



## HOT SMALL PLATES

## SALADS

### Ichiban Salad

- *mixed greens, sliced tomatoes, avocado, edamame tossed in a sesame ginger dressing topped with crispy wonton strips.*
- ( Add chicken, shrimp, salmon, or tuna for \$5)

### Snow Krab Salad

- *krab mix salad with avocado, masago, & sesame seeds.*

### Sashimi Salad

- *mixed greens with assorted sashimi, wasabi tobiko in a ponzu vinaigrette drizzle.*

### Seaweed Salad

- *mixed seaweed in a sesame dressing.*

### Squid Salad

- *marinated smoked tender squid in a sesame dressing.*

### Cucumber Salad

- *sliced cucumbers and sesame seeds tossed in a ponzu dressing. (Add kani krab \$3)*

### Seafood Salad

- *krab, white fish, salmon, tuna, octopus, bonito flakes, sesame seeds, masago, green onions mixed with sliced cucumbers in a ponzu bath.*

### Spicy Tuna or Spicy Salmon Salad

- *sliced cucumbers mixed with tuna or salmon, avocado, masago, green onions in a spicy ponzu bath.*

### Takosu Salad

- *thinly sliced octopus and lemons, with masago and green onions in a ponzu bath.*

### Baked Salmon Appetizer

- *krab mix wrapped with fresh salmon slices, topped with eel sauce & sesame seeds baked to a golden brown.*

### Creamy Spicy or Wasabi Shrimp

- *golden fried jumbo shrimp topped with creamy spicy mayo or wasabi mayo sauce*

### Edamame

- *Steamed*
- *wok seared*
- *Spicy*

### Hamachi Kama

- *grilled marinated yellowtail collar & ponzu w/ togarashi dipping sauce*

### Ika Fries

- *tempura fried calamari strips with seafood dipping sauce*

### Sushi Egg Rolls

- *crawfish, krab mix, avocado, cream cheese with a wasabi mayo sweet chili dipping sauce*

### Gyoza Dumplings

- *pan fried, deep fried, or steamed*

### Tokyo Poppers

- *krab mix, spicy tuna, & cream cheese stuffed in a jalapeno deep fried topped with sweet chili and mustard dressing*

### Vegetable Spring Rolls

- *shredded vegetables wrapped in a thin crispy skin with a seafood dipping sauce*

### Tempura

- *krabsticks (6)*
- *chicken tenders (6)*
- *shrimp(2) & vegetables (assorted)*
- *vegetables (assorted)*

## COLD SMALL PLATES

### Yellow Tail Yuzu

- *thinly sliced yellowtail garnished with jalapeno, sweet red onions, cilantro in a yuzu vinaigrette bath.*

### Tuna Tataki

- *thinly sliced #1 yellow-fin tuna garnished with masago, sriracha, green onions, sesame seeds in a ponzu bath.*

### Beef Tataki

- *thinly sliced rare rib-eye garnished with sriracha, green onions, sesame seeds, togarashi in a ponzu bath.*

### Sushi Sampler

- *Variety of nigiri and a california roll.*

### Sashimi Sampler

- *Assortment of fresh cut fish on a bed of ice.*

### Sashimi Appetizers

- *Red Snapper*
- *Salmon (Fresh or Smoked)*
- *Tuna*
- *Yellow Tail*

[Please alert your server of any allergies]

# FROM THE KITCHEN

Entrees come with small house salad, choice of miso or clear soup, and white rice.

Lunch portions come with soup or salad and plain fried rice (11am-2pm everyday).

Lunch Dinner

## Shrimp Tempura

- 6 traditional stretched shrimps and 6 assorted vegetables deep fried in tempura batter to a golden brown. (Lunch-3 shrimps)

## Chicken Katsu

- Chicken breast breaded in a panko crust deep fried to a crispy texture served with tonkatsu sauce.

## Baked Salmon

- Crab mix wrapped with sliced salmon, baked, and topped with eel sauce and sesame seeds.

## Tuna Steak with Asian Pesto

- 8 oz tuna steak cooked to order, served with asian pesto.

## Hamachi Kama

- Grilled marinated yellowtail fish collar served with side cucumber salad & ponzu togarashi dipping sauce.

## Unagi Donburi

- Grilled BBQ eel on a bed of hot white rice topped with masago and eel sauce.

## Teriyaki

- Grilled protein topped with house-made teriyaki sauce. Add to any entree - shrimp \$5 chicken \$4

Ribeye  
Chicken  
Shrimp  
Salmon

## COMBOS

### Ni-Ban

- Strip of teriyaki rib-eye & chicken with an assortment of nigiri or sashimi.

### San-Ban

- Assortment of nigiri and assorted sashimi.

### Ichiban Boat

- Ichiban roll with assorted nigiri, assorted sashimi, tempura shrimp & veggies. Tempura banana for dessert

## DESSERTS

### Tempura Banana

- Deep fried tempura bananas drizzled with honey, chocolate, & sesame seeds with a scoop of vanilla ice cream.

### Tempura Ice Cream

- Thin slices of pound cake rolled with vanilla ice cream then deep fried in a tempura batter topped with whipped cream & chocolate drizzle.

# FROM THE SUSHI BAR

Entrees below come with small house salad and miso or clear soup. Lunch portions come with soup or salad (11am-2pm everyday).

Lunch Dinner

## Maki Sushi Platter

- Choice of 3 rolls. 2 rolls during lunch.
  - California Roll
  - Crunchy Roll
  - Cucumber Roll
  - Vegetable Roll
  - Snowkrab Roll
  - Avocado Roll
  - Salmon Roll
  - Tuna Roll

## Sushi Platter

- Assortment of nigiri sushi & choice of roll.
  - California Roll
  - Crunchy Roll
  - Cucumber Roll
  - Vegetable Roll
  - Snowkrab Roll
  - Avocado Roll
  - Salmon Roll
  - Tuna Roll

## Chirashi Sushi Platter

- Assortment of sashimi on a bed of rice.

## Sashimi Platter

- Fresh cuts of assorted fish on a ice bed for freshness.

## SIDES OR STANDALONE

### Yaki Udon

- Dice beef, chicken, shrimp and assorted veggies with udon noodles in a stir-fry.

### Clear Soup

- Thin slices of mushroom, fried onions & scallions in a chicken broth-based soup.

### Miso Soup

- Tofu chunks, seaweed & scallions in a miso broth-based soup.

### Cantonese Fried Rice

- Cooked under intense heat to achieve a traditional complex charred aroma called Wok-Hei. Not the same as our hibachi fried rice.

Steak  
Pork Belly  
\$

Chicken, Shrimp  
Seafood  
\$

Veggie  
\$

Combo  
\$

### Wok Seared Veggies

- Assortment of fresh veggies wok seared in asian seasoning.

### White Rice

# HIBACHI GRILLS

## Our Policies

**Service Charge - 18% service charge** is added to all tickets when sitting at the hibachi tables.

**Modifications** - Any change to the fried rice or vegetables. \$3

**Sharing for 2** - Dinner portions only. Share the protein of 1 hibachi between two people. A share includes soup, salad, rice & veggies each. \$8

**Allergies** - Please alert your server of any before ordering.

**Lunch Portions** are discounted prices with the same amount of fried rice and vegetables, but smaller portions of proteins.

**Dinner options** - Ordering any protein outside the lunch column automatically triggers the dinner prices and portions.

**Hibachi** Dinner portions & prices start @ 3:00pm (Sat & Sun)

**Length of time** Sitting at the grill is an experience and is not rushed, please allow for lengthy times of up to 45 mins before a chef to start your table.

## HIBACHI at your table

Hibachi can also be served at your table. The same food at your table without the chef cooking in front of you. It's a quicker, more convenient way to get hibachi without all the formalities. Please ask your server for more details.

## **Steak Temperatures**

**Rare** - Cool to warm red center, soft and tender texture.

**Medium Rare** - Warm red center, perfect steak texture. (Preferred)

**Medium** - Hot pink center, slightly firmer texture.

**Medium Well** - Mostly brown center, firm texture.

**Well Done** - No color, very firm and much drier.

## HIBACHI GRILLS

Includes choice of miso soup or clear soup, house salad w/ ginger dressing, egg fried rice, & grilled vegetables. Grill vegetables consist of broccoli, carrots, zucchini, mushrooms & onions. Lunch portions include soup or salad.

	<b>Lunch</b>	<b>Dinner</b>
Chicken		Vegetables
Shrimp		Scallops
Steak		Lobster
Filet Steak		

**Lunch Dinner**

## HIBACHI COMBOS

	<b>Lunch</b>	<b>Dinner</b>
Steak & Chicken		Steak & Scallops
Steak & Shrimp		Chicken & Scallops
Shrimp & Chicken		Lobster & Scallops
Lobster & Shrimp		Shrimp & Scallops
Lobster & Chicken		

### **Childs Hibachi**

Pick One: Chicken, Shrimp, or Steak  
Plus fried rice, vegetables,  
soup or salad

**Ages 10 & under, Dinner only.**

## HIBACHI ADD - ON

Egg	Shrimp
Fried Rice	Steak
Vegetables	Filet
Noodles	Scallops
Chicken	Lobster

# Sushi Rolls

## BBQ Yellow Tail Roll

- Cucumber, masago, BBQ yellowtail, benito flakes, green onions, w/ eel sauce.

## Boston Hand Roll

- Lettuce, snowkrab, shrimp, avocado, asparagus & cucumber wrapped in cone-shaped.

## California Roll

- Avocado, cucumber, krabstick & masago.

## Crawfish Roll

- Spicy crawfish rolled in rice & seaweed.

## Crunchy Roll

- Snowkrab & tempura batter.

## Crunchy Dynamite Roll

- Assortment of fish mixed in chili sauce w/ crunchy batter.

## Dragon Roll

- Cucumber, avocado, masago & krabstick topped with eel & avocado w/ eel sauce.

## Dynamite Roll

- Assortment of fish mixed in chili sauce.

## Futomaki Roll

- Tomago, krabstick, cucumber, avocado, asparagus, Japanese pickle, masago & sesame seeds.

## Miami Roll

- Fresh Salmon, avocado, mango & masago.

## Philadelphia Roll

- Cream cheese, avocado, scallions & smoked salmon.

## Rainbow Roll

- Snowkrab, avocado & asparagus topped w/ tuna, salmon & yellow tail.

## Rice Paper Roll

- Lettuce, avocado, cucumber, asparagus, tuna, masago, krabstick wrapped in rice paper with a hoisin dipping sauce. (NO RICE)

## Rock & Roll

- Snowkrab, tempura shrimp, avocado, masago topped w/ eel sauce.

## Salmon Roll

- Avocado, Salmon & scallions w/ masago.

## Salmon Skin Roll

- Japanese pickle, smelt roe, benito flakes, scallions, cucumber & salmon skin.

## Shrimp Tempura Roll

- Tempura shrimp, avocado, cucumber, & masago topped w/ eel sauce.

## Smoked Salmon Roll

- Avocado & Smoked salmon.

## Snow Crab Roll

- Snowkrab, avocado & asparagus.

## Soft Shell Crab Roll

- Cucumber, soft shell crab, chili sauce, green onions & masago.

## Special Eel Roll

- BBQ eel, cucumber, avocado, eel sauce & masago.

## Spicy Salmon Roll

- Salmon mixed in spicy chili sauce & green onions.

## Spicy Shrimp Roll

- Steamed shrimp, cucumber & chili sauce.

## Spicy Tuna Roll

- Tuna mixed in spicy chili sauce & green onions.

## Spring Roll

- Cucumber, avocado, tomago, masago, fried onions, asparagus & krabstick wrapped Rice paper with no rice.

## Summer Roll

- Fresh salmon, krabstick, cucumber, avocado, lettuce, asparagus, smelt roe & mango wrapped in rice paper with no rice.

## Tokyo Roll

- Tuna, Snowkrab & avocado topped w/ sesame & eel sauce.

## Tuna Roll

- Tuna wrapped with rice & seaweed.

## Vegetable Roll

- Japanese pickles with avocado, asparagus & cucumber.

## Yellow Tail Roll

- Smelt roe, avocado, yellowtail & green onions.

## Kani Naruto

- Krabsticks, masago & avocado wrapped in cucumber.

## Salmon Naruto

- Salmon, masago & avocado wrapped in cucumber.

## Snowcrab Naruto

- Snowkrab, asparagus & avocado wrap in cucumber.

## Tuna Naruto

- Tuna, masago & avocado wrapped in cucumber.

## Yellowtail Naruto

- Yellowtail, masago & avocado wrapped in cucumber.

# Speciality Rolls

## Aphrodite Roll

- Shrimp tempura, cream cheese, cucumber & mango wrapped in soy paper topped with snowkrab, strawberry, kiwi, strawberry cream sauce & toasted coconut flakes.

## Bayou Roll

- Soft shell crab & avocado topped w/ spicy tuna, crunchy, smelt roe, scallions & eel sauce.

## Caliente Roll

- Tuna, guacamole mixture wrapped w/ rice & white soy paper.

## Death Valley Roll

- Spicy crawfish, avocado, cream cheese, topped w/ steamed shrimp & Japanese honey mustard.

## Fiesta Roll

- Shrimp tempura, cream cheese, & pickled jalapeno topped with steamed shrimp, avocado, crunchy batter, jalapeno sauce, and habanero sauce.

## Fire in the hole Roll

- Avocado, cream cheese, jalapeno, tempura shrimp. Topped w/ snowkrab, tuna, avocado, habanero chili sauce, spicy ponzu, wasabi tobiko, and habanero masago.

## Fried Snapper Roll

- Snowkrab, avocado, masago, cream cheese, tempura fried snapper w/ seafood sauce.

## He- Roll

- Snowkrab, tuna, avocado, obba mint leaf, red onion, topped w/ tuna, yellowtail, jalapeno & yuzu vinaigrette

## Ichiban Roll

- Seared peppered tuna & avocado on the inside, topped w/ wasabi tobiko, snowkrab, crunchy & eel sauce.

## Japonaise Roll

- Spicy tuna, cream cheese, avocado, jalapeno, topped w/ snowkrab, tempura softshell crawfish, & seafood sauce.

## Katana Roll

- Tempura shrimp, avocado, asparagus, topped w/ tuna, steamed shrimp, asian pesto & spicy mayo.

## Kiss me Roll

- Avocado, snowkrab, tempura softshell crawfish. Topped w/ steamed shrimp, smoked salmon, avocado, Japanese honey mustard & green onions

## LSU Roll

- Fried oyster, snowkrab, asparagus, & avocado topped with crunchy & sweet purple and gold sauce.

## Mango Tango Roll

- Snowkrab & mango wrapped in soy paper. Topped w/ fresh salmon, mango salsa, spicy ponzu, jalapeno sauce, & lemon zest.

## Moscona Roll

- Shrimp tempura, snowkrab, & crushed candied macadamia nuts. Topped w/ garlic butter seared red snapper, sriracha, yuzu honey, & toasted coconut.

## Pink Lady Roll

- Snowkrab, asparagus, avocado, crunchy, spicy salmon, wrapped w/ pink soy paper.

## Popeye Roll

- Fresh salmon, snowkrab, & avocado wrapped w/ baby spinach, rice, & rice paper topped w/ a jalapeno sauce & sweet chili sauce.

## Red Dragon Roll

- Snowkrab & cucumber topped w/ eel, tuna & eel sauce.

## Redstick Roll

- Snowkrab & cucumber topped w/ fresh salmon, Sriracha chili sauce & tempura batter.

## Rock-n-Eel Roll

- Tempura eel, snowkrab, avocado, crunchy batter & smelt roe topped w/ eel sauce.

## Salmon Zest Roll

- Snowkrab and fresh salmon wrapped in soy paper. Topped w/ fresh salmon & lemon zest served w/ ponzu sauce.

## Surf Roll

- Tempura shrimp, cream cheese, and avocado topped with tuna, ponzu, sesame seeds & Sriracha chili sauce.

## Surf and Turf

- Tempura Shrimp, cream cheese, asparagus, krabstick, topped w/ sliced steak, teriyaki sauce, Sriracha chili sauce, & scallions.

## Thai Roll

- Snowkrab, avocado, asparagus, white fish, cream cheese & deep fried & topped with a sweet sauce.

## Tuck and Roll

- Soft shell crab, asparagus, spicy tuna, topped w/ spicy mayo, eel sauce, & sesame seeds.

## Volcano Roll

- Shrimp tempura, avocado, cucumber. Topped w/ a baked mixture of cream cheese, crawfish, krabstick, escolar in a creamy sauce. Topped with eel sauce, green onions, & masago.

## Who-Dat Roll

- Crawfish, pickled okra, topped w/ fresh salmon, escolar, black tobiko, jalapeno, & spicy mayo.

## Ya-Ya Roll

- Crawfish, fried oysters, & avocado topped w/ snowkrab, steamed shrimp, Tobasco mayo & Cajun seasoning.



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