Appetizers

Tempura Appetizer-lightly fried in our Japanese batter

-Shrimp \$10.50 -Vegetables \$9.50

-Calamari \$9.50

Wasabi Shumai~ Japanesestyle steamed pork dumplings \$7.00 (also available in mild)

Gyoza~ Japanese style pan fried porkdumplings \$7.00

Asparagus Beef Roll~ Fresh asparagustips rolled in broiled beef andteriyaki sauce \$9.00

Tatsuta Age~Fried boneless chicken coated in our seasoned flour batter\$8.00

Yaki Tori~ Tender pieces of chicken skewered then glazed with ourteriyaki sauce\$7.50

Age Dashi Tofu~ Deep fried tofu with special sauce \$6.00

Soft Shell Crab~ Whole crab fried until crisp and tender\$13.50

Ika Hichimi~ Whole broiled spicy squid\$9.00

Fried Squid~ Crisp, lightly salted fried squid with spicy mayonnaise dipping sauce \$10.50

Goma Ae~ Steamed spinach topped with a sesame sauce \$6.50

Eda Mame~Steamed, lightly salted soybean\$6.50

Sushi Appetizer~ One pieceoftuna, white fish, and shrimp, with half cucumber and half tuna roll \$16.00

TunaSashimi Appetizer~ Six piecessliced tuna \$22.50

Combination Sashimi Appetizer~ Three pieces each of sliced fresh tuna and yellowtail \$22.50

Tako Su~ Octopus and cucumber salad in vinaigrette dressing \$14.00

Combo Su~ Assorted seafood salad in vinaigrette dressing \$17.50

Kani Su~Alaskan king crab and cucumber with vinaigrette dressing MKT

Seaweed Salad~ \$7.50 Cucumber Salad~ \$6.50 Squid Salad~ \$9.50

Spicy Octopus~ Marinated inspicy mayo sauce \$19.00

Sushi Salad~ Fresh fish mixed with spicy mayonnaise, tempura flakes, and scallions \$17.50/\$23.00

Entrees

All entrees include soup, salad, vegetables, and steamed rice. Fried rice \$3.25 upcharge.

Teriyaki Chicken*~ All white meat chicken prepared with our homemade teriyaki sauce \$21.00

Hibachi Chicken*~ White meat chicken with seasonings and sesame seeds\$21.00

Hibachi Sirloin Steak*~ Hand-trimmed sirloin, seasoned and prepared to temperature\$33.00

Teriyaki Sirloin Steak*~ Sirloin steak prepared with homemade teriyaki sauce\$33.00

Filet Mignon*~ Extra tender steak\$39.00

Hibachi Shrimp~ Fresh shrimp sautéed with lemon \$33.00

Golden Shrimp~ Butterflied shrimp smothered in our famous egg yolk sauce\$33.00

Garlic Shrimp~ Butterflied shrimp with garlic sauce \$33.00

Sesame Scallops~ Sea scallopspan fried withflour and tossed with sesame seeds\$35.00

Salmon Teriyaki~ Salmon filet in teriyaki sauce \$33.00

Vegetable Dinner~ Seasonal fresh vegetables (add tofu for \$3 upcharge) \$21.00

Whole LobsterTail~ Includes one sideorder (MarketPrice)

Sides

Hibachi Shrimp \$10.25

Golden Shrimp \$10.25

Garlic Shrimp \$10.25

Hibachi Scallops \$11.50

Calamari Teriyaki \$9.00

Vegetables \$4.95

Fried Rice \$4.50/\$13.50

House Salad \$2.90

House Soup \$2.90 Miso

Soup \$2.90

Spicy Mayo \$3.50

Golden Sauce \$2.50

Combination Dinner

include your choice of side order (listed below), soup, salad, vegetables, steamed rice (fried rice \$3.25 upcharge), and dessert (tempura ice cream \$4.50 upcharge.)



Hibachi or Teriyaki Sirloin Steak*

(Filet Mignon \$5.00 upcharge)

And Shrimp (Golden, Garlic, or Hibachi)	\$48.95
And Scallops	\$53.00
And Chicken* (Hibachi or Teriyaki)	\$45.95
And Salmon	\$48.95



Shrimp (Golden, Garlic or Hibachi)

And Scallops	\$48.00
And Salmon	\$47.00
And Chicken (Hibachi or Teriyaki)*	\$45.00



Lobster Feast (Golden, Garlic, or Hibachi)

And Steak* (Filet Mignon \$5.00 Upcharge)	MKT
And Shrimp (Golden, Garlic, or Hibachi)	.MKT
And Scallops	MKT
And Salmon	MKT
And Chicken* (Hibachi or Terivaki)	MKT

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