

## HOT APPETIZERS

### EDAMAME 5

boiled green soy beans with sea salt hot or cold

### GYOZA 6.95

pan-fried Japanese pork dumplings

### EBI SHUMAI 7.95

Japanese steamed dumplings filled with shrimp

### VEGETABLE TEMPURA 6.95

Lightly fried assortment vegetables with tempura sauce

### CRISPY CRAB ROLL 7.95

Spicy crab with wasabi sauce

### YUKI KURO 10

Lightly fried shrimp dumpling with sliced mango, Asian pear, cucumber, spicy miso and black pepper sesame sauce

### SHIMEJI TOFU 8

Lightly fried soft tofu with shimeiji mushroom, green onion and tempura sauce

### SHIMPY TEMPURA 7.95

Lightly fried shrimps and vegetables with tempura sauce

### FRIED CALAMARI 10.95

Fried calamari over crispy noodles, green onions, carrots and Thai sweet chili sauce

### HAMACHI KAMA 17.95

Grilled yellowtail collar with ponzu sauce

### KONA KANPACHI 15

Yellowtail sashimi, cilantro, jalapeno, with steamed rice, ringer farm egg and sweet soy broth

### ROCK SHRIMP 11

Jumbo tiger shrimp in tempura style, mixed with yuzu mayo, topped with caviar and micro green

### NINJA JALAPENO POPPER 10

Jalapeno stuffed with delicate snow crab mix, masago, green onion and cream cheese. Lightly fried and drizzled with house made spicy mayo and eel sauce

## COLD APPETIZERS

### BABY TAKO 7

barbequed baby octopus

### BEEF TATAKI 10.95

Thin sliced seared certified angus beef, green onions with ponzu sauce

### SAMURAI VICHE 13

Yellowtail, salmon, sea bass, cherry tomatoes, caviar, cilantro and Asian pear

### HAMA CHILI 14

Yellowtail, apple, ponzu, lemon oil, serrano pepper, garlic and tobiko

### LOVELY POKE AVOCADO 13

Crab mix, cherry tomato, seaweed salad, black caviar and mango, on a bed of ripen avocado

### ROCK LOBSTER CEVICHE 15

Rock lobster marinated with fresh squeezed citrus. Tossed with fresh mango and chili. Served with lightly fried shrimp chips

### TUNA TOWER 16

avocado, crab, cucumber, spicy tuna, three kinds of tobiko, seaweed with honey wasabi

### PEPPER TUNA CARPACCIO 14

Sashimi grade pepper tuna in ponzu, with red and green onions, kaiware, parsley, chopped tomatoes, mayo and sesame seed

### TEMPURA NORI 11

Spicy tune, crab meat inside of tempura seaweed topped with kaiware, caviar, honey mustard sauce, eel sauce and mayo

## SOUP, SALAD & FRIED RICE

### HOUSE SOUP 2.5

Mushrooms, green onion and fried onion in chicken broth

### MISO SOUP 3

Soybean soup with tofu, seaweed and green onions

### HOUSE SALAD 3

fresh greens with choice of ginger or creamy miso dressing

### SEAWEED SALAD 4.95

seasonal marinated fresh seaweed salad

### GRILLED CHICKEN SALAD 13

Grilled chicken with spring mix over house dressing

## CHEF SPECIAL ROLL

### SPECIAL CRUNCH (8) 12

shrimp tempura, avocado, topped with spicy crunchy crab and green onion

### 7-11 (8) 12

tuna, salmon, avocado wrapped with edamame soy paper, lightly fried and topped with mayo, sriracha, masago& green onion

### THE HAWK (8) 16

salmon, tuna, white tuna and papaya, wrapped by edamame soy paper, topped with avocado, wasabi, tobiko and spicy mayo

### TEXAS HYBRID (10) 12

(Shrimp or Red Snapper Tempura) cilantro, chives, avocado and red tobiko, wrapped with rice paper and jalapeno sauce

### ZERO SEA (5) 12

cilantro, avocado, yellowtail, masago, crispy garlic, in soy paper, top with gold tobiko

### LAS VEGAS ROLL (6) 13

crab and avocado, deep-fried, topped with spicy tuna, crab, red tobiko and wasabi tobiko

### SCORPION ROLL (8) 14

spicy yellowtail, Asian pear, cilantro, topped with soft shell crab, eel sauce, spicy miso sauce, and adorned with tobiko

### ANGRY DRAGON (8) 15

spicy tuna, shrimp tempura, cucumber, mang, kaiware inside, topped with spicy crab meat

### WARRIOR ROLL (8) 15

red snapper tempura, Asian pear, avocado inside, with spicy tuna, crunch, caviar, eel sauce and hot sauce on top

### SPIDER RAINBOW ROLL (8) 16

soft shell crab, cucumber, spicy mayo, topped with shrimp, red snapper, yellowtail, tuna and salmon

### NINJA ROLL (8) 14

crab, shrimp tempura, spicy salmon, topped with eel and avocado over eel sauce and sesame seeds  
BRITNEY ROLL (8) 15 king crab, shrimp tempura, topped with avocado, eel sauce, spicy mayo

### REMASAGO ROLL (8) 14

softshell crab, masago topped with eel, avocado, crunch and eel sauce

### JOHN'S ROLL (8) 15

big eye tuna, pickled cucumber, top with escolar, jalapeno, mint, Thai chili sauce and san bai zu

### OZZY ROLL (8) 16

snow crab, shrimp tempura, cucumber, avocado, topped with seared filet mignon, jalapeno, eel sauce, and spicy mayo

### AMERICAN HERO (6) 14

Tuna, salmon, crab scallop, shrimp tempura, masago, avocado, jalapeno sauce, in soy paper, topped with micro greens, tobiko

### BRITNEY ROLL (8) 15

Fresh snow crab, shrimp tempura, topped with avocado, eel sauce, spicy mayo, green onion

### TOLEDO (8) 15

Seabass, Asian pear, avocado, topped with big eye tuna, green onion, caviar, chopped jalapeno, citro sauce and orange oil

### PARADISE ROLL (8) 15

European escolar, cilantro, spicy crab meat, mixed with crunch, pickled jalapeno topped with seabass, tuna, salmon, yellowtail with five types of masago over miso yuzu sauce.

## SUSHI / SASHIMI

	Sushi (1)	Sashimi(3)	Sashimi(5)
Japanese Horse Mackerel/Aji	mkt.	mkt.	mkt.
SEA URCHIN/UNI	mkt.	mkt.	mkt.
SALMON/SAKE	2.75	9	14
TUNA/MAGURO	3	9	15
YELLOWTAIL/HAMACHI	2.75	9	14
ESCOLAR/ SUPER WHITE TUNA	2.75	9	15
SEABASS/SUZUKI	2.75	9	15
SQUID/IKA	2.25	8	12
OCTOPUS/TAKO	2.5	8.5	13
MACKERAL/SABA	2	7	11
SCALLOP (WHOLE/CHOPPED SPICY)	3	9	15

## SUSHI ROLL

### AVOCADO ROLL (6) 4 / 3 (handroll)

avocado, sesame seed, sushi rice

### CUCUMBER ROLL (6) 4 / 3 (handroll)

pickled cucumber with white sesame

### SALMON ROLL (6) 4.95 / 3.95 (handroll)

fresh salmon, traditional style

### CALIFORNIA ROLL (6) 5.95 / 4.95 (handroll)

crabmeat, avocado, cucumber, masago and sesame seed

### TUNA ROLL (6) 5.75 / 4.75 (handroll)

big eye tuna, traditional style

### ROCK N' ROLL (5) 6.5 / 4.5 (handroll)

shrimp tempura, masago, avocado, kaiware, cucumber, with mayo

### PHILADELPHIA ROLL (6) 6.5 / 4.5 (handroll)

smoked salmon, avocado and cream cheese

### CAJUN ROLL (6) 7.00 / 5.50 (handroll)

fried crawfish, masago, with spicy mayo and Cajun sauce

### SALMON SKIN ROLL (6) 6.50 / 4.50 (handroll)

salmon skin, cucumber, kaiware, masago, yamagobo, spicy mayo

### SPICY SALMON ROLL (6) 7 / 5.5 (handroll)

fresh salmon, avocado, with assorted chili pepper

### SPIDER ROLL (5) 8.50 / 6.50 (handroll)

soft shell crab, masago, avocado, kaiware, cucumber, topped with spicy mayo

### VEGETABLE ROLL (6) 7.00 / 4.00 (handroll)

assorted daily fresh vegetables

### JALAPENO ROLL (6) 7.50

smoked salmon, shrimp tempura, cream cheese, jalapeno, deep-fried, with eel sauce

### SPICY YELLOWTAIL ROLL (6) 7.50 / 5.75 (handroll)

chopped yellow tail with green onion, chili pepper

### TIGER EYE ROLL (5) 7.50

smoked salmon, cream cheese, masago, jalapeno, wrapped in soy paper

### NEMO ROLL (6) 10.00

spicy salmon top with fresh salmon, green onion and nemo sauce

### SPICY TUNA ROLL (6) 8.5 / 6.75 (handroll)

big eye tuna, pickled cucumber, with black and white sesame

### CRUNCH ROLL (8) 11.00

shrimp tempura, crab, cucumber, spicy mayo, topped with crunch and eel sauce

### JAZZ ROLL/SHAGGY DOG (8) 10.00

shrimp tempura, top with crab with mayo and sriracha sauce

### LION KING (8) 11.00

crab, avocado, cucumber, top with seared salmon and spicy mayo

### BELLAIRE ROLL (8) 10.00

salmon, white fish, green onions, deep fried, topped with spicy chef's special sauce, masago and micro greens

### RAINBOW ROLL (8) 11.00

crab, cucumber, avocado, topped with salmon, tuna, red snapper and shrimp

### TEMPTATION ROLL (8) 10.00

shrimp tempura, cucumber, cream cheese, top with crab and seasoned sauces

### TWISTER ROLL (8) 10.00

shrimp tempura, topped with tuna, avocado, red snapper, mayo and sriracha chili sauce

### UNAGI ROLL (6) 10.00 / 7.00 (handroll)

fresh water eel and avocado, with eel sauce

### SAMURAI SPECIAL ROLL (8) 11.00

spicy tuna, top with fresh salmon and avocado

### CATERPILLAR ROLL (8) 12.00

fresh water eel, cucumber, top with sliced avocado with shrimp over eel sauce

### VOLCANO ROLL (6) 12.00

Crab, avocado, cream cheese, top with baked scallop and mayo

### HOT GEISHA ROLL (8) 12.00

fried snapper, cucumber, top with seared salmon, escolar, avocado, crab, eel sauce & green onion

### SNOW CALIFORNIA ROLL (8) 12.00

Alaskan king crab, avocado, cucumber and tobiko

### RED MOON (8) 12.00

seared pepper tuna and avocado, top with spicy salmon and wasabi tobiko

\*\* Items are served raw or undercooked or may contain raw or undercooked ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

**PEPPER TUNA SALAD 15**  
Seared pepper tuna with spring mix over black pepper sesame sauce

**CHICKEN FRIED RICE 4.75**

**SHRIMP FRIED RICE 12.95**

### DESSERTS

**BANANA TEMPURA 6.95** with vanilla ice cream

**ICE CREAM TEMPURA 6.95**  
with vanilla (substitute to green tea \$1)

**XOXO ICE CREAM TRUFFLE 7.5**

**SAMURAI MUD ICE CREAM PIE 7.5**

**CREME BRULEE 5.5**

**MOCHI ICE CREAM 6** strawberry, mango and green tea

**LAVA CHOCOLATE CAKE 6.5** with vanilla ice cream

<b>PEPPER TUNA</b>	<b>3.25</b>	<b>10.5</b>	<b>15</b>
<b>SMOKED SALMON</b>	<b>3</b>	<b>9</b>	<b>11</b>
<b>FRESHWATER EEL/UNAGI</b>	<b>2.75</b>	<b>9</b>	<b>15</b>
<b>SALMON BELLY/SAKE TORO</b>	<b>3.5</b>	<b>10</b>	<b>16</b>
<b>CRABMEAT/KANI</b>	<b>2</b>	<b>6</b>	<b>10</b>
<b>SNOW CRAB</b>	<b>4</b>	<b>12</b>	<b>18</b>
<b>BLACK TIGER SHRIMP/EBI</b>	<b>2.5</b>	<b>7.5</b>	<b>10</b>
<b>EGG/TAMAGO</b>	<b>3</b>	<b>9</b>	<b>15</b>
<b>FLYING FISH EGG/TOBIKO</b>	<b>2.95</b>		
<b>SALMON ROE/IKURA</b>	<b>3.25</b>		
<b>SMELT ROE/MASAGO</b>	<b>2.5</b>		
<b>SWEET SHRIMP/AMA EBI</b>	<b>5.5</b>	<b>16</b>	<b>27</b>

**SUSHI COMBO**  
Served with miso soup & salad (Any substitution will be additional \$1/item)

**SUSHI A 17.95** 5 pieces of sushi and california roll

**SUSHI B 19.95** 7 pieces of sushi and california roll

**SUSHI C 22.95** 9 pieces of sushi and california roll

**CHIRASHI 25** Assortment of raw fish over sushi rice

### SASHIMI COMBO

Served with miso soup & salad (Any substitution will be additional \$2/item)

**SASHIMI A 21** 3 kinds 9 pieces sashimi of chef's choice

**SASHIMI B 32** 5 kinds 15 pieces sashimi of chef's choice

## HIBACHI

All of our beef is CERTIFIED ANGUS BEEF, aged to perfection and hand-cut on premise. Served with salad, shrimp appetizer, hibachi vegetables, and steamed rice. Substitute to chicken fried rice \$3.95 (soups are not available)

### SPECIALTIES

30

**BANZAI'S CHOICE 26.50**  
7oz hibachi steak and chicken breast grilled to your specification.

**SURF & TURF 35.80**  
7 oz tender filet mignon and sea scallops grilled in butter and lemon.

**HOUSE DELIGHT 25.50**  
Chicken breast and shrimp lightly seasoned and grilled.

**HIBACHI CHATEAUBRIAND 35.00**  
9 oz of center cut tenderloin and mushrooms lightly seasoned and grilled with garlic butter.

**SEAFOOD DELIGHT 30.00**  
Grilled shrimp, tender sea scallops and calamari.

**SAMURAI SPECIAL 32.00**  
7 oz hibachi steak, chicken breast and shrimp grilled with lemon and butter.

**SUMO STEAK 37.00**  
14 oz New York Strip steak with mushrooms grilled to perfection.

**HIBACHI BANZAI SPECIAL 39.50**  
7 oz hibachi steak paired with a cold water lobster tail.

**SPLASH 'N' MEADOW 29.90**  
7 oz hibachi steak and grilled shrimp lightly seasoned and grilled to your specification.

**SEAFOOD COMBINATION 39.50**  
Cold water lobster tail, shrimp and sea scallops grilled to perfection.

**DELUXE TREAT 39.90**  
Filet mignon and cold water lobster tail grilled to perfection with butter and lemon

**SAMURAI TREAT 36.00**  
7 oz filet mignon and shrimp

**SAMURAI EXCELLENCE 29.00**  
Teriyaki beef and shrimp with scallions and mushrooms.

**TWIN LOBSTER TAIL 42.50**  
Cold water rock lobster with lemon butter.

### TRADITIONAL

**HIBACHI CHICKEN 18.95**  
Chicken breast and mushrooms grilled with butter and butter and sesame seeds.

**FILET MIGNON 27.00**  
7 oz tenderloin and mushrooms lightly seasoned and grilled to perfection.

**HIBACHI CALAMARI 23.60**  
Tender calamari filet lightly seasoned and grilled with lemon and butter.

**HIBACHI SALMON 22.70**  
Fresh Atlantic salmon grilled with lemon, butter and teriyaki sauce.

**TERIYAKI STEAK 23.95**  
Thinly sliced steak, scallions and mushrooms grilled in homemade teriyaki sauce.

**HIBACHI SCALLOP 25.60**  
Tender sea scallops grilled hibachi style with butter and lemon.

**HIBACHI STEAK 24.95**  
7oz New York strip steak and mushrooms hibachi grilled to your specification.

**GARDEN DELIGHT 14.95**  
Assorted fresh garden vegetables steamed on the grill before your eyes and finished with teriyaki sauce. Served salad, Tofu appetizer, hibachi vegetables and steamed rice.

**HIBACHI SHRIMP 24.00**  
Shrimp lightly seasoned and grilled with lemon and butter

### KIDS MENU (Under 9 years old)

**KID'S CHICKEN 10.75** 6 oz of our popular hibachi chicken

**KID'S BEEF 12.95** a favorite among children for its great flavor

**KIDS SHRIMP 11.95** our popular hibachi shrimp, served child size

## LUNCH (Everyday until 2:30)

**HIBACHI** (Served with onion soup or salad, hibachi vegetable and chicken fried rice)

**SUSHI BAR** (Served with miso soup or salad)

**TERIYAKI CHICKEN 13.95**  
Chicken breast and mushrooms grilled in homemade teriyaki sauce

**TERIYAKI BEEF 14.95**  
Thinly sliced steak, scallions and mushrooms grilled in homemade teriyaki sauce.

**LUNCH COMBINATION 16.95**  
Select two of these: mini steak -- sesame chicken -- calamari -- red snapper -- shrimp -- scallops -- salmon

**LUNCHEON STEAK 16.95**  
New York strip steak and mushrooms grilled to your specification.

**FILET MIGNON 18.95**  
Tenderloin and mushroom lightly seasoned and grilled to perfection.

**HIBACHI SHRIMP 15.50**  
Shrimp lightly seasoned and grilled with lemon and butter

**ROLL COMBO** (pick any three) **14.95**

California Roll	Philadelphia Roll	Nemo Roll
Spicy Tuna Roll	Spicy Salmon	Jalapeno Roll
Tiger Eye Roll	Tuna Roll	Rock'N Roll
Fire Cracker Roll	Cucumber Roll	Avocado Roll
Salmon Roll		

\***SUSHI A 14.95** 5 pieces of sushi and Rock'n oll

\***SUSHI B 16.95** 7 pieces of sushi and spicy tuna roll

\***SUSHI C 20.95** 5 pieces of sushi, 6 pieces of sashimi and California roll

\***CHIRASHI 19.95** Assortment of fish over sushi rice

**BENTO BOX**  
(Served with miso soup or salad, and daily assortment)

**SHRIMP TEMPURA 13.95**

**TERIYAKI CHICKEN 13.95**

**CHICKEN KATSU 13.95**

**TERIYAKI BEEF 13.95**

**PORT KATSU 13.95**

**GRILL SALMON 13.95**

**SUSHI 14.95**  
5 pieces: salmon, tuna, shrimp, white fish, escolar

**SASHIMI 18.95**  
9 pieces: tuna, salmon and escolar

**GRILLED CHICKEN SALAD 11**  
Grilled chicken with spring mix over house dressing

**PEPPER TUNA SALAD 13** Fresh pepper tuna over herb dressing

\* Any substitution will be an additional \$1 for sushi and \$2 for sashimi per item