



Fuji Grill
TRANSIT

Special Drink **MENU**

Japanese Cocktails



Flaming Volcano Bowl

vodka, rum, gin, tequila, triple sec with orange, pineapple & cranberry juice

Tokyo Mama

Malibu rum, rum, banana puree, orange & pineapple juice, grenadine



Hawaiian Volcano

Southern Comfort, amaretto, pineapple & orange juice, grenadine



Tropical Infusion

Malibu rum, Bacardi, melon liquor, pineapple juice



Tidal Wave

vodka, rum, gin, peach schnapps, pineapple & orange juice



Nuclear Iced Tea

vodka, rum, gin, triple sec, melon liquor, sweet & sour, sprite



Sake Martini

Ozeki sake, Absolut vodka, lime juice, cranberry juice



Liquid Marijuana

Captain Morgan, blue curacao, melon liquor, Malibu rum, sour mix, pineapple juice



Japanese Breeze

vodka, peach schnapps, melon liquor, cranberry juice



Samurai Cosmo

Ciroc pomegranate, triple sec, lime juice, cranberry juice



Blue Sumo

Absolut vodka, Blue Curacao, Malibu rum, pineapple juice



Mt. Fuji Sunrise

Jose Cuervo, orange juice, grenadine



Pear Martini

St. Germain, Grand Marnier, Absolut Pear, Ginger Ake



American Cocktails

Sex on the Beach

vodka, peach schnapps, orange-cranberry juice



Apple Martini

UV apple, sour apple pucker, sour mix



Bloody Mary

vodka, bloody mary mix, tabasco



Bahama Mama

Bacardi rum, Malibu rum, pineapple-orange juice, grenadine



Lemon Drop

Absolut citron, Deep Eddy lemon, lemonade, sugar rim



Piña Colada

Bacardi Superior, piña colada mix, whipped cream



Mai Tai

Malibu rum, triple sec, amaretto, pineapple-orange juice



Cosmopolitan

vodka, triple sec, cranberry juice



Daquiri

strawberry or mango or peach whipped cream



Mojito

Bacardi rum, lime juice, mojito mix, club soda



Bellini

peach juice, peach schnapps, lime juice, Maschio prosecco



Margarita

strawberry or black raspberry mango or peach Top Patron\$ ~frozen or on the rocks~



Long Island Ice Tea

regular or black raspberry



Moscow Mule

vodka, mint, gingerbeer, lime



Sangria

raspberry or strawberry (red) mango or peach (white)



Happy Hour

DINE IN ONLY

Happy Hour prices are not valid with any other offers or coupons

MONDAY - THURSDAY 3PM-6PM

DRINKS

- Bud, Bud Light, Blue Light, Blue, Coors Light **\$3**
- House Sake (large) **\$6**
- Sapporo (22oz.) **\$6**
- Chardonnay Proverb **\$4.75**
- Cabernet Proverb **\$4.75**

\$3.99 APPETIZERS

- Edamame
- Gyoza (chicken or veggie)
- Tempura (shrimp or veggie)
- Fried Calamari
- Harumaki (veggie spring roll)

50% OFF SPECIAL SUSHI ROLLS

Angry Dragon Roll *Inside: tempura shrimp, spicy tuna & mango; Outside: spicy crab*

Dancing Tuna Roll *Inside: spicy tuna, crab, avocado & cream cheese; Outside: tempura fried*

Volcano Roll *Inside: spicy tuna, spicy salmon, spicy yellowtail; Outside: tempura fried*

Fire Dragon Roll *Inside: tempura crab meat; Outside: spicy tuna & tobiko*

Rainbow Roll *Inside: crab, avocado & cucumber ; Outside: assorted raw fish & avocado*

☆ **Hawaii Aloha Roll** *Inside: Shrimp tempura, cucumber and mango; Outside: Avocado*

☆ **Rock n' Roll** *Inside: tempura fried mixed fish, crab & scallion*

Fuji Mountain Roll *Inside: cucumber, crab & white tuna ; Outside: tempura fried*

☆ Fully cooked, no raw fish



Fuji Grill
TRANSIT

Special Sushi MENU

Tokyo Green Salad

\$10.95

5 pieces of pepper salmon sashimi over crab meat, seaweed salad and field greens; served with eel sauce, spicy mayo, caviar and sesame seeds

Fujiyama Salad

\$10.95

6 pieces of pepper tuna sashimi served w. field greens & yuzu sauce.

Osaka Paradise

\$9.95

5 pieces of seared salmon rolled with cucumber and spicy crab; served over lettuce and topped with Angry Dragon Sauce

Dinosaur Egg

\$13.95

A half avocado filled with spicy crab, spicy tuna, and mango; lightly tempura fried outside and topped with the chef's special sauce



Tokyo Green Salad



Fujiyama Salad



Osaka Paradise



Dinosaur Egg

Special Sushi Roll

Fuji Christmas Roll

\$14.95

Inside: Spicy crab, mango and cream cheese
Outside: Tuna, avocado, wasabi tobiko, and coconut sauce

Disney Roll

\$13.95

Inside: Cream cheese, spicy tuna, and avocado
Outside: Tempura fried topped Spicy crab

★ Hawaii Aloha Roll

\$11.95

Inside: Shrimp tempura, cucumber and mango
Outside: Avocado

Out of Control Roll

\$14.95

Inside: Salmon, tuna, yellowtail, asparagus, and avocado
Outside: Toasted with salmon, tuna and yellowtail

Angry Bird Roll

\$14.95

Inside: creamy spicy scallop, spicy crab, and spicy shrimp
Outside: Soy bean paper and Toasted warm

★ Dancing Eel Roll

\$14.95

Inside: Toasted eel and cucumber
Outside: Toasted eel, avocado, caviar, crunch and sesame seeds

★ Mike Lobster Roll

\$14.95

Inside: Tempura lobster, avocado, and spicy crab
Outside: Pink soy bean paper

Dream Roll

\$13.95

Inside: Spicy tuna, crab meat, and avocado
Outside: Smoked salmon and fresh cut lemons

Coco Loco Roll

\$13.95

Inside: Tempura coconut shrimp, mango and cucumber
Outside: Salmon and avocado

Tiger Roll

\$13.95

Inside: Spicy tuna, cucumber, avocado, and shrimp tempura
Outside: Soy bean paper

★ Caribbean Roll

\$14.95

Inside: Tempura scallop, asparagus, cucumber, and avocado
Outside: Lobster salad, jalapeno, and special sauce



Fuji Christmas Roll



Hawaii Aloha



Out of Control Roll



Dancing Eel Roll



Dream Roll



Coco Loco Roll



Caribbean Roll



Disney Roll



Angry Bird Roll



Mike Lobster Roll



Tiger Roll

★ Fully Cooked Roll, No Raw Fish



Fuji Grill
TRANSIT

Chinese Dinner MENU

Served with Miso Soup, White Rice or Fried Rice

🌶️ L 1. General Tso's Chicken	17.00
L 2. Sesame Chicken	17.00
L 3. Honey Chicken	17.00
🌶️ L 4. Crispy Orange Chicken	17.00
L 5. Chicken Lo Mein (no rice)	15.00
L 6. Shrimp Lo Mein (no rice)	15.00
L 7. Beef Lo Mein (no rice)	16.00
L 8. Chicken & Shrimp Lo Mein (no rice)	16.00
L 9. Chicken w. Broccoli	16.00
L 10. Chicken w Mixed Veg	16.00
L 11. Chicken w. Cashew Nuts	16.00
🌶️ L 12. Kung Pao Chicken	16.00
🌶️ L 13. Hunan Chicken	16.00
🌶️ L 14. Chicken w. Garlic Sauce	16.00
🌶️ L 15. Curry Chicken	16.00
L 16. Beef w. Broccoli	17.00
L 17. Pepper Steak w. Onion	17.00
L 18. Beef w. Mixed Vegetable	17.00
🌶️ L 19. Beef w. Garlic Sauce	17.00
🌶️ L 20. Hunan Beef	17.00
🌶️ L 21. Curry Beef	17.00
L 22. Shrimp w. Broccoli	17.00
L 23. Shrimp w. Mixed Vegetable	17.00
🌶️ L 24. Hunan Shrimp	17.00
🌶️ L 25. Kung Pao Shrimp	17.00
L 26. Shrimp w. Cashew Nuts	17.00
L 27. Double Delight (Chicken and Shrimp)	18.00
L 28. Four Season (Scallop, Chicken, Beef, Shrimp & Veg)	20.00
L 29. Triple Delight (Chicken, Beef, Shrimp & Broccoli)	21.00
L 30. Seafood Delight (Lobster, Scallop, Shrimp & Veg)	24.00



Sesame Chicken



Shrimp Lo Mein



Kung Pao Chicken

Pad Thai

P 1. Vegetable Pad Thai	15.00
P 2. Chicken Pad Thai	16.00
P 3. Beef or Shrimp Pad Thai	17.00



Beef Pad Thai

STARTER

FROM THE KITCHEN



Shrimp Shumai



Chicken Gyoza



Vegetable Harumaki



Age Tofu



Shrimp Tempura APP



Sushi Appetizer



Sashimi Appetizer



Tuna Tartar



Miso Soup



Mushroom Soup



Tom Yum Soup



Seafood Soup

Edamame.....5.50
(A bowl of steamed soybeans, lightly salted)

Shrimp Shumai.....6.00
(5 pieces of shrimp steamed dumplings)

Wasabi Shumai 6.00
(5 pieces of wasabi wrapped pork steamed dumplings)

Gyoza (Chicken or Veg.).....5.50
(5 pieces of pan fried dumplings)

Harumaki.....5.00
(2 pieces of Japanese vegetable spring roll)

Age Tofu5.50
(5 pieces of crispy tofu w. bonito flakes)

Chicken or Shrimp Tempura...7.50
APPETIZER *(crispy fried chicken or shrimp with broccoli, sweet potato, zucchini)*

Vegetable Tempura6.00
APPETIZER *(crispy fried mixed vegetable includes broccoli, sweet potato, zucchini)*

Fried Calamari.....6.50
(8 pieces of lightly fried squid rings)

Fried Coconut Shrimp App.....6.50
(4 pieces of lightly fried coconut shrimp)

Soft Shell Crab.....8.50
(A light tempura fried soft shell crab)



Crab Rangoon.....6.50
(crab meat and cream cheese filled fried wontons)

Ika Yaki10.00
(A jumbo squid, grilled in Ponzu Sauce)

Rocking Shrimp 6.50
(Crispy shrimp with Rocking Sauce)

Lettuce Wrap App.....8.50
(Sapporo style of lettuce wraps with chicken mixed vegetables & Lettuce Wrap Sauce)

Beef Negimaki App.....8.00
(thinly sliced beef rolled scallion, grilled with Teriyaki Sauce)

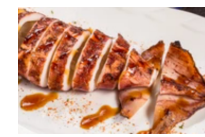
 contains raw fish  spicy



Soft Shell Crab



Crab Rangoon



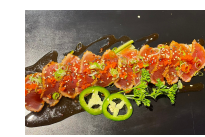
Ika Yaki



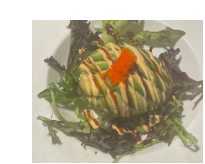
Rocking Shrimp



Lettuce Wrap



Tartarki



Man-GO Bills



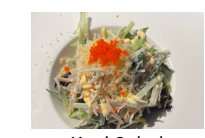
Treasure Island



Avocado Salad



Seaweed Salad




Kani Salad

FROM SUSHI BAR


SUSHI —seafood fillet over sushi rice ---- **SASHIMI**— sliced seafood fillet without rice

Sushi Appetizer 10
(chef's selection of 5 pieces of sushi)


Sashimi Appetizer 12
(chef's selection of 5 pieces of sashimi)

Tar Tar (Salmon or Tuna)  ..12
(chopped fish with onion and quail egg in ponzu sauce)

Kyoto Yellowtail Jalapeño  .11
(6 pieces of yellowtail sashimi over Wasabi Yuzu Sauce)

Pepper Tuna Tartarki 12
(8 pieces pepper tuna with cucumber, tobiko, scallions & special sauce)

Man-GO Bills12
(shrimp, mango, spicy crab, crunch, wrapped in avocado)


Tako Su 12
(Octopus fillet over ponzu sauce)

Treasure Island 12
(half avocado filled with mix fix with spicy creamy sauce)

SOUP

Miso Soup.....2.00
(Vegetable broth with tofu, seaweed, and scallion)

Mushroom Soup.....2.00
(Chicken and beef broth soup with mushroom, fried onion, and scallion)

 Tom Yum Soup.....6.50
(Thai style hot, spicy soup with mix vegetable, shrimp and scallop)

Seafood Soup.....6.50
(Osaka seafood soup with assorted seafood, and mix vegetable)


SALAD

House Salad.....3.50
(Iceberg lettuce, tomato, cucumber and carrot)

Seaweed Salad.....6.00
(Iceberg lettuce with seaweed on the top)

Avocado Salad.....6.00
(Field greens with avocado and ginger dressing)

Squid Salad.....6.50
(Iceberg lettuce with calamari on the top)

Kani or Spicy Kani Salad...6.00 
(Cucumber, Crab, Mayo or spicy mayo and tobiko over spring mix with crunch)

NOTICE: Items with * may be cooked to order. Substitutions available upon request to suit your dietary needs.

Nutritional information is available upon request.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

To our guests with food sensitivities or allergies: Fuji Grill cannot ensure that menu items do not contain ingredients that might cause an allergic reaction. Please consider this when ordering.

CLASSIC ROLL & HAND ROLL

CLASSIC ROLL (Maki) — 6 pieces of cut roll / Hand Roll (Temaki) — 1 cone-shaped roll
(Brown Rice Available +.50)

California Roll (<i>crab meat, avacado, and cucumber</i>).....	5.50
Boston Roll (<i>shrimp, lettuce, cucumber and mayo</i>).....	5.50
Philadelphia Roll (<i>smoked salmon, cucumber and cream cheese</i>).....	6.00
Alaska Roll (<i>salmon, avacado, and cucumber</i>).....	6.00
Easter Roll (<i>smoked salmon, crab meat and cucumber</i>).....	6.00
Shrimp Tempura Roll (<i>shrimp tempura, avacado, cucumber and lettuce</i>).....	6.00



Hand Roll



Spicy Shrimp Roll



California Roll

Vegetable Rolls		Spicy Crunchy Rolls		Cooked Rolls		Raw Rolls	
Cucumber	4.75	Spicy Tuna	6.00	Shrimp	5.25	Tuna	5.75
Avocado	4.75	Spicy Salmon	6.00	Crab Meat	5.25	Salmon	5.75
Sweet Potato	5.25	Spicy Crab	6.00	Eel Avocado	6.25	Yellowtail Scallion	5.75
Oshinko	4.75	Spicy Shrimp	6.00	Salmon Skin	5.75	White Tuna	5.75
Asparagus	4.75	Spicy Yellowtail	6.00	Grilled Chicken	6.25	Salmon Avocado	6.25
Assorted Veg	5.25	Spicy California	6.00	Grilled Steak	6.75	Tuna Avocado	6.25
Avo & Cuc	5.25			Smoked Salmon*	6.75	Salmon Cucumber	6.25
						Tuna Cucumber	6.25

(Side order of eel sauce or spicy mayo +0.50)

SUSHI & SASHIMI ENTREE

SUSHI —seafood filet over sushi rice SASHIMI— sliced seafood filet without rice
(All served with Miso Soup or House Salad) (Brown Rice Available +1)
Sashimi Regular and Sashimi Deluxe also served with a bowl of rice

Sushi Regular <i>(chef's selection of 8 pieces of sushi and Spicy Tuna Roll)</i>	20
Sushi Deluxe <i>(chef's selection of 10 pieces of sushi and Spicy Tuna Roll)</i>	22
Sashimi Regular <i>(chef's selection of 15 pieces of sashimi)</i>	23
Sashimi Deluxe <i>(chef's selection of 18 pieces of sashimi)</i>	25
Chirashi <i>(chef's selection of 15 pieces of assorted sashimi over sushi rice in bowl)</i>	23
Tekka Don <i>(12 pieces of tuna sashimi over sushi rice)</i>	22
Sake Don <i>(12 pieces of salmon sashimi over sushi rice)</i>	20
Maki Combination <i>(California Roll, Tuna Roll, and Salmon Roll)</i>	15
Spicy Maki Combination <i>(Spicy California Roll, Spicy Tuna Roll, and Spicy Salmon Roll)</i>	16
Fuji Sushi Combination <i>(chef's selection of 5 pieces of sashimi, 6 pieces of sushi and Rock n' Roll)</i>	38
Love Boat (For 2) <i>(chef's selection of 8 pieces of sushi, 12 pieces of sashimi, California Roll and Rock n' Roll)</i>	47
Sushi and Me <i>(chef's selection of 10 pieces of sushi, 9 pieces of sashimi and spicy Salmon Roll)</i>	40
May Flower <i>(chef's selection of 18 pieces of sushi, Spicy Tuna Roll and Rock n' Roll)</i>	46
Omakase (Minimum \$45) <i>(chef's special choice to dine in only)</i>	MP



Sashimi Deluxe



Love Boat



Tekka Don



Sushi and Me

A LA CARTE (Sushi or Sashimi)

SUSHI —seafood filet over sushi rice (Brown Rice Available +\$0.25)

SASHIMI— sliced seafood filet without rice

Fresh Salmon (<i>sake</i>)	3	Red Snapper	3
Smoke Salmon	3	Striped Bass	3
Shrimp (<i>ebi</i>)	2.5	Fluke (<i>hirami</i>)	3
Sweet Shrimp	4.5	Mackerel (<i>saba</i>)	3
Tuna (<i>maguro</i>)	3.25	Scallop (<i>hotategai</i>)	3.5
Albacore Tuna	3	Octopus (<i>tako</i>)	3
White Tuna	3	Surf Clam (<i>hokkigai</i>)	3
Yellowtail (<i>hamachi</i>)	3.25	Flying Fish Roe (<i>tobiko</i>)	3
Eel (<i>unagi</i>)	3	Salmon Roe (<i>ikura</i>)	4.5
Squid (<i>ika</i>)	3	Wasabi Tobiko	3
Inari (<i>tofu skin</i>)	2.5	Fatty Tuna	MP
Crab Stick (<i>kani</i>)	2.5	Pepper Tuna	3
Omelette (<i>tamago</i>)	2.5	Sea Urchin (<i>uni</i>)	MP

FUJI GRILL SPECIAL ROLL

(Brown Rice Available +\$1)

Phoenix Roll	14
<i>Inside: tempura shrimp & cucumber; Outside: peppertuna & avocado</i>	
Izumi Roll	14
<i>Inside: tuna, mango, avocado; Outside: shrimp with tobiko</i>	
✦ Scorpion Roll	14
<i>Inside: tempura shrimp ; Outside: eel & avocado</i>	
Dancing Dream Roll	16
<i>Inside: spicy scallop & crunch ; Outside: yellowtail, salmon & black tobiko</i>	
Volcano Roll	14
<i>Inside: spicy tuna, spicy salmon, spicy yellowtail; Outside: tempura fried</i>	
Fire Dragon Roll	13
<i>Inside: tempura crab meat; Outside: spicy tuna & tobiko</i>	
✦ Dragon Roll	13
<i>Inside: eel & cucumber; Outside: avocado & tobiko</i>	
✦ Rock n' Roll	12
<i>Inside: tempura fried mixed fish, crab & scallion</i>	
Rainbow Roll	13
<i>Inside: crab, avocado & cucumber ; Outside: assorted raw fish & avocado</i>	
Crazy Tuna Roll	14
<i>Inside: peppertuna & avocado; Outside: spicy tuna</i>	
✦ Spider Roll	13
<i>Inside: tempura soft crab, lettuce, cucumber & avocado ; Outside: tobiko</i>	
Buffalo Roll	14
<i>Inside: salmon, avocado & cream cheese; Outside: crab, mayo & tobiko</i>	
Angry Dragon Roll	14
<i>Inside: tempura shrimp, spicy tuna & mango; Outside: spicy crab</i>	
Susan Roll	13
<i>Inside: spicy tuna; Outside:tuna (heart shape)</i>	
Fuji Mountain Roll	13
<i>Inside: cucumber, crab & white tuna ; Outside: tempura fried</i>	
Dancing Tuna Roll	14
<i>Inside: spicy tuna, crab, avocado & cream cheese; Outside: tempura fried</i>	
✦ Tropical Lobster Roll	14
<i>Inside: spicy lobster salad, avocado & mango; Outside: soy bean paper</i>	



Phoenix Roll



Izumi Roll



Scorpion Roll



Dancing Dream Roll



Volcano Roll



Fire Dragon Roll



Dragon Roll



Rock n' Roll



Rainbow Roll



Crazy Tuna Roll



Susan Roll



Buffalo Roll



Angry Dragon Roll



Spider Roll



Fuji Mountain Roll



Dancing Tuna Roll



Tropical Lobster Roll

✦ Fully cooked, no raw fish

HIBACHI ENTRÉE

Meals Include:

Mushroom Soup, House Salad, Mixed Vegetables, 2 pieces of jumbo shrimp
Choice of Fried Rice or Fried Noodle or White Rice
Brown Rice Available (+1\$) or Fried Brown Rice (+2\$)

---SPLIT CHARGE House Salad, Mushroom Soup, and Fried Rice or Fried Noodle (+6)

If you have any food allergies (especially to shrimp or seafood), please notify your **server before** you order

SINGLE ITEM DINNER

Vegetable	17
Chicken	20
*New York Steak	26
Shrimp	23
Scallop	28
Salmon	26
*Filet Mignon	31
Lobster Tail	37



COMBO DINNER

Chicken & Shrimp	24
Chicken & *Steak	26
Chicken & Salmon	27
Chicken & Scallop	28
*Steak & Shrimp	28
*Steak & Salmon	29
*Steak & Scallop	29
Shrimp & Scallop	30
Salmon & Scallop	31

EMPEROR'S DINNER

*Filet Mignon & Chicken	28
*Filet Mignon & Shrimp	30
*Filet Mignon & Scallop	33
*Filet Mignon & Lobster Tail	39
Lobster Tail & Chicken	31
Lobster Tail & Steak	34
Lobster Tail & Shrimp	36
Lobster Tail & Scallop	34
*Emperors Deluxe (Lobster Tail, *NY Steak and Scallop)	40
*Fuji Deluxe (*Filet Mignon, Lobster Tail and Scallop)...	43
Seafood Combo (Lobster Tail, Scallop and Salmon).....	42

KID'S HIBACHI* (Dine in only)

(For children age 10 or under served with House Salad, Mixed Vegetables, Fried Rice or Fried Noodle)

Hibachi Vegetable	12
Hibachi Chicken	13
*Hibachi Steak	14
Hibachi Shrimp	14
Hibachi Salmon	14

Rare — RED, with a COOL red center
Medium Rare — RED, with a WARM red center
Medium — PINK, with a HOT center
Medium Well — HINT of PINK, a HOT center
Well — NO PINK, with a HOT center

SIDE ORDERS

Steamed Rice	1.75
Brown Rice	2.25
Fried Rice or Fried Noodle	4
Vegetable or Chicken	7
Shrimp or Salmon	12
*NY Steak	13
*Filet Mignon or Scallop	15
Lobster Tail	MP

KID'S PLATE* (Dine in only)

Karage Plate	12
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(chicken nuggets and fries served with house salad)



In order to start a Hibachi Table, it is required to have at least two Hibachi Orders, for large groups majority need to have Hibachi orders.

Tips at a Hibachi Table, 50% is for your Hibachi Cook and 50% is for your Server.

Sake is Rice Wine with alcohol and Baby Sake is lemonade-non-alcohol.

For groups of 6 or more, it may be required to add mandatory gratuity of 18%

TEMPURA & TERIYAKI ENTRÉE

(Served with Miso Soup or House Salad and White Rice) (Brown Rice Available)

Teriyaki Entree

Teriyaki Chicken	16
Teriyaki Shrimp	18
Teriyaki NY Steak	19
Teriyaki Tuna	19
Teriyaki Salmon	19
Teriyaki Seafood	23
<i>(shrimp, scallop, salmon)</i>	
Teryaki Tofu	16

Tempura Entree

Tempura Vegetable	14
Tempura Chicken	17
Tempura Shrimp	17
Tempura Seafood	21
<i>(shrimp, scallop, crabmeat, white fish)</i>	



Teriyaki Chicken



Tempura Chicken

JAPANESE NOODLE (Udon or Soba)

UDON – Thick Wheat Noodle / SOBA – Thin Wheat Noodle

Noodle Soup

Vegetable.....	12
Chicken.....	13
Shrimp.....	14
NY Steak.....	14
Shrimp Tempura.....	14
Seafood.....	16
<i>(Shrimp, Scallop, Crab meat)</i>	

Stir Fried Noodle

Vegetable.....	12
Chicken.....	13
Shrimp.....	14
NY Steak.....	14
Seafood.....	16
<i>(Shrimp Scallop, Crab Meat)</i>	



Noodle Soup



Stir Fried Noodle

JAPANESE FRIED RICE

(Served with Miso Soup)

Vegetable	10
Chicken.....	11
Shrimp.....	12

Beef.....	12
Smoked Salmon	12
Seafood.....	13
<i>(Shrimp Scallop, Crab Meat)</i>	



Beef Fried Rice



Unagi Don

KITCHEN ENTRÉE

(Served with Miso Soup or House Salad and White Rice) (Brown Rice Available)

Donburi

Unagi Don	19
<i>Boiled eel over rice in bowl</i>	
Ten Don	14
<i>Tempura shrimp & vegetable over rice in bowl</i>	

Katsu

Ton Katsu	16
<i>Lightly breaded pork cutlet</i>	
Chicken Katsu	16
<i>Lightly breaded chicken cutlet</i>	



Ton Katsu

Chef's Specials


Beef Negemaki Entrée	20
<i>Thinly sliced beef rolled with scallion; topped with Teriyaki Sauce</i>	
Osaka Coconut Shrimp	18
<i>Tempura jumbo shrimp with Osaka Sweet and Spicy Sauce</i>	



Osaka Coconut Shrimp



Sendei Spicy Shrimp

 Sendei Spicy Chicken.....	17
<i>Stir fried chicken or shrimp with Sendei Curry and Coconut Sauce</i>	

Nagoya Pineapple Fried Rice.....	16
<i>Nagoya style fried rice w. chicken, shrimp, pineapple and mix vegetable</i>	



Beef Negemaki



Nagoya Pineapple Fried Rice

Sapporo Lettuce Wrap Entrée.....	16
<i>Sapporo style of lettuce with chicken and mixed vegetable and lettuce wrap sauce</i>	