

# BEVERAGES

## COCKTAILS

### Mai Tai

Silver Rum, Spiced Rum, Dark Rum, Pineapple Juice, Orange Juice.

### Blue Hawaiian

Malibu, Blue Curacao, Pineapple Juice.

### Amaretto Paradise

Amaretto, Malibu, Melon Liqueur, Pineapple Juice.

### Coconut Rum Runner

Malibu, Silver Rum, Orange Juice, Pineapple Juice, Raspberry Liqueur.

### Sangria

Red or white wine, Pineapple and Orange Juice, Splash of Sprite.

## FROZEN

### Strawberry Daiquiri

Silver Rum, Strawberry Mix

### Pina Colada

Silver Rum, Pineapple Juice, Pina Colada Mix.

### Cotton Candy

Malibu, Pina Colada Mix, Blue Curacao.

## MARTINIS

### Apple

Citron Vodka, Apple Pucker, Splash of Pineapple Juice.

### Washington Apple

Crown Royal Apple, Apple Pucker, Splash of Cranberry Juice.

### Lemon Drop

Citron Vodka, Sugar, Triple Sec, Splash of Lemonade.

### Raspberry

Raspberry Vodka, Raspberry Liqueur, Splash of Cranberry Juice.

### Chocolate

Vanilla Vodka, Kahlua, Baileys.

### Birthday Cake

Vanilla Vodka, Amaretto, Splash of Pineapple Juice, Grenadine.

### Pineapple Upside Down

Vanilla Vodka, Pineapple Juice, Grenadine.

### Cosmopolitan

Citron Vodka, Cointreau, Cranberry Juice, Lime Juice.

### Sidecar

Remy Martin VSOP, Cointreau, Lemon Juice.

## BEERS

### Miller Lite

### Angry Orchard Green Apple

### Coors Light

### Sapporo( small / large )

### Modelo

### Corona

### Heineken

## WINE (Glass/Bottle)

### Merlot

### Cabernet

### Shiraz

### Pinot Noir

### Riesling

### Moscato

### Pinot Grigio

### White Zinfandel

### Sauvignon Blanc

### Chardonnay

### Maschio Prosecco(187ml)

## SAKE & PLUM WINE

Warm Sake(Large/Small)

Cold Sake(Bottle)

Plum Wine(Cold)(Glass/Bottle)

## SOFT DRINK

Hot Tea

Virgin Strawberry Daiquiri

Virgin Pina Colada

Refillable Soda

Coke, Diet Coke, Lemonade, Raspberry Tea, Sprite.

Non-Refillable

Japanese Ramune Soda

## MARGARITAS

Classic Margarita

Tequila, Triple Sec,

Margarita Mix.

# HIBACHI

Hibachi Entrees are served with:Soup,Salad,Appetizer Noodle,Appetizer Shrimp, Mixed Vegetables or Broccoli,Steamed Rice(Chicken or Plain Fried Rice\$2.95 ea.)

## TRADITIONAL ENTREES

<b>T1 Hibachi Steak</b> new York strip	<b>29.55</b>
<b>T2 Hibachi Chicken</b>	<b>24.75</b>
<b>T3 Filet Mignon</b>	<b>33.55</b>
<b>T4 Hibachi Shrimp</b>	<b>29.45</b>
<b>T5 Hibachi Lobster</b>	<b>36.95</b>
<b>T6 Hibachi Calamari</b>	<b>27.75</b>
<b>T7 Hibachi Scallop</b>	<b>31.95</b>
<b>T8 Hibachi Salmon</b>	<b>31.95</b>
<b>T9 Vegetable Delight</b>	<b>24.95</b>

(Include tofu appetizer, no shrimp appetizer)

## LITTLE SUMO'S MENU

(Available only for children 10and under)

All children's entrees are served with Ice Cream.

<b>L1 Steak</b>	<b>19.55</b>
<b>L2 Chicken</b>	<b>17.55</b>
<b>L3 Shrimp</b>	<b>18.55</b>

## SPECIALTY ENTREES

<b>S1 Land and Sea</b>	<b>37.95</b>	<b>S7 Hamada Special</b>	<b>53.95</b>
New York Strip & Shrimp		Filet Mignon & Lobster	
<b>S2 Tokyo Special</b>	<b>41.95</b>	<b>S8 Seafood Combination</b>	<b>43.95</b>
Filet Mignon & Scallop		Calamari, Shrimp & Scallop	
<b>S3 Samurai's Choice</b>	<b>36.95</b>	<b>S9 Sea of Japan</b>	<b>59.95</b>
New York Strip & Chicken		Lobster, Shrimp & Scallop	
<b>S4 Shogun Steak</b>	<b>39.45</b>	<b>S10 Imperial Steak</b>	<b>46.95</b>
Double cut of New York Strip		Double cut of Filet Mignon	
<b>S5 Royal Delight</b>	<b>36.75</b>	<b>S11 Golden Shrimp</b>	<b>30.45</b>
Chicken & Shrimp		Hibachi shrimp with egg yolk sauce	
<b>S6 Triple Delight</b>	<b>51.55</b>	<b>S12 Teriyaki Special</b>	<b>37.95</b>
New York Strip, Chicken & Shrimp		Teriyaki New York Strip & Chicken	
<b>Sauteed Vegetable</b>	<b>7.25</b>	<b>S13 Asahi Combination</b>	<b>36.75</b>
<b>Chicken Fried Rice</b>	<b>6.25</b>	Chicken & Scallop	
<b>Hibachi Noodles</b>	<b>6.25</b>		
<b>Soup</b>	<b>3.25</b>		
<b>Salad</b>	<b>3.25</b>		

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## STARTERS

<b>BAKE LOBSTER</b>	<b>21.75</b>
Tempura lobster, spicy mayo, tobiko, Covered with mozzarella cheese and baked.	
<b>EDAMAME</b>	<b>4.95</b>
<b>LOBSTER BUN-BUN</b>	<b>19.95</b>
Tempura lobster, kimchi base, mayo, jalapeno, onion and cilantro with two steamed bun bun.	
<b>SHRIMP TEMPURA APPETIZER</b>	<b>11.95</b>
Fried shrimp & vegetables.	
<b>CALAMARI TEMPURA</b>	<b>11.95</b>
Fried calamari & vegetables.	
<b>SOFT SHELL CRAB APPETIZER</b>	<b>13.95</b>
Fried soft shell crab & vegetable.	
<b>VEGETABLE TEMPURA (10PC)</b>	<b>7.95</b>
<b>GYOZA</b>	<b>9.95</b>
<b>VEGETABLE EGG ROLL</b>	<b>5.45</b>
<b>AVOCADO SALAD</b>	<b>9.75</b>
Sliced avocado over a spring mix salad with ponzu and sesame oil dressing.	
<b>HAMACHI JALAPENO</b>	<b>15.95</b>
Sliced hamachi served with yuzu sauce, jalapeno, cilantro and tobiko.	
<b>TUNA OR SALMON TATAKI</b>	<b>15.95</b>
Lightly seared strips tuna/salmon with ponzu sauce.	
<b>SEAWEED SALAD</b>	<b>5.95</b>
<b>IKA(SQUID) SALAD</b>	<b>7.95</b>
Sliced marinated squid in sesame dressing.	
<b>CRABMEAT SALAD</b>	<b>5.95</b>
Crab meat, cucumber, masago mix with spicy mayo. Topped with sesame seeds.	
<b>SASHIMI SALAD</b>	<b>16.55</b>
Assorted sashimi grade fish, masago, cucumber with ponzu sauce.	

## NIGIRI OR SASHIMI (2PCS)

<b>CRAB STICK (Kanikama)</b>	<b>4.95</b>
<b>EEL (Unagi)</b>	<b>6.95</b>
<b>EGG (Tamago)</b>	<b>5.35</b>
<b>ESCOLAR (Super White Tuna)</b>	<b>6.75</b>
<b>FLYING FISH ROE (Tobiko)</b>	<b>6.95</b>
<b>OCTOPUS (Tako)</b>	<b>6.95</b>
<b>SALMON (Sake)</b>	<b>6.95</b>
<b>SALMON ROE (Ikura)</b>	<b>6.95</b>
<b>SCALLOP (Hotategai)</b>	<b>7.95</b>
<b>SHRIMP (Ebi)</b>	<b>6.35</b>
<b>SMELT ROE (Masago)</b>	<b>5.95</b>
<b>SQUID (Ika)</b>	<b>6.95</b>
<b>TUNA (Maguro)</b>	<b>7.75</b>
<b>YELLOWTAIL (Hamachi)</b>	<b>6.95</b>

## REGULAR SUSHI

<b>AAC ROLL (8pc)</b>	<b>5.95</b>	<b>PHILADELPHIA ROLL</b>	<b>7.95</b>
Asparagus, cucumber, avocado.		Smoked salmon, avocado, cream cheese.	
<b>AVOCADO ROLL</b>	<b>5.95</b>	<b>SHRIMP TEMPURA ROLL (5pc)</b>	<b>7.95</b>
<b>BOSTON ROLL</b>	<b>6.95</b>	Tempura shrimp, avocado, cucumber with eel sauce.	
Shrimp, avocado, cucumber and lettuce.		<b>CRUNCHY SPICY SALMON ROLL</b>	<b>7.95</b>
<b>CALIFORNIA ROLL</b>	<b>6.95</b>	<b>SPICY TUNA ROLL</b>	<b>7.95</b>
Crab stick, avocado, cucumber.		Chopped tuna in spicy sauce, cucumber,	
<b>SALMON ROLL</b>	<b>6.95</b>	<b>SPIDER ROLL (5pc)</b>	<b>9.95</b>
<b>TUNA ROLL</b>	<b>6.95</b>	Fried soft shell crab, cucumber, avocado, crab stick with eel sauce.	
<b>CUCUMBER ROLL</b>	<b>5.75</b>	<b>TUNA AVOCADO ROLL</b>	<b>7.95</b>
<b>CRAWFISH ROLL</b>	<b>7.95</b>	<b>SALMON AVOCADO ROLL</b>	<b>6.95</b>
Spicy crawfish, avocado.		<b>SALMON SKIN ROLL</b>	<b>6.95</b>
<b>CRUNCHY ROLL</b>	<b>6.95</b>	Baked salmon skin, cucumber with eel sauce.	
Crab mix, crunchy, avocado, eel sauce.		<b>NEGI HAMACHI ROLL</b>	<b>6.95</b>
<b>EEL ROLL</b>	<b>7.95</b>		
Eel, avocado with eel sauce.			

## SPECIAL ROLL

<b>HAMADA</b>	<b>17.95</b>	<b>RED DRAGON ROLL</b>	<b>17.95</b>
Shrimp tempura, cream cheese, crab stick, avocado, topped with baked mix scallop, crab meat, spicy mayo and chef special sauce.		Shrimp tempura, cream cheese, avocado, topped with tuna, spicy mayo and red tobiko.	
<b>PACIFIC ROLL</b>	<b>16.95</b>	<b>RAINBOW ROLL</b>	<b>16.95</b>
Crab mix, spicy salmon, avocado, crunch in soy wrap.		California roll topped with assorted fish.	
<b>SURF N TURF</b>	<b>19.95</b>	<b>TOKYO ROLL</b>	<b>16.95</b>
Lobster tempura, avocado, cucumber in soy wrap, seared steak on top with eel sauce and spicy mayo.		Shrimp tempura, crab stick, avocado topped with spicy mayo and sweet chili sauce.	
<b>OCEAN COWBOY</b>	<b>17.95</b>	<b>HAMA-GURO ROLL</b>	<b>17.95</b>
Shrimp tempura, cream cheese, topped with crab mix, white fish tempura, spicy mayo, eel sauce and masago.		Spicy yellowtail, cucumber, cilantro, topped with seared tuna, chili oil and yuzu sauce.	
<b>SPICY CAJUN</b>	<b>17.95</b>	<b>SHAGGY DOG ROLL</b>	<b>14.75</b>
Crawfish, avocado, topped with crab mix, spicy tuna, eel sauce and green tobiko.		Shrimp tempura, cream cheese, avocado, topped with baked crab meat with mayo and Chef special sauce.	
<b>WHITE SOX</b>	<b>15.95</b>	<b>DYNAMITE ROLL (Deep fried)</b>	<b>9.95</b>
Spicy tuna, jalapeno, avocado, seared white tuna on top with yuzu dressing and wasabi mayo.		Mix fish in spicy sauce, crunch and avocado.	
<b>SNOW MOUNTAIN</b>	<b>16.95</b>	<b>FIRE CRAKER (Deep fried)</b>	<b>9.95</b>
Shrimp tempura, cream cheese, topped with crab stick, spicy mayo, eel sauce, crunch and masago.		Cooked shrimp, eel, avocado, cream cheese, masago, jalapeno with eel sauce on top.	
<b>MEXICO JAPANESE ROLL</b>	<b>17.95</b>	<b>YUMMY YUMMY ROLL (Deep fried)</b>	<b>13.95</b>
Shrimp tempura, yellowtail, jalapeno, cilantro in soy wrap with spicy mayo.		Crab stick, cream cheese, avocado. Topped with mixed crab meat, cucumber, masago, crunch and chef special sauce.	
<b>NARUTO ROLL (5pc)</b>	<b>11.95</b>	<b>GODZILLA ROLL (Deep fried)</b>	<b>16.75</b>
Tuna, salmon, crabstick, avocado, rolled in cucumber.		Smoked salmon, eel, crab stick, shrimp tempura, cucumber, avocado, oshinko, masago, cream cheese, spicy mayo and wasabi mayo on top.	
<b>CRAB LOVER ROLL</b>	<b>17.95</b>	<b>ONI ROLL (Deep fried)</b>	<b>13.95</b>
Tempura soft shell crab, crab mix, topped with eel, avocado and eel sauce.		Crab stick, cucumber, avocado, cream cheese, masago, topped with eel sauce, spicy mayo and sweet chili sauce.	
<b>CATERPILLAR ROLL</b>	<b>16.95</b>		
Eel, cucumber, topped with avocado eel sauce, masago and sesame seed.			

## SUSHI & SASHIMI PLATTER

<b>SUSHI COMBO</b>	<b>19.95</b>	<b>SASHIMI COMBO</b>	<b>29.95</b>
5 pieces nigiri sushi and 1 California roll.		12 pieces of chef select of assorted sashimi grade fish.	
<b>SUSHI SASHIMI COMBO</b>	<b>37.95</b>	<b>SAKE DON</b>	<b>27.95</b>
5 pieces nigiri sushi, 9 pieces sashimi and 1 Tuna roll.		12 pieces of sashimi grade salmon on a bed of sushi rice topped with ikura roe.	
<b>UNAGI DON</b>	<b>27.95</b>		
10 pieces of kabayaki eel on a bed of sushi rice with assorted pickle.			

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