	15	27
Scallop*	13	19
Tuna*	15	26
Salmon*	17	28
Lobster Tail	16	27
Swordfish (hot)	15	26
	21	38
	25	25

## WASABI COMBO & SEAFOOD SPECIAL

USDA Choice NY Strip and Premium Seafood.

	LUNCH	DINNER
Chicken & Shrimp Steak & Chicken*	19	27
Steak & Shrimp*	19	30
Steak & Scallop*	20	33
Steak & Salmon*		34
Scallop & Shrimp*		33
Seafood Combo*		34
		48

Lobster tail, scallop and shrimp.

## WASABI SURF & TURF SPECIAL

USDA Choice Filet Mignon with choice of Seafood.

	LUNCH	DINNER
Filet Mignon* (hot)		38
Filet & Shrimp*		45
Filet & Scallop*		47
Filet & Lobster*		48
Royal Wasabi for 2*		96
8oz Filet, 2 Lobster tails, 2 Salmon, 14 Shrimps.		

## HOT APPETIZERS

Edamame	5
Steamed green soy bean and lightly salted.	
Agedashi Tofu	7
Lightly fried and dipped in tempura sauce.	
Gyoza	6
Pan fried chicken pot stickers with spicy ponzu.	
Shumai	6
Choice of steamed or fried shrimp dumplings with spicy ponzu.	
Fried Calamari	10
Battered, fried and served with sweet and spicy sauce.	
Beef Negimaki*	10
Scallions rolled in thinly sliced beef and grilled with teriyaki sauce.	
Lettuce Wrap	9
Teriyaki garlic chicken and vegetables over crispy rice noodles.	
Harumaki	8
House made shrimp and vegetable crispy spring rolls.	
Tempura Starter	11
Shrimp and assorted vegetables dipped in tempura batter and fried.	
Grilled Mussels	10
Baked with spicy garlic mayo and drizzled with eel sauce.	
Butterfly Shrimp	11
Panko breaded and fried to golden brown.	
Crispy Oyster	10
Fresh fried and served with chili coconut sauce.	
Wasabi Hot Combo	17
Harumaki, steamed shumai, edamame and gyoza.	

## TEMPURA

Served with miso soup, house salad and steamed rice.

Shrimp	18
Chicken	16
Vegetable	15
Combination	18
Shrimp, chicken and vegetables.	

## TERIYAKI

Served with miso soup, house salad, fresh assorted vegetables, choice of steamed rice or plain fried rice.

Chicken	22
Steak*	27
Shrimp	26
Scallop*	28
Vegetable	19
Salmon*	26
Swordfish	25
Filet Mignon*	38
Lobster Tail	38
Scallop & Shrimp*	34

There is a sharing charge of \$7 per plate. An 18% gratuity will be included for all Hibachi dining due to Covid-19 sanitation standards. Gratuity will be shared between all servers and chefs. Thank you for your business.

\*Ask your server about menu items that are cooked to order or served raw. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. All sushi is hand made to order, we can not guarantee simultaneous sushi orders. Your patience is greatly appreciated.

## BENTO BOX

Served with miso soup, house salad, 4pcs steamed shumai, California roll, choice of steamed rice or plain fried rice.

	LUNCH
Chicken Teriyaki	15
Steak Teriyaki*	15
Salmon Teriyaki*	15
Pork Katsu	15
Gyoza	15
Shrimp Tempura	15
Vegetable Tempura	15

## NOODLE STIR FRY

Choose from soba or udon noodles. Served with miso soup and house salad.

Chicken	17
Steak*	19
Seafood Combo	20
Vegetable	17

## HOUSE SPECIAL NOODLE SOUP

Choose from Ramen or Udon noodles. Served with house salad.

Chicken	14
Shrimp Tempura	15
Seafood Combo	17
Deluxe	17

## DONBURI

Served with miso soup and house salad.

Chicken Oyakodon	16
Chicken Katsudon	16
Pork Katsudon	16

## CURRY

Served with miso soup and house salad.

Chicken Katsu	16
Pork Katsu	16

## DESSERT

Ice Cream Vanilla, Chocolate, Strawberry, Green Tea	6
Cheese Cake	7
Tempura Cheese Cake	8
Raspberry Cake	7
Mango Cake	7
Chocolate Mousse Cake	7
Ice Cream Sundae your choice of cake & ice cream	10