



SHŌGUN

SAKE

The traditional Japanese alcoholic beverage made from rice.
Sake is rated on a scale of -30 (sweeter) to +20 (drier).



SHOGUN HOT SAKE

14 (Tokkuri)

LIGHT AND SMOOTH SAKE

Pairs well with sushi and appetizers.

Hakutsuru Draft Hyogo +4

Characterized by its light, fresh and smooth taste.
Slightly dry.

21

Bottle 300ml 720ml
21 47

Karatamba, Honjozo, +7

Crisp, dry, and easy to drink. Pairs with almost everything on the menu!

Hakutsuru, Junmai Ginjo, Hyogo +3

A flowery and fragrant sake with silky, well balanced smoothness
notes of blueberry and melon with flavors of pear and strawberry.

27

61

Okunomatsu, Ginjo, Fukushima +4

Awarded in 2018 Sake has depth and a wide range of flavor to the
balance of its acidity and sweetness.

35

79

MEDIUM TO FULL BODIED SAKE

Pairs well with teppan dishes.

Bottle 300ml 720ml

Dassai 45 Junmai Daiginjo, Yamaguchi +3

A rich structure full flavor sake with elegant notes of rice
and exotic fruits.

35

79

Kirakucho Kara, Junmai Ginjo +14

This sake has combined taste characteristics of dry and rich.
Has an elegant and clear aftertaste.

31

70

Ryujin "Bull Rider", Junmai Daiginjo, Gunma +5

With a name like "Bull Rider" you expect something bold. This sake delivers
Bursting with an aroma of tropical fruits and orange blossoms.

NA

88

Kubota Senjyu, Ginjo, Niigata +5

Full banana cream pie aroma with spicy flavors of clove and nutmeg.

31

70

Kikusui, Junmai Ginjo, Niigata +1

Light and comfortably dry, aroma of fresh cantaloupe and banana.

29

65

NIGORI SAKE

Bottle 375ml 750ml

Ozeki Nigori, California, -30

Lightly filtered, creamy and sweet, with flavors of coconut and melon.

16

35

Bottle 300ml 720ml

Sayuri, Hyogo -11

Hints of white grape and elements of cherry blossom, creamy sake
with a deliciously smooth finish.

24

54

FRUIT FLAVORED SAKE

Fuji Apple, White Peach or Pineapple, California.

Bottle 375ml 720ml

21

47

SPARKLING SAKE

Mio Hyogo, -11

MIO is a festive, sparkling sake, bright with aromas of peach,
ripe persimmon, freesia, and fresh bread.

Bottle 300ml 720ml

25

58

LOW ALCOHOL

Bottle 720ml

Esshu "Sakura Biyori", Ginjo, Niigata +1

A Ginjo Sake with light and comforting sweetness and a refined fragrance.
Notes of sakura and light mint.

N/A

89

SAKE SAMPLER 23

Your chance to get to know about sake!

Pick 3 of your choice of sake from the list below. 2oz pours of each.

CHOICES for the SAKE SAMPLER

Ozeki Nigori
Karatamba
Kubota Senjyu
Kikusui Junmai Ginjo





SPARKLING WINE



Prosecco, **Ruffino** Italy 
 Champagne Brut, **Nicolas Feuillatte**, France 

BOTTLE
 14 (187ml)
 67

ROSE

Rose of Pinot Noir, **Belle Glos**, Sonoma Coast 

GLASS 12
BOTTLE 44

WHITE WINE

SELECTED WHITE

Pinot Grigio, **Santa Cristina**, Italy 
 Pinot Gris, **Acrobat**, Oregon 
 Sauvignon Blanc, **Ferrari Carano Fume Blanc**, Sonoma 
 Sauvignon Blanc, **Wairau River**, New Zealand 

GLASS 12
BOTTLE 44
 14 54
 15 58
 58

CHARDONNAY

By Shogun, South Coast Winery 
Chateau St Michele, Washington 
Kendall Jackson, California 
Boen, Tri County Central Coast 

GLASS 12
BOTTLE 44
 14 54
 14 54
 67

REDS

CABERNET SAUVIGNON

By Shogun, South Coast Winery 
Inception, Paso Robles 
Unshackled by Prisoner, California 
Quilt, Napa 




GLASS 12
BOTTLE 44
 13 50
 15 58
 67

MERLOT

Drumheller, Washington 



GLASS 12
BOTTLE 44

PINOT NOIR

Castle Rock Monterrey, California 
Elouan, Oregon 
Belle Glos, Clark & Telephone, Central Coast 

GLASS 12
BOTTLE 44
 14 54
 67

RED BLENDS

Intrinsic, Washington 
Prisoner, Napa 

GLASS 12
BOTTLE 44
 72

SWEET WINES

Moscato, **Seven Daughters**, California
 Plum Wine, **Hakutsuru**

GLASS 12
BOTTLE 44
 13 50



Light -> Full Bodied

SHOGUN SPECIALTY COCKTAILS

For an Additional \$5
Enjoy Any Drink in
Shogun's Lucky Cat Mug
Take it Home as Souvenir!



SHOGUN PALOMA 14

Flecha Azul Blanco
Tequila, Fresh Grapefruit Juice,
Lime Juice, Agave Nectar,
Club Soda.

BLOOD ORANGE CRUSH 13

Courvoisier Vs Cognac,
Luxardo Apertivo,
Liquid Alchemist Blood Orange
Syrup, Lemon Juice, Club Soda.

SHOGUN ICED TEA 15

Nikka Vodka, Hornitos
Plata Tequila, Malibu
Original Rum, Suntory Roku Gin,
Midori, Sweet and Sour, Sprite.

LEMON DROP 13

Nikka Vodka, Triple Sec,
Sweet and Sour,
Fresh Squeezed Lemon,
Simple Syrup.

CUCUMBER GIN & TONIC 12

Gray Whale Gin, Fever Tree
Cucumber Tonic, Lime Juice.

SHOGUN MOJITO 13

Denizan White Aged Rum,
Fresh Mint, Lime Juice,
Club Soda.

YOUR CHOICE OF:

Strawberry, Mango, Coconut.



SHOGUN COSMO 13

Suntory Haku Vodka,
Triple Sec, Cranberry Juice.

NEKO 14

Bacardi Rum, Brandy,
Peach Schnapps, Grenadine,
Pineapple Juice and
Sweet and Sour.
Blended to the Color of
a Japanese Sunrise.

GEISHA 14

Flecha Azul Blanco Tequila,
Midori Melon, Sweet and Sour.
A Citrus Margarita With
A Sweet Taste of Melon.

ROYAL HAWAIIAN 22

Suntory Haku Vodka,
Raspberry Liqueur, Guava Juice,
Pineapple Juice, Sweet and Sour.
Poured into a Freshly
Carved Maui Pineapple.

TOKYO MULE 14

Ichiko Premium
Shochu, Liquid Alchemist
Ginger Syrup, Lime Juice,
Ginger Ale.

SHOGUN PREMIUM HIGHBALLS 14

All Drinks Served with Chilled Bubbly Club Soda

“TRADITIONAL”

Suntory Toki Japanese
Whiskey

JIM BEAM HIGHBALL

Jim Beam White
Bourbon

ROKU RICKEY

Suntory Roku Gin,
Simple Syrup, Yuzu Juice

RANCH WATER

Hornitos Plata
Tequila, Lime Juice

SHOGUN PREMIUM COCKTAILS

By CASAMIGOS® 14.75



WASABI CUCUMBER MARGARITA

Casamigos Tequila Blanco with Traditional Wasabi Salt, Lime Juice, Muddled Cucumber, and Basil.

CASA LYCHEE

Casamigos Tequila Blanco Soho Lychee Liqueur, Liquid Alchemist Ginger Syrup, Simple Syrup, and Lemon Juice.

SPICY MANGORITA

Casamigos Tequila Reposado, Yuzu Juice, Simple Syrup, and Mango Juice.

CASA ESPRESSO MARTINI

Casamigos Tequila Reposado Coffee, Kahlua and Baileys.



FLIGHT BOARD



Who wouldn't want to try all expressions of CASAMIGOS®?

Shogun with The Casamigos Tequila Flight Board! A taste of each of the expressions the team at Casamigos has to offer. Brought to you by those who drink it.

ONE OUNCE SERVING OF EACH:
Blanco, Reposado, Añejo & Mezcal **35**
No Substitutions

FAVORITE SHOCHU COCKTAILS 14.75



CHILLI MANGO

Vacuum Distilled Nankai Shochu, Chili Salt, Mango Juice, Lime and Jalapeño. A Favorite Spicy Japanese Cocktail



UBE HORCHATA

Vacuum-Distilled Nankai Shochu, Horchata and Ube Milk. Perfect for Pairing with Spicy Foods and Dessert.



PINEAPPLE MATCHA

iichiko Saiten Shochu Tsujiri Matcha, Simple Syrup, Pineapple Juice and Lemon Juice.



SHOCHU PIÑA COLADA

iichiko Saiten Shochu Pineapple Juice, Coconut Milk, and Coconut Syrup. A Japan influenced Pina Colada

SHOGUN CLASSICS 14.75



SAMURAI

Malibu Original Rum, Midori, Sweet and Sour, and Pineapple Juice.

SHOGUN MAI TAI

White and Dark Rum Orange Juice, Pineapple Juice Sweet and Sour and Myer's Rum Float.

KARATE PUNCH

Denizen Aged White Rum, Triple Sec, Orgeat Syrup, Sweet and Sour, Grenadine, and Pineapple Juice.



DRAFT BEER

Suntory Premium Malts
Sapporo

Ask Your Server About Additional Selections

BOTTLED BEER

Sapporo
Asahi
Modelo Especial
Corona
Bud Light
Coors Light
Michelob Ultra
805
Heineken Zero

PREMIUM SPIRITS SELECTIONS

Japanese Whiskey:

Suntory Toki
Suntory Hibiki
Nikka Days
Nikka Yoichi

Whiskey:

Jameson
Maker's Mark
Woodford
High West American Prairie

Scotch:

Glenlivet 14yr
Johnny Walker Blue Label

Rum:

Bacardi White
Denizen White
Bacardi Dark

Tequila / Mezcal:

Casamigos
Tres Generaciones
Clase Azul
Don Julio 1942
La Luna Mezcal

Vodka:

Grey Goose
Belvedere
Haku
Nikka

Gin:

Suntory Roku
135 EAST Hyogo Dry Gin
Gray Whale

NON-ALCOHOLIC BEVERAGES

REFRESHING FAVORITES

SPECIALTY SMOOTHIES 6.75

Strawberry, Mango, Coconut,
Strawberry Colada or Mango Colada.

RAMUNE (MARBLE SODA) 5

Popular Japanese Children's Bottled Soda
Original, Strawberry, Melon or Grape.

BOTTLED WATER 5

Fiji (500ml)
San Pellegrino (500ml)

RED BULL 4.50

COMPLEMENTARY REFILLS

SODA 4

Coca Cola, Diet Coke, Sprite,
Dr. Pepper or Lemonade.

ICED TEA 4

Unsweetened, Strawberry, Mango,
Raspberry, Passion Fruit, Peach or Green Tea.

SHOGUN FLAVORED LEMONADE 5

Passion Fruit, Strawberry, Mango,
Raspberry or Peach.

HOT GREEN TEA 4

SALADS

House Salad 6

Served with our House Ginger Dressing.

Cucumber Salad 7

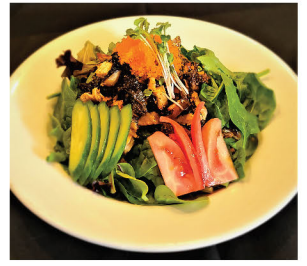
Sliced Cucumber in Citrus Vinaigrette.

Seared Tuna Salad 19

Seared Tuna, Seasoned with Furikake, and Placed on Top of a Bed of Gourmet Spring Mix. Garnished with Tomato, Cucumber and Kaiware Radish. Finished with Sesame Vinaigrette Dressing.



Seared Tuna Salad



Salmon Skin Salad

Grilled Chicken Salad 17

Grilled Chicken, Fresh Orange and Tomato on a Bed of Gourmet Spring mix and Fresh lettuce, Served With Sesame Vinaigrette Dressing.

Seaweed Salad 8

Marinated Seaweed with Sesame Oil, Sesame Seeds, Gobo and Kaiware.



Sashimi Salad

Salmon Skin Salad 17

Broiled Salmon Skin Strips, Topped with Smelt Egg on a Bed of Gourmet Spring mix. Garnished with Tomato, Cucumber and Kaiware Radish. Served with Sesame Vinaigrette Dressing.



Seared Albacore Salad



Grilled Chicken Salad

Seared Albacore Salad 18

Lightly Seared Albacore on a Bed of Gourmet Spring Mix, served with Garlic Ponzu Sauce.

Sashimi Salad 19

Tuna Yellowtail, Salmon and Albacore on a Bed of Gourmet Spring Mix. Served with Sesame Vinaigrette Dressing.

KODOMO (KIDS) MEALS

(For 12 years and under)

All Kodomo Meals Served with Hibachi Mixed Vegetables and Steamed Rice.
Upgrade to Chicken Fried Rice for 4

Kodomo Chicken 14.75

Kodomo Shrimp 16.75

Kodomo Steak 16.75

DESSERTS



Fried Banana a La Mode 9.50

The Perfect Combination of Fried Banana and Vanilla Ice Cream. Drizzled with Chocolate Syrup and Topped with Whipped Cream and a Cherry.



Special Celebration Dessert 8.50

Butter Cake, Served Warm with a Scoop of Vanilla Ice Cream. Drizzled with Chocolate Syrup and Topped with Whipped Cream and a Cherry.



Mochi Ice Cream 8

Choose 3 Pieces from The Flavors Below:
Green Tea | Mango | Vanilla
Chocolate | Strawberry

Ice Cream 5.75

Choose from: Green Tea | Vanilla | Rainbow Sherbet

SIDE ORDERS

Clear Onion Soup 3.50

Organic Soybean Miso Soup 3.50

Fried Rice 4.50

16 oz Bottles 10

Shogun Salad Dressing

Shogun Seafood Sauce

Shogun Ginger Sauce

Shogun Garlic Butter



SHOGUN APPETIZERS

Edamame 7.25

Boiled Soybeans Seasoned with Sea Salt.

Spicy or Garlic Edamame 7.50

Boiled and Sautéed with Japanese (7 spices chili mix), Soy Sauce and Chili Oil (Very Spicy!). Or, Sautéed with Garlic.

Shogun Fries 6.50

Fries Tossed in Our Signature Seasoning (Choice of Plain, Salted, Garlic or Cajun).

Niku Kushiyaki 13

Marinated Skewered Beef with Japanese Shishito Peppers. Served with Spicy Yuzu Sauce and Japanese 7 Spices Chili Mix on the Side.

Calamari Rings 11

Seasoned Calamari Rings, Flash Fried, Served with Sweet and Sour Sauce and Remoulade Sauce.

Chicken Karaage 10

Japanese Style Fried Chicken Served with Sweet and Sour and Teriyaki Dipping Sauces.

Shishito Peppers 9.25

Flash Fried Japanese Shishito Peppers, Tossed in Garlic Sauce. Garnished with Bonito Flakes.

Gyoza (Pot Stickers) 9.50

Pork or Chicken Dumplings, Pan Fried or Deep Fried, Served with Ponzu Ginger Sauce.

Firecracker Shrimp 10.75

Crispy Tempura Battered Shrimp, Topped with Sriracha and Dynamite Sauces.

Sauteed Asparagus 8.50

Lightly Stir-Fried with Our Signature Teriyaki Sauce.

Chicken Yakitori 10.50

Grilled Chicken Skewers, Glazed with Our Signature Teriyaki Sauce.

Baked Mussels 10.50

4 Mussels on Half Shells, Topped with Dynamite and Eel Sauces, then Baked to Perfection. Finished with Masago and Green Onion.

Shrimp & Vegetable Tempura 11.75

Shrimp and Assorted Vegetables, Lightly Battered and Deep Fried. Served with Tempura Dipping Sauce.

Vegetable Tempura 9.25

Assorted Vegetables, Lightly Battered and Deep Fried. Served with Tempura Dipping Sauce.

Crispy Rice 12.75

Spicy Tuna Served On Crispy Fried Rice, Topped with Sliced Jalapeño and Red Dragon Sauce. Finished with Green Onion and Sesame Seeds.

Cucumber Bites 7.50

House Pickled Cucumbers, Finished with Chili Oil.

Sushi Appetizer (9pcs) 14.75

4 pcs of California Roll, and 1 pc Each of Tuna, Yellowtail, Albacore, Salmon and White Fish Sushi. (No Substitutions)

Assorted Sashimi Appetizer (6pcs) 14.50

2 pcs Each of Tuna, Yellowtail and Salmon. (No Substitutions)

Agedashi Tofu 8.50

Lightly-Fried Tofu Served in Sweet Dashi Soy Sauce.

Shogun Carpaccio 14

Choice of Tuna, Albacore, Salmon, or Yellowtail Filets. Served with Sliced Jalapenos and Spicy Garlic Ponzu.



Calamari Rings



Gyoza (Pot Stickers)



Chicken Yakitori



Chicken Karaage



Shishito Peppers



Cucumber Bites



Shrimp & Vegetable Tempura



Agedashi Tofu



Sauteed Asparagus



Niku Kushiyaki



Shogun Fries



Spicy Edamame



Baked Mussels



Sashimi Appetizer



Sushi Appetizer



Crispy Rice



Firecracker Shrimp



Shogun Carpaccio



Alaskan Roll 🌶️🌸



BBQ Roll 🌸



BSC Roll 🌸



Caliente Roll 🌶️🌸



Crunchy Roll 🌸



Crazy Boy Roll 🌶️🌸



Crunchy Dragon Roll 🌶️🌸



Double Shrimp Roll 🌸



GSC Roll 🌸



Mexican Roll 🌶️🌸



Kamikaze Roll 🌶️🌸



New York New York Roll



Rainbow Roll



Red Dragon Roll 🌶️🌸



Shogun Roll



Seared Salmon Roll 🌸



Spider Roll



Spicy Lobster Roll 🌶️

HALF ROLL TRIO 25

Choose Any 3 Half Rolls Listed With a 🌸

New York New York, Spider, Rainbow, Shogun Roll and Spicy Lobster Rolls not available in Half Orders.



Consuming raw or undercooked shellfish, meat, seafood, poultry, or eggs may increase the risk of food-borne illness
Many of our offerings contain sesame seeds

SHOGUN SUSHI ROLLS

	Half	Regular
Alaskan Roll 🌶️🌸 Spicy Tuna and Cucumber Inside Covered with Salmon.	9	15
BBQ Roll 🌸 Shrimp Tempura, Kani-Kama Crab & Avocado Inside. Covered with Seasoned Seared Tuna. Topped with Shogun's Creamy Sesame, Red Dragon & Sweet Sauces.	9	15
BSC Roll 🌸 Baked Scallops on Top of a California Roll, Covered with Dynamite Sauce and a Drizzle of Eel Sauce.	9	15
Caliente Roll 🌶️🌸 Tempura Style Spicy Tuna Roll with Jalapeños and Cream Cheese Inside. Topped with Eel Sauce and Spicy Mayo.	8.50	14
Crazy Boy Roll 🌶️🌸 Tempura Style California Roll, Dizzled with Eel Sauce and Creame Sesame.	8.25	14
Crunchy Roll 🌸 Shrimp Tempura, Kani-Kama Crab, and Avocado Inside. Topped with Eel Sauce and Crispy Tempura Flakes.	8.25	14
Crunchy Dragon Roll 🌶️🌸 Crunchy Roll Topped with Spicy Tuna and Crispy Tempura Flakes, Drizzled with Eel Sauce and Spicy Mayo.	9.25	16
Double Shrimp Roll 🌸 Shrimp Tempura, Kani-Kama Crab and Avocado Inside. Topped with Fresh Shrimp and Thinly Sliced Lemon.	9	15
GSC Roll 🌸 Baked Shrimp on Top of a California Roll, Covered with Dynamite Garlic Sauce and a Drizzle of Eel Sauce.	9	15
Kamikaze Roll 🌶️🌸 Spicy Tuna and Cucumber Inside. Covered with Avocado, and Finished Half and Half with Red Dragon Sauce and Eel Sauce.	8.25	14
New York New York Roll Shrimp Tempura, Kani-Kama Crab and Avocado Inside. Topped with Tataki Style New York Steak. Finished with Garlic Ponzu and Green Onion.	N/A	18
Mexican Roll 🌶️🌸 Spicy Kani-Kama Crab and Cucumber Inside. Covered with Avocado and Topped with Sriracha Sauce.	8.25	14
Red Dragon Roll 🌶️🌸 Zucchini and Avocado, Topped with Sliced Tuna and Spicy Red Dragon Sauce.	9.25	16
Rainbow Roll Fresh Slices of Tuna, Salmon, Yellowtail, Albacore and Avocado on Top of a California Roll.	N/A	16
Shogun Roll Shrimp Tempura Roll with Soy Paper. Topped with Diced Premium Fish Assortment, Drizzled with Shogun Special Sweet Sauce, Creamy Sesame Sauce and Masago.	N/A	16
Seared Salmon Roll 🌸 Cream Cheese and Avocado Roll Covered with Seared Salmon, Topped with Eel Sauce and Creamy Sesame Sauce.	8.75	15
Spicy Lobster Roll 🌶️ Asparagus Tempura and Avocado Inside Topped with A Spicy Lobster and Kani-Kama Mix Drizzled with Eel Sauce and Creamy Sesame Sauce.	N/A	18
Spider Roll Soft Shell Crab, Kani-Kama Crab, Avocado, Gobo, Cucumber and Radish Sprouts Inside. Topped with Eel Sauce.	N/A	15



Cage Free Eggs



SHOGUN ORIGINAL
Naturally Brewed Sushi Soy Sauce
40% Less Sodium



Organic Soybean Miso Soup



Natural Hawaiian Sea Salt



Cremeni Brown Mushrooms

ENTRÉES

All Entrées Served with Shrimp Appetizer, Soup (Clear Onion or Organic Soybean Miso) and Salad with Ginger Dressing, Hibachi Mixed Vegetables and Steamed Rice.
Upgrade to Chicken Fried Rice for 4

CHICKEN/STEAK

Sesame Chicken 28

Tender Chicken Breast Grilled and Seasoned with Soy Sauce & Sesame Seeds

Teriyaki Chicken 28

Tender Chicken Breast Grilled with Sweet and Savory Signature Teriyaki Sauce

Spicy Chicken 28

Tender Chicken Breast Seasoned with Shogun Signature Spicy Sauce

Lemon Chicken 28

Tender Chicken Breast Grilled and Finished with Fresh Squeezed Lemon

Teriyaki Steak 32.75

New York Strip Steak Grilled in Sweet and Savory Signature Teriyaki Sauce

New York Steak 32.75

Sumo Cut 12 oz 39.25

Finely Marbled New York Steak Grilled to Your Specification

Filet Mignon 37.75

Sumo Cut 9 oz 43.50

Succulent Tenderloin Steak Grilled to Your Specification

Rib Eye Steak 37.50

Sumo Cut 12 oz 43.50

Finely Marbled Certified Angus Beef Grilled to Your Specification

SEAFOOD

Calamari Steak 28.75

Premium Juicy Calamari Steak, Seasoned with Fresh Squeezed Lemon

Samurai Shrimp 32.50

Succulent Shrimp Grilled to Perfection Seasoned with Fresh Squeezed Lemon

Colossal Shrimp 35.50

Grilled Colossal Shrimp Lightly Seasoned with Fresh Squeezed Lemon

Hibachi Scallops 35.75

Sweet Sea Scallops Grilled to Perfection Seasoned with Fresh Squeezed Lemon

Sea food Combination 40.50

Shrimp, Scallops, Calamari and Salmon Grilled to Perfection
(No Substitutions)

Halibut Fillet 33.50

Perfectly Grilled Halibut Fillet, Seasoned with Fresh Lemon

Fillet of Salmon 32.75

Perfectly Grilled Fillet of Salmon Seasoned with Your Choice of Flavor Teriyaki, Miso or Lemon

Lobster Tails 57.25

Twin Cold Water Lobster Tails Grilled Hibachi Style, Seasoned with Garlic Butter and Fresh Squeezed Lemon



SHOGUN COMBINATION DINNERS

Dinner Combinations Served with Shrimp Appetizer, Soup (Clear Onion or Organic Soybean Miso) and Salad with Ginger Dressing, Hibachi Mixed Vegetables and Steamed Rice.
Upgrade to Chicken Fried Rice for 4

New York Steak

with Sesame Chicken	35
with Calamari Steak	36
with Samurai Shrimp	38
with Colossal Shrimp	40
with Hibachi Scallops	41

Rib Eye Steak

with Sesame Chicken	40
with Calamari Steak	41
with Samurai Shrimp	42
with Colossal Shrimp	44
with Hibachi Scallops	45

Filet Mignon

with Sesame Chicken	40
with Calamari Steak	41
with Samurai Shrimp	42
with Colossal Shrimp	44
with Hibachi Scallops	45

Sesame Chicken

with Calamari Steak	35
with Samurai Shrimp	36
with Colossal Shrimp	38
with Hibachi Scallops	39

Samurai Shrimp

with Calamari Steak	38
with Hibachi Scallops	43

SIGNATURE COMBINATIONS

Imperial

47

New York Steak, Sesame Chicken, and Choice of Samurai Shrimp, Hibachi Scallops or Calamari Steak

Mikado

57

Succulent 9 oz Filet Mignon and Lobster Tail

Shogun Special

56

Choice of Filet Mignon or Rib Eye Steak, Lobster Tail, and Choice of Samurai Shrimp, Hibachi Scallops or Calamari Steak

Genji

53

Lobster Tail, Samurai Shrimp, Hibachi Scallops and Calamari Steak

NOODLES AND TOFU

Yakisoba Noodles Served with Shrimp Appetizer, Soup (Clear Onion or Organic Soybean Miso) and Salad with Ginger Dressing, Hibachi Mixed Vegetables and Steamed Rice.
Upgrade to Chicken Fried Rice 4

Vegetable Yakisoba 24

Shrimp Yakisoba 29

Chicken Yakisoba 27

Steak Yakisoba 30

Tofu Delight 24

Deep Fried Tofu, Lightly Sautéed on the Grill with Your Favorite Sauce (Teriyaki, Miso or Spicy).
Served with Appetizer (Your Choice of Edamame, Vegetable Tempura or Shishito Peppers),
Organic Soybean Miso Soup, Salad with Ginger Dressing, Hibachi Mixed Vegetables and Steamed Rice.
Upgrade to Chicken Fried Rice for 4

LUNCH ENTRÉES Served Until 3 pm

Lunch Entrées and Combinations Served with Soup (Clear Onion or Organic Soybean Miso) or Salad with Ginger Dressing, Hibachi Mixed Vegetables and Steamed Rice.
Upgrade to Chicken Fried Rice for 4

Chicken/Steak

Sesame Chicken	18.75
Teriyaki Chicken	18.75
Spicy Chicken	18.75
Lemon Chicken	18.75
Teriyaki Steak	20.75
New York Steak	20.75
Filet Mignon	23.50
Rib Eye Steak	23.50

Seafood

Calamari Steak	18.50
Samurai Shrimp	19.75
Colossal Shrimp	22.75
Hibachi Scallops	23.75
Halibut Fillet	23.25
Fillet of Salmon	19.75
Seafood Combination Shrimp, Scallops, Calamari and Salmon (No Substitutions)	25.75

LUNCH COMBINATIONS

Sesame Chicken

with Calamari Steak	21.75
with Samurai Shrimp	22.75
with Hibachi Scallops	23.75

New York Steak

with Sesame Chicken	22.75
with Calamari Steak	23.50
with Samurai Shrimp	24.50
with Hibachi Scallops	25.75

Samurai Shrimp

with Calamari Steak	22.75
with Hibachi Scallops	25.75

Filet Mignon

with Sesame Chicken	24.50
with Calamari Steak	24.50
with Samurai Shrimp	25.50
with Hibachi Scallops	26.75

Rib Eye Steak

with Sesame Chicken	24.50
with Calamari Steak	24.75
with Samurai Shrimp	25.75
with Hibachi Scallops	27.50

Colossal Shrimp

with Chicken	22.50
with Steak	24.50
with Filet Mignon	25.50
with Ribeye	26.50

SIGNATURE COMBINATIONS

Natsu 32

New York Steak,
Samurai Shrimp,
and Hibachi Scallops

Aki 33

Filet Mignon, Sesame
Chicken and Samurai
Shrimp

Fuyu 31

Hibachi Steak, Sesame
Chicken and Samurai
Shrimp

NOODLES AND TOFU

Yakisoba Noodles Served with, Soup (Clear Onion or Organic Soybean Miso) or Salad with Ginger Dressing, Hibachi Mixed Vegetables and Steamed Rice.
Upgrade to Chicken Fried Rice 4

Vegetable Yakisoba 15.50

Chicken Yakisoba 18.25

Shrimp Yakisoba 19.25

Steak Yakisoba 20.25

Tofu Delight 15.50

Deep Fried Tofu, Lightly Sautéed on the Grill with Your Favorite Sauce (Teriyaki, Miso or Spicy).
Served with Organic Soybean Miso Soup or Salad with Ginger Dressing, Hibachi Mixed Vegetables and Steamed Rice.
Upgrade to Chicken Fried Rice for 4