# Appetizers

## Entrees

Tempura Appetizer-lightly fried in our Japanese batter	All entrees include soup, salad, vegetables, and steamed rice. Fried rice \$2.75 upcharge.
-Shrimp <b>\$9.50</b> -Vegetables <b>\$8.50</b> -Calamari <b>\$8.50</b>	Teriyaki Chicken*~ All white meat chicken prepared with our homemade teriyaki sauce \$18.95
Wasabi Shumai~ Japanesestyle steamed pork dumplings \$6.00 (also available in mild)	Hibachi Chicken*~ White meat chicken with seasonings and sesame seeds \$18.95
Gyoza~ Japanese style pan fried porkdumplings \$6.00	Hibachi Sirloin Steak*~ Hand-trimmed sirloin, seasoned and prepared to temperature \$29.95
Asparagus Beef Roll~ Fresh asparagustips rolled in broiled beef andteriyaki sauce \$8.50	Teriyaki Sirloin Steak*~ Sirloin steak prepared with homemade teriyaki sauce \$29.95
Tatsuta Age~Fried boneless chicken coated in our seasoned flour batter \$6.50	Filet Mignon*~ Extra tender steak \$34.95
Yaki Tori~ Tender pieces of chicken skewered then glazed with ourteriyaki sauce \$6.50	Hibachi Shrimp~ Fresh shrimp sautéed with lemon \$27.95
Age Dashi Tofu~ Deep fried tofu with special sauce \$5.50	Golden Shrimp~ Butterflied shrimp smothered in our famous egg yolk sauce \$27.95
Soft Shell Crab~ Whole crab fried until crisp and tender <i>\$12.50</i>	Garlic Shrimp~ Butterflied shrimp with garlic sauce \$27.95
Ika Hichimi~ Whole broiled spicy squid \$8.50	Sesame Scallops~ Sea scallops pan fried with flour and tossed with sesame seeds \$30.95
Fried Squid~ Crisp, lightly salted fried squid with spicy mayonnaise dipping sauce \$9.95	Salmon Teriyaki~ Salmon filet in teriyaki sauce \$28.95
Goma Ae~ Steamed spinach topped with a sesame sauce \$6.00	Vegetable Dinner~ Seasonal fresh vegetables (add tofu for \$3 upcharge) \$18.95
Eda Mame~Steamed, lightly salted soybeans\$5.50	Whole Lobster Tail~ Includes one side order
Sushi Appetizer~ One piece of tuna, white fish, and shrimp, with half cucumber and half tuna roll \$12.00	(Market Price) Chicken and Steak meals served with mushrooms.
Tuna Sashimi Appetizer~ Six piecessliced tuna	Sides
\$19.95	Hibachi Shrimp \$9.00
Combination Sashimi Appetizer~ Three pieces each of sliced fresh tuna and yellowtail \$19.95	Golden Shrimp \$9.00
Tako Su~ Octopus and cucumber salad in	Garlic Shrimp \$9.00
vinaigrette dressing \$12.95	Hibachi Scallops <b>\$10.00</b>
Combo Su~ Assorted seafood salad in vinaigrette dressing \$15.00	Calamari Teriyaki \$7.50
Kani Su~ Alaskan king crab and cucumber with	Vegetables \$4.00
vinaigrette dressing \$31.50	Fried Rice \$4.00/\$12.00
Seaweed Salad~ \$6.50 Cucumber Salad~ \$5.50	House Salad \$2.50
Squid Salad~ \$9.00	House Soup \$2.50
Spicy Octopus~ Marinated inspicy mayo sauce \$16.95	Miso Soup <mark>\$2.50</mark>
Sushi Salad~ Fresh fish mixed with spicy	Spicy Mayo \$2.00
mayonnaise, tempura flakes, and scallions \$16.00/\$21.00	Golden Sauce \$2.00

### **Combination Dinner**

include your choice of side order (listed below), soup, salad, vegetables, steamed rice (fried rice \$2.75 upcharge), and dessert (tempura ice cream \$4.00 upcharge.)



Hibachi or Teriyaki Sirloin Steak\* (Filet Mignon \$5.00 upcharge)

And Shrimp (Golden, Garlic, or Hibachi)	\$45.50
And Scallops	\$46.95
And Chicken* (Hibachi or Teriyaki)	\$40.95
And Salmon	\$45.50



#### Shrimp (Golden, Garlic or Hibachi)

And Scallops	. \$44.50
And Salmon	. \$42.50
And Chicken (Hibachi or Teriyaki)*	. \$40.50



#### Lobster Feast (Golden, Garlic, or Hibachi)

And Steak* (Filet Mignon \$5.00 Upcharge)	\$55.95
And Shrimp (Golden, Garlic, or Hibachi)	\$53.95
And Scallops	\$56.95
And Salmon	\$54.95
And Chicken* (Hibachi or Teriyaki)	\$46.95

Tsukasa Sumo Special~ Market Price

A 12ounce lobster paired with a 6ounce filet mignon. Choice of side order

\*Steak and Chicken meals served with mushrooms.



#### **Side Orders**

Shrimp Tempura Calamari Tempura Vegetable Tempura Eda Mame Asparagus Beef Roll Hibachi Shrimp Garlic Shrimp Golden Shrimp Sesame Scallops California Roll

Please Inform us of any food allergies before ordering 18% gratuity will be added to parties of 6 or more