



DRINK

Soda	\$3.95
Hot Tea	\$2.95
Juice	\$3.95
Japanese Soda	\$5.00
Shirley Temple	\$5.00
Tai Ice Tea	\$6.95
Boba Tea	\$6.95

DRAFT LIST

Sapporo	\$6.75
Samurai Rice Lager	\$6.50
Seasonal Pilsner	\$6.50
Great Divide Hazy Ipa	\$7.75
Dog Patrol Pale Ale	\$6.50
White Rascal Belgian White	\$6.50
Modelo Especial	\$6.75
Coors Light	\$5.85
Seasonal Rotator	
Seasonal Rotator	
Seasonal Rotator	
Seasonal Rotator	

BOTTLE BEERS

Sapporo 22oz	\$9.50
Asahi 22oz	\$9.00
Kirin	\$6.00
Corona	\$6.25
Coors Light	\$6.00
Coors Banquet	\$6.25
Miller Lite	\$5.50
Michelob Ultra	\$5.50
Bitburger Non Alcoholic	\$6.25



HARD SELTZERS & CIDERS

High Noon Black Cherry	\$6.50
High Noon Peach	\$6.50
Snowmelt Pomegranate	\$6.50
Suntory Strawberry	\$6.50
Suntory Peach	\$6.00
Stem Cider off Dry	\$6.50
Stem Cider Apricot Haze	\$7.00
Passion Fruit Hard Ice Tea	\$5.50
Hard Ice Tea	\$6.00

TEQUILA

Aguasol Blanco	\$10
Aguasol Reposado	\$12
Don Julio Anejo	\$13
Real Del Valle Silver*	\$8

PREMIUM TEQUILA & MEZCAL

Codigo 1530 Rosa Blanco	\$13
Herradura Legend	\$22
the Lost Explorer 10yr Mezcal	\$24

*Bartenders recommendation

BEVERAGE

AMERICAN WHISKEY

Bib & Tucker Extra Char 6yr Bourbon	\$12
Blanton's Single Barrel Bourbon	\$18
Blue Run High Rye Bourbon*	\$16
Buffalo Trace Bourbon	\$10
Bulliet 10yr Rye	\$12
Eagle Rare 10yr Bourbon	\$14
Eh Taylor Small Batch Bottle In Bond	\$17
Elijah Craig Bourbon / Rye	\$8
Elijah Craig Toasted Bourbon	\$14
Elijah Craig Toasted Rye	\$14
Highwest Bourbon	\$8
Highwest Double Rye	\$9
Highwest Rendezvous	\$14
Highwest Campfire	\$16
Jack Daniel's Whiskey	\$7.5
Mckenna 10yr Bottle In Bond	\$15
Michter's Bourbon	\$10
Michter's Rye	\$10
Michter's Sour Mash	\$11
Old Fitzgerald 7yr Bottle In Bond	\$16
Sazerac Rye	\$9
The Senator 6yr Barrel Proof Rye*	\$15
Russell's Reserve 10yr Bourbon	\$9
Weller Special Reserve Bourbon	\$12
Woodford Reserve Bourbon	\$9

IRISH & CANADIAN

Jameson	\$8
Crown Royal	\$9

SCOTCH

Dalmore 12 Year	\$12
Dalmore 12 Year Sherry Cask	\$13
Dalmore Portwood Reserve	\$15
Dewar's White Label	\$7
Johnnie Walker Red Label	\$8
Johnnie Walker Black Label	\$10



HONEY BARREL FINISHED BOURBONS

Wild Turkey 101	\$14
Knob Creek 9yr 120 Proof Single Barrel	\$19

RARE, LIMITED & ALLOCATED WHISK(E)Y

Please ask your server if you interested in our current offerings available

JAPANESE WHISKEY

Akashi	\$9
Akashi Ume Plum Flavored Whisky	\$9
Mars Whisky	\$8
Mars Sakura Cask Finish Whisky	\$15
Nikka Coffey Grain Whisky	\$13
Nikka From The Barrel*	\$14



WHISK(E)Y

*Bartenders recommendation

GIN

Hendricks	\$10
Leopold's #25	\$9
Mcqueen Hibiscus	\$10
Tanqueray	\$8

VODKA

Grey Goose	\$10
Ketel One	\$9
Tito's	\$8
Wheatley	\$7

FLAVORED VODKA

Absolut Wild Berri	\$9
Ketel One Citroen	\$9
New Amsterdam Grapefruit	\$7
Sky: Pineapple, Raspberry, Espresso	\$8

COCKTAILS

Espresso Martini	\$10
<i>Freshly brewed shot of espresso, wheatley vodka, Mr. blacks cold brew coffee liqueur</i>	
The Cure	\$11
<i>Elijah craig bourbon, ginger lemon zest simple syrup, splash of soda water</i>	
Lemonhead	\$12
<i>Ketel one citroen vodka, ginger lemon zest simple syrup, splash of soda water</i>	
Smoked Old Fashion	\$16
<i>Michter's single barrel rye whiskey, sugar cube, angostura bitters, cherry wood smoked</i>	
Don't Worry Bout It	\$10
<i>Skyy raspberry vodka, peach schnapps, strawberry simple syrup, lime juice</i>	
The Revenger	\$12
<i>Mi campo reposado tequila, agave syrup, angostura bitters, lemon juice</i>	
Kentucky Penicillin	\$11
<i>Elijah craig bourbon, marble gingercello liqueur, honey syrup, lemon juice</i>	
Blueberry Dream	\$10
<i>Absolut wild berri vodka, orange curacao, mixed berry simple syrup, lemon juice, topped w. prosecco</i>	
The Last Word	\$12
<i>Leopold's no. 25 gin, green chartreuse, luxardo maraschino liqueur, lime juice</i>	
Mule	\$10
<i>Choose your spirit: vodka, tequila, dark rum, bourbon, lime juice and ginger beer</i>	
Aperol Spritz	\$11
<i>Prosecco, aperol, soda water, orange slice</i>	

RUM

Bacardi	\$8
Captain Morgan's	\$8
Gosling's	\$8
Ron Zacapa No.23	\$13



WINE

Silver Gate	\$7.5/\$30
<i>Chardonnay (buttery)</i>	
Rodney Strong	\$9/\$36
<i>Chardonnay (oaky)</i>	
Silvergate	\$8/\$32
<i>Pinot grigio</i>	
Kim Crawford	\$10/\$40
<i>Sauvignon blanc</i>	
Conundrum	\$9/\$36
<i>White blend</i>	
Kim Crawford	\$10/\$40
<i>Prosecco</i>	
Ferrari Carano	\$9/\$36
<i>Dry rose</i>	
Silver Gate	\$7.5/\$30
<i>Cabernet</i>	
Tikal Patriota	\$11/\$40
<i>Malbec blend</i>	
Aviary Birds of Prey	\$10/\$40
<i>Red blend</i>	
Hakutsuru	\$9.5/\$37
<i>Plum wine</i>	
-----BY THE BOTTLE-----	
THE PESSIMIST	\$45
<i>Red blend</i>	

SODAS and NON ALCOHOLIC BEVERAGES

Pepsi, Diet Pepsi, Starry, Mountain Dew, Dr Pepper, Crush Orange, Ice Tea, Lemonade, Strawberry Lemonade
 Hot Tea: Toasted Rice Green Tea
 Japanese Sodas: Ramune Please Ask Server for Available Flavors.
 Please be aware that to go drinks are available for take home purchase, not for consumption on mall property. Thank you for your understanding

SPRITS & COCKTAILS



NIGORI

- Sho Chiku Bai Silk 375ml** \$19
Rich, creamy w. hint of banana & coconut
- Momokawa Pearl 300ml** \$20
Silky w. flavors of tropical fruit & star anise
- Hakutsuru Sayuri 300ml** \$19
Creamy, floral w. notes of white grape & cherry blossom
- Murai Family Nigori Genshu 300ml** \$26
Rich, lush, layered w. coconut, star anise & an earthy sweetness

SPARKLING & FLAVORED SAKES

- Mio Sparkling 300ml** \$19
Crispy w. peach aroma
- Moonstone Nigori 300ml** \$16
Extra creamy coconut w. tangy lemongrass
- Hana Flavored Sakes 300ml** \$15
White peach, pineapple, fuji apple

TOP SHELF SAKE

6oz / 750ml

- Bride of the Fox** \$19/\$72
Fragrant, crisp, notes of roasted nuts, white chocolate & honeydew
- Toko Sunrise** \$20/\$76
Medium body, fruit forward, floral, green apple, melon & smooth finish
- Cowboy Yamahal** \$21/\$80
Full bodied, lightly acidic, umami flavors, earthy, bold & layered start to finish
- Super Premium Sake Flight** \$15
1.5oz of each premium sake

SAKE

- Yaegeki Junmai Hot Sake** \$10
- Purple Haze** \$13

AROMATIC

- Momokawa Diamond 300ml** \$19
Medium dry w. a balance of fall flavors & soft water note
- Sho Chiku Bai Ginjo 300ml** \$19
Dry, silky texture, pear & honeysuckle
- Murai Family Tanrei 300ml** \$22
Crisp and dry w. aroma of melon & cantaloupe

CLEAN & SMOOTH

- Hakutsuru Draft 300ml** \$15
Slightly dry, aroma of pear and melon
- Bushido Ginjo 180ml** \$13
Smooth w. crisp finish notes of raspberry & melon
- Yoshinogawa Winter Warrior 300ml** \$27
Fruit forward, layered w. tropical aroma & lush fruit

WEEKLY SPECIALS

- Monday - Friday: Happy Hour From 3pm to 5:30pm.**
 \$2 off Draft Beer, \$5 Hot Sake, \$7 Purple Haze, at Equal or Lesser Value
- Whisk(e)y of the Week: Featured Whisk(e)y for \$5.**
 Served Neat or on the Rocks. Limit 1 per Customer
- *Dine in only. Cannot be combined w. any other offers. Subject to change*

SAKE

KITCHEN APPETIZERS (cooked)

Edamame	\$6
Spicy Edamame	\$8
<i>Shichimi pepper, japanese mayo, parmesan cheese, lime juice</i>	
Shrimp & Vegetable Tempura	\$12
<i>Served w. tempura sauce</i>	
Gyoza (6pcs)	\$8
<i>Pork & chicken dumpling</i>	
Shrimp Shumai (6pcs)	\$8
<i>Open-topped dumpling filled w. shrimp & vegetables</i>	
Fried Crab Cheese Wonton	\$11
<i>Cream cheese, imitation crab, scallions</i>	
Rock Shrimp Tempura	\$14
<i>Tempura fried shrimp, japanese spicy mayo</i>	
Crispy Calamari	\$12
<i>Calamari deep fried in japanese style batter w. sweet chili sauce</i>	
Takoyaki	\$10
<i>Ball-shaped octopus & batter, japanese mayo katsu sauce, bonito flakes</i>	
Japanese style Bacon Scallop (4pcs)	\$15
<i>Grilled scallops wrapped in crispy bacon, mango salsa</i>	
Fried Scallop	\$17
<i>Tempura fried scallops, eel & spicy cream sauce. Served on mixed greens w. yuzu dressing</i>	
Jalapeño Bomb	\$14
<i>Tempura fried jalapeño filled w. cream cheese & crab stick, eel sauce, spicy mayo, scallions, tobiko</i>	
Wagyu Hot Stone	\$38
<i>8 pcs of premium wagyu beef that you cook yourself over a japanese hot stone</i>	
<i>Served w. butter asparagus, onion, and chef's bbq sauce</i>	

SUSHI APPETIZERS (raw)

Crispy Tuna	\$14
<i>Spicy tuna, avocado & jalapeno top of deep fried rice ball, drizzled w. chef's special sauce</i>	
Yellowtail Jalapeno (6pcs)	\$18
<i>Yellowtail, jalapeno, cilantro, ponzu, yuzu</i>	
Beef Tataki	\$17
<i>Seared thinly sliced filet mignon, ponzu, tobiko, scallions, cilantro</i>	
Seared Peppered Tuna (6pcs)	\$15
<i>Seared pepper tuna, spicy mayo, ponzu, crunchy, tobiko, scallions</i>	
Truffle White Tuna (6pcs)	\$16
<i>Seared escolar, black truffle peelings, truffle soy sauce</i>	
Naruto (6pcs)	\$16
<i>Thinly sliced cucumber wrapped sushi roll, w. your choice of fish & avocado, ponzu sauce</i>	
choice from:	
<i>Tuna, salmon, yellowtail, spicy tuna, spicy salmon, spicy yellowtail</i>	

SOUP & SALAD

Miso Soup	\$4
Mushroom Soup	\$4
Sashimi Salad	\$17
<i>Tuna, white tuna, salmon, spring mix, Mango, avocado, yuzu dressing, tobiko</i>	
Tuna Avocado Salad	\$15
<i>Tuna, avocado, spring mix, tobiko, spicy mayo, yuzu dressing</i>	
Kani Salad	\$12
<i>Crab sticks, cucumber, tobiko, crunch, Spicy mayo</i>	
Seaweed Salad	\$9
Avocado Salad	\$10
House Salad	\$5
Cucumber Salad	\$7



LUNCH

(11:30 am - 3:00 pm, Monday - Friday)

LUNCH SPECIALS

FROM THE SUSHI BAR

Served w. Miso Soup or House Salad

Nigiri Lunch \$15

5 pcs nigiri (chef's choice)
w. california roll

Sashimi Lunch \$16

7 pcs assorted raw fish
w. japanese sticky rice

Nigiri Sashimi Lunch \$19

3 pcs nigiri and 5 piece sashimi
w. spicy tuna roll

RAMEN

Tonkotsu Ramen \$17

Tonkotsu broth, chashu, egg, fish cake, scallions, corn, bamboo shoot, wood ear, mushroom, nori, black garlic sesame oil

Miso Ramen \$17

Tonkotsu broth w. miso, chashu, egg, fish cake, corn, scallion, bamboo shoot, wood ear, mushroom, nori

Shoyu Ramen \$17

Tonkotsu broth w. shoyu, chashu, egg, fish cake, corn, scallion, bamboo shoot, wood ear, mushroom, nori

Sachi Spicy Ramen \$19

Tonkotsu broth, chashu, egg, fish cake, scallions, corn, bamboo shoot, wood ear, mushroom, mori, black garlic, sesame oil, secret chili paste

SUSHI ROLLS

ANY TWO ROLLS \$16 · ANY THREE ROLLS \$18

Served w. Miso Soup or House Salad

RAW

Tuna Roll
Salmon Roll
Spicy Tuna Roll
Salmon Avocado Roll
Spicy Salmon Roll
Tuna Avocado Roll
Spicy Yellowtail Roll
Spicy White Tuna Roll

COOKED

Shrimp Avocado Roll
Eel Avocado Roll
Eel Cucumber Roll
California Roll
Philadelphia Roll
Chicken Tempura Roll
Spicy Crab Meat Roll
Shrimp Tempura Roll

VEGETARIAN

Cucumber Roll
Avocado Roll
Mango Avocado Roll
Sweet Potato Tempura Roll
Peanut Avocado Roll
Vegetable Roll
A.A.C. Roll

LUNCH BENTO BOX

Served w. House Salad, 2 pieces of Gyoza, California Roll & White Rice

Chicken Teriyaki Box \$15

Shrimp Teriyaki Box \$15

Shrimp & Vegetable Tempura Box \$16

Salmon Teriyaki Box \$16

Steak Teriyaki Box \$18

(Upgrade fried rice or noodles \$2.50)

LUNCH HIBACHI

Served w. Mushroom Soup, Mixed Vegetables and Choice of Fried Rice or White Rice (Substitute Noodles, Add \$3)

Vegetable \$10

Chicken \$14

Salmon \$15

Shrimp \$15

Steak \$17

Chicken & Steak \$18

Chicken & Shrimp \$18

Steak & Shrimp \$20

HIBACHI

Served w. Miso Soup

Chicken & Filet Mignon \$21

Filet Mignon

Shrimp \$21

JAPANESE FRIED RICE

Chicken \$15

Steak \$17

Shrimp \$16

LUNCH

CLASSIC SUSHI ROLL

Add Soy Paper, Brown Rice, Avocado, Jalapeno, Cucumber, Mango or Cream Cheese,
\$1 Per Item

Tuna	\$9	Spider Roll (8pcs)	\$15
Seared Tuna	\$9	<i>Soft shell crab tempura, avocado, cucumber, eel sauce</i>	
Spicy Crunchy Tuna	\$10	Shrimp Tempura (8pcs)	\$12
Salmon	\$9	<i>Shrimp tempura, cucumber, avocado, eel sauce</i>	
Spicy Crunchy Yellowtail	\$10	Chicken Tempura (8pcs)	\$11
Spicy Crunchy White Tuna	\$10	<i>Chicken tempura, cucumber, avocado, eel sauce</i>	
Spicy Crunchy Salmon	\$10	Sweet Potato Tempura	\$7
Yellowtail Jalapeno	\$9	Vegetable Roll (5pcs)	\$10
Philadelphia	\$10	<i>Seaweed salad, cucumber, avocado, pickled root vegetable</i>	
<i>Smoked salmon, cream cheese & avocado</i>		Avocado Cucumber	\$7
Spicy Scallop	\$11	Peanut Avocado	\$7
Eel Avocado	\$10	Mango Avocado	\$8
Spicy Crabmeat	\$9	Tuna Avocado Roll	\$10
California	\$8	Salmon Avocado Roll	\$10
Salmon Skin	\$9		
<i>Crunch salmon skin, cucumber</i>			
Shrimp Avocado	\$9		

CLASSIC ROLL



SIGNATURE ROLL

SACHI SIGNATURE ROLL

- Sachi Special Roll (10pcs)** **\$20**
Lobster salad, cucumber, mango wrapped in soy paper, avocado, crab meat on top, eel sauce and spicy mayo
- Rocky Mountain** **\$18**
Jalapeno tempura inside, seared white tuna, avocado, cilantro on top, yuzu wasabi sauce
- Out of Control** **\$19**
Tuna, salmon, yellowtail, avocado inside, topped w. seared tuna, salmon, yellowtail, spicy mayo
- Volcano (6pcs)** **\$20**
Deep-fried spicy tuna, avocado & cream cheese roll, topped with spicy crab meat, tobiko & scallions
- Magic** **\$19**
Spicy tuna inside, salmon, yellowtail, eel, avocado, crunch, tobiko on top, eel sauce
- American Dream** **\$18**
Rock shrimp tempura inside, lobster & crab stick mix on top, citrus cream sauce
- I-25** **\$18**
Seared pepper tuna, avocado wrapped in soy paper, spicy crunchy salmon on top, sweet soy sauce
- Sex on the Beach** **\$20**
Shrimp tempura, spicy crab meat wrapped in soy paper, tuna, salmon, avocado on top, eel sauce, spicy mayo
- Broncos Roll (10pcs)** **\$22**
Lobster tempura, mango wrapped in soy paper, spicy crunchy tuna, avocado, tobiko on top, sweet chili sauce
- Hot Girl** **\$18**
Spicy tuna, spicy salmon & jalapeno topped w. seared pepper tuna, avocado, chili sauce & tobiko
- Black Dragon** **\$18**
Shrimp tempura, crab meat, jalapeno, topped w. avocado, eel & chef's sauce
- Denver Nuggets** **\$19**
Snow crab, white tuna & salmon slightly fried, topped w. spicy salmon, eel sauce, spicy mayo, scallions & tobiko
- Cowboy** **\$22**
Shrimp tempura, teriyaki filet mignon, cucumber & avocado in soy pepper, topped w. eel sauce & tempura crunch
- Fantastic Rolls** **\$20**
Shrimp tempura, mango & avocado in soy paper, topped w. white tuna, yellowtail, jalapeno & chef's sauce
- Pink Lady** **\$19**
Shrimp tempura, spicy tuna, avocado & cream cheese in soy paper, topped w. chef's special sauce
- Firecracker Roll (10pcs)** **\$19**
Spicy crab cream cheese w. avocado, all wrapped in soy paper and tempura deep fried w. eel sauce & spicy mayo
- Yellowtail Tataki Roll** **\$19**
Shrimp tempura, cheese, spicy salmon, topped w. yellowtail, jalapeno & chef's sauce
- Orange Dragon** **\$19**
Snow crab, cream cheese & avocado topped w. salmon, chef's special sauce & scallion
- Red Rock Roll** **\$20**
Tuna, salmon, white tuna, cheese, avocado, jalapeno, deep fried w. chef's special sauce & scallion
- Fruit Ninja Roll (dessert)** **\$17**
Cheesecake, rice krispy, strawberry, kiwi, pineapple wrapped in soy paper, mango sauce



Fruit Ninja Roll



Magic Roll



Rocky Mountain



Out of Control

SASHIMI / NIGIRI 2pcs per order

Tuna (<i>maguro</i>)	\$10
Flying Fish Roe (<i>tobiko</i>)	\$8
White Tuna	\$8
Yellowtail (<i>hamachi</i>)	\$10
Sea Scallop (<i>hotategai</i>)	\$9
Salmon (<i>sake</i>)	\$9
Eel (<i>unagi</i>)	\$9
Surf Clam (<i>hokkiga</i>)	\$8
Smoked Salmon	\$9

Seared Tuna	\$10
Shrimp (<i>ebi</i>)	\$7
Imitation Crab Stick	\$5
Snow Crab Stick (<i>kanikama</i>)	\$11
Octopus (<i>tako</i>)	\$8
Mackerel (<i>saba</i>)	\$7
Egg Omelet (<i>tamago</i>)	\$6
Salmon Roe (<i>ikura</i>)	\$11
Red Snapper (<i>madai</i>)	\$10

Baby Yellowtail	\$12
King Salmon	\$13
Sweet Shrimp (<i>amaebi</i>)	\$15
Fatty Tuna (<i>toro</i>)	MP
Sea Urchin (<i>uni</i>)	MP
Squid (<i>ika</i>)	\$8
Striped Bass	\$6
Spicy Tuna	\$7

Chef's Omakase Special

\$68 / PERSON

- Salad+Edamame
- Appetizer
- 6 pcs Nigiri
- Salmon Tartare (Avocado Cup)
- Crispy Rice w. Spicy Tuna
- Classic Hand Roll
- Miso Soup
- Dessert

SUSHI ENTREE

Served w. Miso Soup & House Salad

Nigiri Set \$26

8 pcs chef's choice of nigiri & spicy crunch salmon roll

Sashimi Set \$27

10 pcs chef's choice of sashimi

Nigiri & Sashimi Set \$38

5 pcs chef's choice of nigiri & 6 pcs chef's choice of sashimi & tuna avocado roll

Nigiri & Sashimi Set for Two \$90

Chef's choice of 18 pieces sashimi, 10 pcs sushi & 2 special roll of you choice

DESSERT

Tempura ice cream	\$8
mochi cream	\$10
cheese cake	\$12
Tempura cheese cake	\$12
Ninja Fruit rolls	\$17
Fried Oreos	\$8
Tiramisu	\$12

Premium Omakase Experience

\$128 / PERSON

- Appetizer+Salad
- 5 pcs Sashimi
- 4 pcs Wagyu (Hot Stone)
- 10 pcs Nigiri
- Toro Hand Roll
- Miso Soup
- Dessert

SASHIMI / NIGIRI

YAKI UDON (Noodles)

Stir Fried Japanese Thick Rice Noodles,
Served w. Miso Soup & House Salad

Vegetable	\$16	Beef	\$19
Chicken	\$19	Shrimp	\$19

RAMEN

Tonkotsu Ramen **\$17**

Tonkotsu broth, chashu, egg, fish cake, scallions, corn, bamboo shoot, wood ear mushroom, nori, black garlic sesame oil

Miso Ramen **\$17**

Tonkotsu broth w. Miso, chashu, egg, fish cake, corn, scallions, bamboo shoot, wood ear mushroom, nori

Shoyu Ramen **\$17**

Tonkotsu broth w. shoyu, chashu, egg, fish cake, corn, scallions, bamboo shoot, wood ear mushroom, nori

Sachi Spicy Ramen **\$19**

Tonkotsu broth, chashu, egg, fish cake, scallions, corn, bamboo shoot, wood ear mushroom, nori, black garlic sesame oil, sachi's secret chili paste

KIDS MEAL Served w. Miso Soup or House Salad

Chicken Nuggets & Noodles Includes Fries **\$11**

Chicken Katsu & Noodles Includes Fries **\$11**

Hibachi Chicken **\$14**

Hibachi Steak **\$15**

Hibachi Shrimp **\$15**

KITCHEN ENTREES

Served w. Steamed Vegetables, Miso soup, House Salad, White or Brown Rice, Upgrade To Fried Rice \$3

Teriyaki Chicken **\$24**

Teriyaki Shrimp **\$27**

Teriyaki Salmon **\$27**

Teriyaki Scallop **\$28**

Teriyaki Steak **\$30**

Sachi Seafood Trio **\$44**

Grilled jumbo shrimp, scallop, lobster tail, lemon butter sauce

Surf & Turf **\$44**

Grilled filet mignon, lobster tail, shrimp, truffle mushroom sauce

Chicken Katsu **\$25**

Japanese crispy fried cutlets coated w. panko bread crumbs, katsu sauce (no vegetables included)

Tempura Combo **\$26**

Tempura fried vegetables w. choice of chicken or shrimp

JAPANESE FRIED RICE

Served w. Miso Soup & House Salad

Vegetables **\$16**

Chicken **\$17**

Steak **\$19**

Shrimp **\$19**

HIBACHI DINNER

Served w. Fried Rice, Vegetables, Mushroom Soup & House Salad

Hibachi Vegetables **\$17**

Hibachi Chicken **\$24**

Hibachi Shrimp **\$27**

Hibachi Salmon **\$25**

Hibachi Scallops **\$31**

Hibachi Steak **\$28**

Hibachi Filet Mignon **\$33**

Hibachi Twin Lobster Tails **\$39**

Chicken & Shrimp **\$29**

Chicken & Salmon **\$29**

Chicken & Steak **\$31**

Chicken & Scallops **\$32**

Chicken & Lobster Tail **\$40**

Chicken, Shrimp & Steak **\$40**

Shrimp & Scallops **\$36**

Lobster & Shrimp **\$41**

Steak & Shrimp **\$34**

Steak & Scallops **\$35**

Steak & Salmon **\$31**

Steak & Lobster Tail **\$41**

Filet Mignon & Chicken **\$38**

Filet Mignon & Shrimp **\$39**

Filet Mignon & Scallops **\$39**

Filet Mignon & Lobster Tail **\$44**