

## appetizers

<b>Agedashi Tofu (4 pcs)</b>	5.5
Deep fried tofu served w/ house sauce	
<b>Baked Mussels (5 pcs)</b>	8.5
<b>*Beef Tataki</b>	12
Thinly sliced seared beef served w/ house sauce	
<b>Calamari Tempura</b>	9.5
Lightly breaded deep fried calamari served w/ house sauce	
<b>Edamame</b>	6
Lightly salted steamed soybean	
<b>Gyoza (5 pcs)</b>	6.5
Deep fried Japanese dumplings	
<b>*Sashimi Appetizer (9 pcs)</b>	12
Chef's special sampler of sliced fresh raw fish	
<b>Sautéed Seafood</b>	11
Shrimps, scallops & mussels sautéed in teriyaki sauce	
<b>Soft Shell Crab</b>	11
Deep fried soft shell crab w/ house sauce	
<b>Spring Roll (4 pcs)</b>	6.5
Vegetables wrapped in thin rice paper & deep fried	
<b>Shrimp Cocktail (7 pcs)</b>	10
<b>Shrimp Tempura (5 pcs)</b>	10
<b>*Sushi Appetizer (5 pcs)</b>	11
Chef's special sampler of our most popular sushi	
<b>Tempura</b>	8
Deep fried shrimp & vegetables w/ house sauce	
<b>*Tuna Tartar</b>	12
Chopped tuna mixed w/ masago & spicy sauce	
<b>*Tuna Tataki</b>	12
Sliced seared tuna served w/ a ponzu sauce	
<b>Yakitori</b>	9
Your choice of chicken, beef, or shrimp	

## salads

<b>Crab &amp; Cucumber Sunomono</b>	5
<b>House Salad</b>	3.5
<b>Octopus Sunomono</b>	7.5
<b>Seaweed Salad</b>	5
<b>Squid Salad</b>	6.5

## soups

<b>Chicken Onion Soup</b>	2.5
<b>Miso Soup</b>	2.5

All (hibachi) entrées are served with soup, salad, grilled vegetables & steamed rice. Substitute steamed rice for house-made garlic butter fried rice \$2 or vegetables \$3, soup for salad \$1

## single entrées

<b>Chicken</b>	20	<b>Salmon</b>	23
<b>*Filet Mignon</b>	28	<b>Scallops</b>	26
<b>Fresh Seasonal Vegetables</b>	16	<b>Sea Bass</b>	mp
<b>Lobster Tails (2 tails)</b>	mp	<b>Shrimp</b>	24
<b>*New York Steak</b>	24	<b>Tilapia</b>	22

## combination entrées

<b>*Filet Mignon &amp; Chicken</b>	27	<b>*NY Steak &amp; Shrimp</b>	27
<b>*Filet Mignon &amp; Lobster Tail</b>	mp	<b>*NY Steak &amp; Tilapia</b>	24
<b>*Filet Mignon &amp; Salmon</b>	28	<b>Scallop &amp; Chicken</b>	25
<b>*Filet Mignon &amp; Scallop</b>	30	<b>Scallop &amp; Lobster Tail</b>	mp
<b>*Filet Mignon &amp; Sea Bass</b>	mp	<b>Shrimp &amp; Chicken</b>	24
<b>*Filet Mignon &amp; Shrimp</b>	29	<b>Shrimp &amp; Lobster Tail</b>	mp
<b>*NY Steak &amp; Chicken</b>	24	<b>Shrimp &amp; Salmon</b>	25
<b>*NY Steak &amp; Lobster Tail</b>	mp	<b>Shrimp &amp; Scallop</b>	28
<b>*NY Steak &amp; Salmon</b>	25	<b>Shrimp &amp; Sea Bass</b>	mp
<b>*NY Steak &amp; Scallop</b>	28	<b>Shrimp &amp; Tilapia</b>	24
<b>*NY Steak &amp; Sea Bass</b>	mp		

## special entrées

<b>*Aomi Special</b>	34	<b>*Samurai Special</b>	37
New York steak, shrimp, chicken		Filet mignon, shrimp, chicken	
<b>*Chef's Special</b>	39	<b>Seafood Special</b>	mp
Filet mignon, shrimp, scallop		Shrimp, scallop, lobster tail	
<b>*Imperial Special</b>	mp		
Filet mignon, shrimp, lobster tail			

## desserts

<b>New York Cheesecake</b>	6
<b>Rainbow Sherbet</b>	3
<b>Tempura Ice Cream</b>	7
Lightly fried w/ vanilla ice cream	
<b>Vanilla Ice Cream</b>	3

## side orders

Only w/ entrées

chicken (\$9) • \*filet mignon (14) • fried rice (4.5) • lobster tail (mp) • \*new york steak (11) • tilapia (9) • salmon (10) • scallop (12.5) • sea bass (mp) • shrimp (10.5) • vegetables (5.5)

\* = RAW ITEMS.

RAW ITEM AND SOME ITEMS ARE SERVICED COOKED OR RAW. PLEASE BE ADVISED THAT CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, OR EGG MAY INCREASE YOUR RISK OF A FOOD-BORNE ILLNESS.

FOR PARTIES OF 5 OR MORE, AND ALL DISCOUNTED CHECKS, 18% GRATUITY WILL BE INCLUDED.