

855-429-6500 http://www.charleston.express

Sake House-Dorchaster Rd

Jan		iouse-boici		ster ita	
Bento Box		Maki Rolls & Temaki Ha	and	Sushi and Sashimi En	trees
Served with miso soup, house green		Rolls		Served with Miso Soup and F	
salad, white rice, 2 pieces of		Honeymoon Roll	\$6.43	Green Salad. No substitution	
harumaki and 3 pieces of Gyo		Chopped scallops with special	ψυ. ισ	Maki Combo	\$14.94
Choose 1 from Group 1 and one		spicy sauce and tempura flakes		One tuna roll, one salmon roll an	
	11 0111	Spicy Yellow Tail Roll	\$6.43	one yellowtail roll	ra .
Group 2	22.00	w/Tempura flakes	•	Chirashi Entree	\$21.84
Bento Box \$	22.99	Spicy Salmon Roll	\$6.43	2 pieces of raw fish and vegetab	•
unch From the Suchi	Dar	w/tempura flakes		over seasoned sushi rice	
Lunch From the Sushi Bar		Spicy Tuna Roll	\$6.43	Sushi Regular Entree	\$19.54
Served Monday-Friday 11 AM-3 PM.		w/tempura flakes		Chef's choice of 7 pieces of sush	hi
No Substitutions		Alaska Roll	\$6.43	and one Tuna roll	CO4 O4
Lunch Maki Roll Special - 2 \$	10.34	Salmon, avocado, cucumber	Ф Г 7 4	Sushi Deluxe Entree	\$21.84
Rolls		Tuna Roll	\$5.74	Chef's choice of 9 pieces of sust and one California roll	nı
•	12.64	Salmon Roll	\$5.74	Spicy Combo Entree	\$16.09
Rolls		Philadelphia Roll	\$6.43	One spicy tuna, one spicy salmo	
Sushi Lunch Special \$	11.49	Smoked salmon, cucumber, cream		and one spicy yellowtail roll	<i>7</i> 11
Chef's choice of 5 pieces of sushi		cheese	ФС 40	Unagi Don Entree	\$21.84
and a California roll		Tuna Avocado Roll	\$6.43	Eight pieces of baked eel over a	
	12.64	Salmon Avocado Roll	\$6.43	bed of rice	
Chef's choice of 10 pieces of raw		Scallion Roll	\$5.74	Sashimi Regular	\$20.69
fish and a bowl of rice	47.04	Vegetable Roll	\$4.59	Chef's choice 12 pieces of raw fi	ïsh
•	17.24	Cucumber, avocado, asparagus	.	with a bowl of white rice	
Combo		Sweet Potato Roll	\$4.59	Sashimi Deluxe Entree	\$24.14
Chef's choice of 3 pieces of sushi, 6 pieces of sashimi and a California		Deep fried sweet potato with eel		Chef's choice of 16 pieces of ray	N
roll		sauce on top	\$4.59	fish with a bowl of white rice	ior#26 44
		Cucumber Roll		Sushi and Sashimi Combinati Chef's choice of 5 pieces of sush	
<u>Lunch Specials</u>		Cucumber and Avocado Roll	\$4.59	and 9 pieces of sashimi and one	111
No Substitutions. The Lunch B	Box	Avocado Roll	\$4.59	California roll	
includes four pieces of Californ		Asparagus Roll	\$4.59	Lover's Boat for Two	\$56.34
Roll, harumaki, white rice and n		Shrimp Tempura Roll	\$8.04	Chef's choice of 10 pieces of sus	•
soup or salad.	11130	Shrimp tempura, cucumber,		15 pieces of sashimi, one dragon r	roll
	11.49	avocado and masago Boston Roll	\$6.43	and one California roll	^
			Φ0.43	Lover's Boat for Three	\$75.89
LUNCH Chicken Teriyaki Box\$		Shrimp, cucumber, lettuce & mayonnaise		Chef's choice of 12 pieces of sus	
LUNCH Vegetable Teriyaki Box		New York Roll	\$6.43	18 pieces of sashimi, one rainbow roll, one spider roll and one tuna ro	
LUNCH Salmon Teriyaki Box \$		Spicy crabmeat with cucumber	ψ0.10	Toll, one spidel foll and one tand to)II
LUNCH Shrimp Teriyaki Box \$		California Roll	\$5.74	Udon and Soba Nood	dles
, ,	10.34	Crabmeat, cucumber and avocado	•	Udon: A thick wheat flour nood	
Tempura Box		Eel and Cucumber Roll	\$6.43	chewy and soft. It has a neutra	
	11.49	Eel and Avocado Roll	\$6.43	and goes well with strongly fla	
Served with vegetables, fried rice		Salmon Skin and Cucumber	\$5.74	dishes. Soba: Made from buck	
and clear soup or salad.	44.40	Roll	•		
LUNCH Shrimp Hibachi \$ Served with vegetables, fried rice	11.49			flour with a strong, delicious	Hully
and clear soup or salad.		<u>Special Maki</u>		flavor	
	\$9.19	If you've never had one, if you've	never	Yaki Udon Pan-fried noodles with vegetable	••
Served with vegetables, fried rice	φοιισ	seen one, don't miss trying or		and special sauce and with your	78
and clear soup or salad.		, , , , , , , , , , , , , , , , , , , ,	\$16.09	choice of meat.	
LUNCH Chicken Hibachi \$	10.34	Spicy tuna, spicy salmon, mango	φ10.00	Yaki Soba	
Served with vegetables, fried rice		inside, topped with fresh salmon and		Pan-fried noodles with vegetable	es
and clear soup or salad.		yellowtail with spicy mayo and honey		and special sauce and with your	
LUNCH Hibachi Light Combo\$	16.09	wasabi sauce	h 445:	choice of meat.	A. a. a. a. a.
Served with vegetables, fried rice		•	\$14.94	Udon Combination	\$18.39
and clear soup or salad. Choice of any two: Chicken, Steak or Shrimp		Fresh tuna, salmon, yellow tail,		Pan-fried noodles with vegetable	es
any two. Onloren, Steak of Sillinp		avocado, tobiko (flying fish roe) unwrapped in pink soy bean paper -		and special sauce, served with chicken, steak and shrimp.	
<u>Appetizers</u>		there is no seaweed		Soba Combnation	\$18.39
	10.34		\$13.79	Pan-fried noodles with vegetable	
Chef's choice of five pieces of	10.04	Pepper tuna, asparagus, tempura		and special sauce, served with	
sushi		flake and scallions inside the roll and		chicken, steak and shrimp.	

Nabeyaki Udon

Japanese noodle soup with sliced white meat chicken, shrimp,

\$16.09

then topped with yellow tail, salmon, eel, tobiko (flying fish roe), ikura and avocado. Served with a special sauce page 1

sushi

sashimi

Sashimi Appetizer

Chef's choice of seven pieces of

\$10.34

Tuna Tartar	\$10.34	Spicy Lover Roll	\$13.79	vegetables and an egg on the top	
Spicy tuna with tempura flake,	*	Black pepper tuna and avocado	* · · · · ·	Nabeyaki Soba	\$16.09
tobiko and quail egg on the top		topped with spicy salmon, wasabi		Japanese noodle soup with sliced	•
Salmon Tartar	\$10.34	honey and spicy sauce		white meat chicken, shrimp,	
Spicy salmon with tempura flak	re,	Tiger Roll	\$14.94	vegetables and an egg on the top	
tobiko and quail egg on the top		King crabmeat, cucumber and		Tempura Udon	\$16.09
Sunomono	\$6.89	_ avocado with salmon on the top		Japanese noodle soup with	
Thinly sliced cucumber and mix	xed	Tuna Lover Roll	\$14.94	tempura shrimp and vegetables	# 40.00
raw fish with special sauce	00.40	Spicy tuna and avocado inside wi	th	Tempura Soba	\$16.09
James Island	\$9.19	tuna on the top	C44 40	Japanese noodle soup with	
Fresh tuna with special sauce a		Rainbow Roll	\$11.49	tempura shrimp and vegetables	
flying fish egg over half an avoca Tuna Tataki	30 \$10.34	California roll wrapped in a quilt o seven different types of fish	Г	Sushi and Sashimi	
Six pieces of seared tuna with	φ10.34	Out of Controll Roll	\$14.94	A La Carte - One piece per or	
freshly ground black pepper		White tuna and jalapeno topped	Ψ14.54		
Beef Tataki	\$10.34	with tuna, salmon and yellowtail in		Toro (Fatty Tuna)	\$4.59
Six pieces of seared beef with	Ψ.0.0.	spicy mayo and wasabi honey sauc	е	Maguro (Tuna)	\$2.98
freshly ground black pepper		Dynamite Roll	\$12.64	White Tuna	\$2.98
Yellow Tail and Jalapeno	\$10.34	Spicy tuna with spicy crabmeat or	า	Sake (Salmon)	\$2.63
Fresh raw yellow tail and jalape	eno	the top		Smoked Salmon	\$2.98
marinated in a special sauce		Crazy Tuna Roll	\$14.94	Hamachi (Yellow Tail)	\$2.98
Tako Su	\$6.89	Spicy tuna, tempura crunch and		Saba (Mackerel)	\$2.29
Octopus marinated with ponzu		sliced cucumber rolled inside with		Tai (Red Snapper)	\$2.29
sauce	00.40	pepper tuna, jalapeno and honey wasabi sauce on the top		Uni (Sea Urchin)	\$4.59
Narudo	\$9.19	Cherry Blossom Roll	\$14.94	Unagi (Eel)	\$2.63
Crabmeat, shrimp and avocade		Flower shaped roll with salmon ar	•	Tako (Octopus)	\$2.29
wrapped with sliced cucumber an topped with house sauce	ia	avocado filled inside and a colorful	14	Ebi (Shrimp)	\$2.29
Beef Negimaki	\$10.34	outside of tuna, generously garnishe	ed	Amebi	\$2.98
Shrimp and scallion specially	Ψ10.04	with fish roe		Sweet shrimp with deep fried	Ψ2.90
wrapped in thin sliced beef and		Triple City	\$16.09	shrimp head	
served with special sauce		Spicy tuna, spicy salmon, spicy		Snow Crab	\$2.63
Gyoza	\$6.89	crabmeat and seaweed inside with		Kani (Crab Stick)	\$2.29
Pan-fried crispy pork dumpling		white tuna and black tobiko on the top		Hokkigai (Surf Clam)	\$2.29
Edamame	\$4.59	Lobster Roll	\$17.24	Hotate (Scallop)	\$2.63
Fresh soy beans steamed and		One large piece of tempura lobste	-	Ika (Squid)	\$2.24
<i>lightly salted</i> Shumai	\$6.89	lobster salad, lettuce, cucumber,		Tobiko (Flying Fish Egg)	\$2.29
Japanese style steamed shrim	•	tobiko (flying fish roe), wrapped with	1	Add Quail Egg on top, extra \$1.59	
dumpling	P	soybean paper and served with special sauce		Ikura (Salmon Roe)	\$2.63
Harumaki	\$4.13	Dinosaur Roll	\$16.09	Add Quail Egg on top, extra \$1.59	
Three Japanese style spring ro	olls		ψ10.00	Egg Custard (Tamago)	\$2.06
with vegetables		Deep fried soft shell crab and asparagus topped with lobster salad		Egg Custard (Tamago)	\$2.06
with vegetables Yakitori	\$6.08	Deep fried soft shell crab and asparagus topped with lobster salac avocado, spicy mayo sauce and eel	I,	Egg Custard (Tamago) <u>Hibachi</u>	
with vegetables Yakitori Grilled chicken and onions on		Deep fried soft shell crab and asparagus topped with lobster salac avocado, spicy mayo sauce and eel sauce	l,	Egg Custard (Tamago)	
with vegetables Yakitori Grilled chicken and onions on skewers with yakitori sauce	\$6.08	Deep fried soft shell crab and asparagus topped with lobster salac avocado, spicy mayo sauce and eel sauce Beaufort Roll	I,	Egg Custard (Tamago) <u>Hibachi</u>	emade
with vegetables Yakitori Grilled chicken and onions on skewers with yakitori sauce Beef Kushiyaki	\$6.08 \$6.89	Deep fried soft shell crab and asparagus topped with lobster salac avocado, spicy mayo sauce and eel sauce Beaufort Roll Crabmeat, asparagus and cream	\$11.49	Egg Custard (Tamago) <u>Hibachi</u> All dinners are served with home	emade tables,
with vegetables Yakitori Grilled chicken and onions on skewers with yakitori sauce	\$6.08 \$6.89	Deep fried soft shell crab and asparagus topped with lobster salac avocado, spicy mayo sauce and eel sauce Beaufort Roll Crabmeat, asparagus and cream cheese with shrimp on the outer laye	s, \$11.49 er	Egg Custard (Tamago) Hibachi All dinners are served with home clear soup, a house salad, veget	emade tables,
with vegetables Yakitori Grilled chicken and onions on skewers with yakitori sauce Beef Kushiyaki Grilled beef and onions on ske	\$6.08 \$6.89	Deep fried soft shell crab and asparagus topped with lobster salac avocado, spicy mayo sauce and eel sauce Beaufort Roll Crabmeat, asparagus and cream cheese with shrimp on the outer lay. Golden Tokyo Roll	\$11.49 er \$11.49	Egg Custard (Tamago) Hibachi All dinners are served with home clear soup, a house salad, veget fried rice and two pieces of she	emade tables, rimp
with vegetables Yakitori Grilled chicken and onions on skewers with yakitori sauce Beef Kushiyaki Grilled beef and onions on ske with yakitori sauce	\$6.08 \$6.89 wers	Deep fried soft shell crab and asparagus topped with lobster salac avocado, spicy mayo sauce and eel sauce Beaufort Roll Crabmeat, asparagus and cream cheese with shrimp on the outer laye	\$11.49 er \$11.49	Egg Custard (Tamago) Hibachi All dinners are served with home clear soup, a house salad, veget fried rice and two pieces of shi Hibachi Shrimp	emade tables, rimp \$21.84
with vegetables Yakitori Grilled chicken and onions on skewers with yakitori sauce Beef Kushiyaki Grilled beef and onions on ske with yakitori sauce Fried Oysters Five deep fried lightly battered oysters	\$6.08 \$6.89 wers \$11.49	Deep fried soft shell crab and asparagus topped with lobster salac avocado, spicy mayo sauce and eel sauce Beaufort Roll Crabmeat, asparagus and cream cheese with shrimp on the outer lay. Golden Tokyo Roll Deepfried California roll with spicy crabmeat on the top Dragon Roll	\$11.49 er \$11.49	Egg Custard (Tamago) Hibachi All dinners are served with home clear soup, a house salad, veget fried rice and two pieces of shi Hibachi Shrimp Hibachi Salmon Hibachi Tuna	emade tables, rimp \$21.84 \$21.84 \$26.44
with vegetables Yakitori Grilled chicken and onions on skewers with yakitori sauce Beef Kushiyaki Grilled beef and onions on ske with yakitori sauce Fried Oysters Five deep fried lightly battered oysters Fried Soft Shell Crab	\$6.08 \$6.89 wers \$11.49	Deep fried soft shell crab and asparagus topped with lobster salac avocado, spicy mayo sauce and eel sauce Beaufort Roll Crabmeat, asparagus and cream cheese with shrimp on the outer lay. Golden Tokyo Roll Deepfried California roll with spicy crabmeat on the top Dragon Roll Grilled freshwater eel and cool	\$11.49 er \$11.49 / \$11.49	Egg Custard (Tamago) Hibachi All dinners are served with home clear soup, a house salad, veget fried rice and two pieces of shi Hibachi Shrimp Hibachi Salmon Hibachi Tuna Hibachi Steak (New York Strip)	emade tables, rimp \$21.84 \$21.84 \$26.44 \$21.84
with vegetables Yakitori Grilled chicken and onions on skewers with yakitori sauce Beef Kushiyaki Grilled beef and onions on ske with yakitori sauce Fried Oysters Five deep fried lightly battered oysters Fried Soft Shell Crab Two deep fried soft shell crabs	\$6.08 \$6.89 wers \$11.49 \$11.49	Deep fried soft shell crab and asparagus topped with lobster salac avocado, spicy mayo sauce and eel sauce Beaufort Roll Crabmeat, asparagus and cream cheese with shrimp on the outer lay. Golden Tokyo Roll Deepfried California roll with spicy crabmeat on the top Dragon Roll Grilled freshwater eel and cool cucumber layered with an outer layer	\$11.49 er \$11.49 \$11.49	Egg Custard (Tamago) Hibachi All dinners are served with home clear soup, a house salad, veget fried rice and two pieces of shi Hibachi Shrimp Hibachi Salmon Hibachi Tuna	emade tables, rimp \$21.84 \$21.84 \$26.44
with vegetables Yakitori Grilled chicken and onions on skewers with yakitori sauce Beef Kushiyaki Grilled beef and onions on ske with yakitori sauce Fried Oysters Five deep fried lightly battered oysters Fried Soft Shell Crab Two deep fried soft shell crabs Shrimp Tempura Appetizer	\$6.08 \$6.89 wers \$11.49 \$11.49 \$10.34	Deep fried soft shell crab and asparagus topped with lobster salac avocado, spicy mayo sauce and eel sauce Beaufort Roll Crabmeat, asparagus and cream cheese with shrimp on the outer lay. Golden Tokyo Roll Deepfried California roll with spicy crabmeat on the top Dragon Roll Grilled freshwater eel and cool cucumber layered with an outer layer of buttery avocado and special sauce	\$11.49 er \$11.49 \$11.49	Egg Custard (Tamago) Hibachi All dinners are served with home clear soup, a house salad, veget fried rice and two pieces of shirt Hibachi Shrimp Hibachi Salmon Hibachi Tuna Hibachi Steak (New York Strip) Hibachi Filet Mignon Nine ounces and mouth-watering	emade tables, rimp \$21.84 \$21.84 \$26.44 \$21.84 \$26.44
with vegetables Yakitori Grilled chicken and onions on skewers with yakitori sauce Beef Kushiyaki Grilled beef and onions on ske with yakitori sauce Fried Oysters Five deep fried lightly battered oysters Fried Soft Shell Crab Two deep fried soft shell crabs Shrimp Tempura Appetizer Five deep fried shrimp served of	\$6.08 \$6.89 wers \$11.49 \$11.49 \$10.34	Deep fried soft shell crab and asparagus topped with lobster salad avocado, spicy mayo sauce and eel sauce Beaufort Roll Crabmeat, asparagus and cream cheese with shrimp on the outer lay. Golden Tokyo Roll Deepfried California roll with spicy crabmeat on the top Dragon Roll Grilled freshwater eel and cool cucumber layered with an outer layer of buttery avocado and special sauce Rock N Roll	\$11.49 er \$11.49 \$11.49	Egg Custard (Tamago) Hibachi All dinners are served with home clear soup, a house salad, veget fried rice and two pieces of she Hibachi Shrimp Hibachi Salmon Hibachi Tuna Hibachi Steak (New York Strip) Hibachi Filet Mignon	emade tables, rimp \$21.84 \$21.84 \$26.44 \$21.84
with vegetables Yakitori Grilled chicken and onions on skewers with yakitori sauce Beef Kushiyaki Grilled beef and onions on ske with yakitori sauce Fried Oysters Five deep fried lightly battered oysters Fried Soft Shell Crab Two deep fried soft shell crabs Shrimp Tempura Appetizer Five deep fried shrimp served tempura sauce	\$6.08 \$6.89 wers \$11.49 \$11.49 \$10.34 with	Deep fried soft shell crab and asparagus topped with lobster salace avocado, spicy mayo sauce and eel sauce Beaufort Roll Crabmeat, asparagus and cream cheese with shrimp on the outer lay. Golden Tokyo Roll Deepfried California roll with spicy crabmeat on the top Dragon Roll Grilled freshwater eel and cool cucumber layered with an outer layer of buttery avocado and special sauce Rock N Roll Lightly fried tuna, white fish,	\$11.49 er \$11.49 \$11.49	Egg Custard (Tamago) Hibachi All dinners are served with home clear soup, a house salad, veget fried rice and two pieces of shirt Hibachi Shrimp Hibachi Salmon Hibachi Tuna Hibachi Steak (New York Strip) Hibachi Filet Mignon Nine ounces and mouth-watering Hibachi Vegetable A large assortment of vegetables, including mushrooms, onions,	emade tables, rimp \$21.84 \$21.84 \$26.44 \$21.84 \$26.44
with vegetables Yakitori Grilled chicken and onions on skewers with yakitori sauce Beef Kushiyaki Grilled beef and onions on ske with yakitori sauce Fried Oysters Five deep fried lightly battered oysters Fried Soft Shell Crab Two deep fried soft shell crabs Shrimp Tempura Appetizer Five deep fried shrimp served tempura sauce Tempura Platter	\$6.08 \$6.89 wers \$11.49 \$11.49 \$10.34 with \$8.04	Deep fried soft shell crab and asparagus topped with lobster salace avocado, spicy mayo sauce and eel sauce Beaufort Roll Crabmeat, asparagus and cream cheese with shrimp on the outer lay. Golden Tokyo Roll Deepfried California roll with spicy crabmeat on the top Dragon Roll Grilled freshwater eel and cool cucumber layered with an outer layer of buttery avocado and special sauce Rock N Roll Lightly fried tuna, white fish, salmon, scallions and tobiko (flying)	\$11.49 er \$11.49 \$11.49	Egg Custard (Tamago) Hibachi All dinners are served with home clear soup, a house salad, veget fried rice and two pieces of shirt Hibachi Shrimp Hibachi Salmon Hibachi Tuna Hibachi Steak (New York Strip) Hibachi Filet Mignon Nine ounces and mouth-watering Hibachi Vegetable A large assortment of vegetables, including mushrooms, onions, carrots, broccoli and zucchini, this	emade tables, rimp \$21.84 \$21.84 \$26.44 \$21.84 \$26.44
with vegetables Yakitori Grilled chicken and onions on skewers with yakitori sauce Beef Kushiyaki Grilled beef and onions on ske with yakitori sauce Fried Oysters Five deep fried lightly battered oysters Fried Soft Shell Crab Two deep fried soft shell crabs Shrimp Tempura Appetizer Five deep fried shrimp served tempura sauce Tempura Platter Two shrimp deep fried in a light	\$6.08 \$6.89 wers \$11.49 \$11.49 \$10.34 with \$8.04	Deep fried soft shell crab and asparagus topped with lobster salac avocado, spicy mayo sauce and eel sauce Beaufort Roll Crabmeat, asparagus and cream cheese with shrimp on the outer layer Golden Tokyo Roll Deepfried California roll with spicy crabmeat on the top Dragon Roll Grilled freshwater eel and cool cucumber layered with an outer layer of buttery avocado and special sauce Rock N Roll Lightly fried tuna, white fish, salmon, scallions and tobiko (flying fish roe) with a special sauce	\$11.49 er \$11.49 \$11.49 er er er \$10.34	Egg Custard (Tamago) Hibachi All dinners are served with home clear soup, a house salad, veget fried rice and two pieces of shirt Hibachi Shrimp Hibachi Salmon Hibachi Tuna Hibachi Steak (New York Strip) Hibachi Filet Mignon Nine ounces and mouth-watering Hibachi Vegetable A large assortment of vegetables, including mushrooms, onions, carrots, broccoli and zucchini, this dish does not include shrimp	emade tables, rimp \$21.84 \$21.84 \$26.44 \$21.84 \$14.94
with vegetables Yakitori Grilled chicken and onions on skewers with yakitori sauce Beef Kushiyaki Grilled beef and onions on ske with yakitori sauce Fried Oysters Five deep fried lightly battered oysters Fried Soft Shell Crab Two deep fried soft shell crabs Shrimp Tempura Appetizer Five deep fried shrimp served tempura sauce Tempura Platter	\$6.08 \$6.89 wers \$11.49 \$11.49 \$10.34 with \$8.04	Deep fried soft shell crab and asparagus topped with lobster salace avocado, spicy mayo sauce and eel sauce Beaufort Roll Crabmeat, asparagus and cream cheese with shrimp on the outer lay. Golden Tokyo Roll Deepfried California roll with spicy crabmeat on the top Dragon Roll Grilled freshwater eel and cool cucumber layered with an outer layer of buttery avocado and special sauce Rock N Roll Lightly fried tuna, white fish, salmon, scallions and tobiko (flying)	\$11.49 er \$11.49 \$11.49	Egg Custard (Tamago) Hibachi All dinners are served with home clear soup, a house salad, veget fried rice and two pieces of shirt Hibachi Shrimp Hibachi Salmon Hibachi Tuna Hibachi Steak (New York Strip) Hibachi Filet Mignon Nine ounces and mouth-watering Hibachi Vegetable A large assortment of vegetables, including mushrooms, onions, carrots, broccoli and zucchini, this dish does not include shrimp Hibachi Scallops	emade tables, rimp \$21.84 \$21.84 \$26.44 \$21.84 \$26.44
with vegetables Yakitori Grilled chicken and onions on skewers with yakitori sauce Beef Kushiyaki Grilled beef and onions on skewith yakitori sauce Fried Oysters Five deep fried lightly battered oysters Fried Soft Shell Crab Two deep fried soft shell crabs Shrimp Tempura Appetizer Five deep fried shrimp served to tempura sauce Tempura Platter Two shrimp deep fried in a light golden batter until crispy and vegetable tempura	\$6.08 \$6.89 wers \$11.49 \$11.49 \$10.34 with \$8.04	Deep fried soft shell crab and asparagus topped with lobster salad avocado, spicy mayo sauce and eel sauce Beaufort Roll Crabmeat, asparagus and cream cheese with shrimp on the outer layer Golden Tokyo Roll Deepfried California roll with spicy crabmeat on the top Dragon Roll Grilled freshwater eel and cool cucumber layered with an outer layer of buttery avocado and special sauce Rock N Roll Lightly fried tuna, white fish, salmon, scallions and tobiko (flying fish roe) with a special sauce Spider Roll	\$11.49 er \$11.49 \$11.49 er er er \$10.34	Hibachi All dinners are served with home clear soup, a house salad, veget fried rice and two pieces of shi Hibachi Shrimp Hibachi Salmon Hibachi Tuna Hibachi Steak (New York Strip) Hibachi Filet Mignon Nine ounces and mouth-watering Hibachi Vegetable A large assortment of vegetables, including mushrooms, onions, carrots, broccoli and zucchini, this dish does not include shrimp Hibachi Scallops Eight ounces, fresh, large, meaty	emade tables, rimp \$21.84 \$21.84 \$26.44 \$21.84 \$14.94
with vegetables Yakitori Grilled chicken and onions on skewers with yakitori sauce Beef Kushiyaki Grilled beef and onions on skewith yakitori sauce Fried Oysters Five deep fried lightly battered oysters Fried Soft Shell Crab Two deep fried soft shell crabs Shrimp Tempura Appetizer Five deep fried shrimp served to tempura sauce Tempura Platter Two shrimp deep fried in a light golden batter until crispy and	\$6.08 \$6.89 wers \$11.49 \$11.49 \$10.34 with \$8.04	Deep fried soft shell crab and asparagus topped with lobster salac avocado, spicy mayo sauce and eel sauce Beaufort Roll Crabmeat, asparagus and cream cheese with shrimp on the outer lay. Golden Tokyo Roll Deepfried California roll with spicy crabmeat on the top Dragon Roll Grilled freshwater eel and cool cucumber layered with an outer layer of buttery avocado and special sauce Rock N Roll Lightly fried tuna, white fish, salmon, scallions and tobiko (flying fish roe) with a special sauce Spider Roll Crispy-yet-tender morsel of deep fried soft shell crab in every bite of this popular roll, which also features	\$11.49 er \$11.49 \$11.49 er \$10.34	Hibachi All dinners are served with home clear soup, a house salad, veget fried rice and two pieces of shift Hibachi Shrimp Hibachi Salmon Hibachi Tuna Hibachi Tuna Hibachi Filet Mignon Nine ounces and mouth-watering Hibachi Vegetable A large assortment of vegetables, including mushrooms, onions, carrots, broccoli and zucchini, this dish does not include shrimp Hibachi Scallops Eight ounces, fresh, large, meaty and succulent	emade tables, rimp \$21.84 \$21.84 \$26.44 \$14.94 \$26.44
with vegetables Yakitori Grilled chicken and onions on skewers with yakitori sauce Beef Kushiyaki Grilled beef and onions on skewith yakitori sauce Fried Oysters Five deep fried lightly battered oysters Fried Soft Shell Crab Two deep fried soft shell crabs Shrimp Tempura Appetizer Five deep fried shrimp served tempura sauce Tempura Platter Two shrimp deep fried in a lighted golden batter until crispy and vegetable tempura Age Tofu Lightly fried tofu with tempura sauce	\$6.08 \$6.89 wers \$11.49 \$11.49 \$10.34 with \$8.04	Deep fried soft shell crab and asparagus topped with lobster salac avocado, spicy mayo sauce and eel sauce Beaufort Roll Crabmeat, asparagus and cream cheese with shrimp on the outer lay. Golden Tokyo Roll Deepfried California roll with spicy crabmeat on the top Dragon Roll Grilled freshwater eel and cool cucumber layered with an outer layer of buttery avocado and special sauce Rock N Roll Lightly fried tuna, white fish, salmon, scallions and tobiko (flying fish roe) with a special sauce Spider Roll Crispy-yet-tender morsel of deep fried soft shell crab in every bite of this popular roll, which also features avocado and a cool slice of	\$11.49 er \$11.49 \$11.49 er \$10.34	Hibachi All dinners are served with home clear soup, a house salad, veget fried rice and two pieces of shi Hibachi Shrimp Hibachi Salmon Hibachi Tuna Hibachi Steak (New York Strip) Hibachi Filet Mignon Nine ounces and mouth-watering Hibachi Vegetable A large assortment of vegetables, including mushrooms, onions, carrots, broccoli and zucchini, this dish does not include shrimp Hibachi Scallops Eight ounces, fresh, large, meaty and succulent Hibachi Chicken	emade tables, rimp \$21.84 \$21.84 \$26.44 \$21.84 \$14.94
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with vegetables Yakitori Grilled chicken and onions on skewers with yakitori sauce Beef Kushiyaki Grilled beef and onions on skewith yakitori sauce Fried Oysters Fried Soft Shell Crab Two deep fried lightly battered oysters Fried Soft Shell Crab Two deep fried soft shell crabs Shrimp Tempura Appetizer Five deep fried shrimp served to tempura sauce Tempura Platter Two shrimp deep fried in a light golden batter until crispy and vegetable tempura Age Tofu Lightly fried tofu with tempura sauce Fried Calamari Squid deep fried in a light golden batter until crispy Salad Baby Octopus Salad Selected baby octopus marinate in a special sauce Squid Salad Selected squid and daikon marinated in rice vinegar and sessauce	\$6.08 \$6.89 wers \$11.49 \$11.49 \$10.34 with \$8.04 t \$5.74 \$9.19 en \$9.19 ted \$8.04 tame	Deep fried soft shell crab and asparagus topped with lobster salad avocado, spicy mayo sauce and eel sauce Beaufort Roll Crabmeat, asparagus and cream cheese with shrimp on the outer lay. Golden Tokyo Roll Deepfried California roll with spicy crabmeat on the top Dragon Roll Grilled freshwater eel and cool cucumber layered with an outer laye of buttery avocado and special sauce. Rock N Roll Lightly fried tuna, white fish, salmon, scallions and tobiko (flying fish roe) with a special sauce. Spider Roll Crispy-yet-tender morsel of deep fried soft shell crab in every bite of this popular roll, which also features avocado and a cool slice of cucumber. Crunchy Roll Tempura shrimp, cucumbers with extra crispy tempura batter and spic crab meat on the top give it its famous "crunchy" name Dancing Eel Roll Crispy prawn tempura and cucumbers layered with grilled eel and avocado slices, then topped wit special sauce and tobiko (flying fish roe) Crunchy Salmon Roll	\$11.49 \$11.49 \$11.49 \$11.49 \$12.64 \$14.94 \$16.09	Hibachi All dinners are served with home clear soup, a house salad, veget fried rice and two pieces of she Hibachi Shrimp Hibachi Salmon Hibachi Tuna Hibachi Steak (New York Strip) Hibachi Filet Mignon Nine ounces and mouth-watering Hibachi Vegetable A large assortment of vegetables, including mushrooms, onions, carrots, broccoli and zucchini, this dish does not include shrimp Hibachi Scallops Eight ounces, fresh, large, meaty and succulent Hibachi Chicken Nine ounces of carefully selected white meat chicken with teriyaki sauce Hibachi Seafood Special Lobster, shrimp and scallops Hibachi Twin Lobster Tails Hibachi Lobster Tail and Filet Mignon Hibachi Choice of Any Two Chicken, Shrimp, Scallops or Steat Hibachi Emperor Dinner Filet mignon, lobster, shrimp or	######################################
with vegetables Yakitori Grilled chicken and onions on skewers with yakitori sauce Beef Kushiyaki Grilled beef and onions on ske with yakitori sauce Fried Oysters Five deep fried lightly battered oysters Fried Soft Shell Crab Two deep fried soft shell crabs Shrimp Tempura Appetizer Five deep fried shrimp served tempura sauce Tempura Platter Two shrimp deep fried in a light golden batter until crispy and vegetable tempura Age Tofu Lightly fried tofu with tempura sauce Fried Calamari Squid deep fried in a light golde batter until crispy Salad Baby Octopus Salad Selected baby octopus marinate in a special sauce Squid Salad Selected squid and daikon marinated in rice vinegar and sessauce Seaweed Salad	\$6.08 \$6.89 wers \$11.49 \$11.49 \$10.34 with \$8.04 t \$5.74 \$9.19 en \$9.19 sted \$8.04 stame \$5.74	Deep fried soft shell crab and asparagus topped with lobster salad avocado, spicy mayo sauce and eel sauce Beaufort Roll Crabmeat, asparagus and cream cheese with shrimp on the outer lay. Golden Tokyo Roll Deepfried California roll with spicy crabmeat on the top Dragon Roll Grilled freshwater eel and cool cucumber layered with an outer laye of buttery avocado and special sauce. Rock N Roll Lightly fried tuna, white fish, salmon, scallions and tobiko (flying fish roe) with a special sauce. Spider Roll Crispy-yet-tender morsel of deep fried soft shell crab in every bite of this popular roll, which also features avocado and a cool slice of cucumber. Crunchy Roll Tempura shrimp, cucumbers with extra crispy tempura batter and spic crab meat on the top give it its famous "crunchy" name. Dancing Eel Roll Crispy prawn tempura and cucumbers layered with grilled eel and avocado slices, then topped wit special sauce and tobiko (flying fish roe). Crunchy Salmon Roll Crabmeat, avocado, cream chees	\$11.49 \$11.49 \$11.49 \$11.49 \$12.64 \$14.94 \$16.09	Hibachi All dinners are served with home clear soup, a house salad, veget fried rice and two pieces of she Hibachi Salmon Hibachi Salmon Hibachi Tuna Hibachi Steak (New York Strip) Hibachi Filet Mignon Nine ounces and mouth-watering Hibachi Vegetable A large assortment of vegetables, including mushrooms, onions, carrots, broccoli and zucchini, this dish does not include shrimp Hibachi Scallops Eight ounces, fresh, large, meaty and succulent Hibachi Chicken Nine ounces of carefully selected white meat chicken with teriyaki sauce Hibachi Seafood Special Lobster, shrimp and scallops Hibachi Twin Lobster Tails Hibachi Lobster Tail and Filet Mignon Hibachi Choice of Any Two Chicken, Shrimp, Scallops or Steat Hibachi Emperor Dinner Filet mignon, lobster, shrimp or scallops	**************************************
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Avocado Salad Avocado and flying fish roe on	\$5.74
green garden salad Kani Salad Fresh cucumber, crabmeat and masago in Japanese spicy mayonnaise	\$6.89
Soup	
Miso Soup Soy based soup with tofu, seaweed and scallion	\$1.83
Clear Soup Lightly flavored broth with mushrooms and scallion	\$1.83
Seafood Soup Vegetarian soup with shrimp, scallops and crabmeat	\$6.89
Desserts	
Fried Cheese Cake	\$4.59

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Extra Orders Filet Mignon A La Carte \$10.34 Shrimp A La Carte \$8.04 Scallops A La Carte \$8.04 Lobster A La Carte \$16.09 Chicken A La Carte \$6.89 Side of Fried Rice \$4.59 Side of Vegetables \$5.28 Steak A La Carte \$8.04

Carry Out Additions Please Include Napkins

Please Include Silverware

Childrens Menu

For children 10 years and younger. Served with choice of soup or salad. Kids Hibachi Chicken \$9.53 Kids Hibachi Steak \$11.49 Kids Hibachi Filet Mignon \$13.79

\$11.49

Kids Hibachi Shrimp