

## 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 9**  
Lightly fried soft tofu with shimeiji mushroom, green onion, fish flakes and tempura sauce
- SHRIMP TEMPURA 7.95**  
Lightly fried shrimps and vegetables with tempura sauce
- FRIED CALAMARI 13.95**  
Fried calamari over crispy noodles, green onions, carrots and Thai sweet chili sauce
- EGG PLANT TEMPURA 6.95**  
Lightly fried eggplants with spicy miso 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 14**  
Jumbo tiger shrimp in tempura style, mixed with yuzu mayo, topped with caviar and micro green
- NINJA JALAPENO POPPER 12**  
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 8.5**  
barbequed baby octopus
- BEEF TATAKI 10.95**  
Thin sliced seared certified angus beef, green onions with ponzu sauce and garlic oil
- SAMURAI VICHE 15**  
Yellowtail, salmon, sea bass, cherry tomatoes, caviar, cilantro, Asian pear and garlic oil
- HAMA CHILI 16**  
Yellowtail, apple, ponzu, garlic oil, serrano pepper, garlic and tobiko
- SALMON TOWER 16.95**  
Crab mix, cucumber, avocado, spicy salmon, seaweed and honey wasabi
- ROCK LOBSTER CEVICHE 17.95**  
Rock lobster marinated with fresh squeezed citrus. Tossed with fresh mango and chili. Served with lightly fried shrimp chips
- TUNA TOWER 16.95**  
avocado, crab, cucumber, spicy tuna, three kinds of tobiko, seaweed with honey wasabi
- PEPPER TUNA CARPACCIO 16**  
Sashimi grade pepper tuna in ponzu, jalapeno, garlic oil, micro mix
- TEMPURA NORI 11**  
Spicy tune, crab meat inside of tempura seaweed topped with kaiware, caviar, honey mustard sauce, eel sauce, mayo and sriracha

## SOUP, SALAD & FRIED RICE

- HOUSE SOUP 3**  
Mushrooms, green onion and fried onion in chicken broth
- MISO SOUP 4**  
Soybean soup with tofu, seaweed and green onions
- HOUSE SALAD 3.5**  
fresh greens with choice of ginger or creamy miso dressing
- SEAWEED SALAD 6.5**  
seasonal marinated fresh seaweed salad
- GRILLED CHICKEN SALAD 13**  
Grilled chicken with spring mix over house dressing

## CHEF SPECIAL ROLL

- SPECIAL CRUNCH (8) 14**  
shrimp tempura, avocado, topped with spicy crunchy crab and green onion
- 7-11 (8) 14**  
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, wrapped by edamame soy paper topped with avocado, wasabi, tobiko and spicy mayo
- TEXAS HYBRID (8) 14**  
(Shrimp or Red Snapper Tempura) cilantro, chives, avocado and red tobiko, wrapped with rice paper and jalapeno sauce
- ZERO SEA (5) 15**  
cilantro, avocado, yellowtail, masago, crispy garlic, in soy paper, top with gold tobiko
- LAS VEGAS ROLL (6) 16**  
crab and avocado, deep-fried, topped with spicy tuna, crab, red tobiko and wasabi tobiko
- SCORPION ROLL (8) 18**  
spicy yellowtail, Asian pear, cilantro, topped with soft shell crab, eel sauce, spicy miso sauce, and adorned with tobiko, wrapped with soy paper
- ANGRY DRAGON (8) 15**  
spicy tuna, shrimp tempura, cucumber, kaiware inside, topped with spicy crab meat, wrapped with soy paper
- WARRIOR ROLL (8) 18**  
red snapper tempura, Asian pear, avocado inside, with spicy tuna, crunch, caviar, micro mix, eel sauce and hot sauce on top
- SPIDER RAINBOW ROLL (8) 17**  
soft shell crab, spicy mayo, topped with shrimp, red snapper, yellowtail, tuna and salmon
- NINJA ROLL (8) 16**  
crab, shrimp tempura, spicy salmon, topped with eel and avocado over eel sauce and sesame seeds
- REMASAGO ROLL (8) 18**  
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 ponzu sauce
- OZZY ROLL (8) 16**  
shrimp tempura, avocado, topped with seared filet mignon, jalapeno, eel sauce, and spicy mayo
- AMERICAN HERO (5) 16**  
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, Japanese mayo

- TOLEDO (8) 15**  
Seabass, Asian pear, avocado, topped with big eye tuna, green onion, caviar, chopped jalapeno, ponzu sauce and orange oil
- PARADISE ROLL (8) 18**  
European escolar, cilantro, spicy crab meat, mixed with crunch, pickled jalapeno topped with seabass, tuna, salmon, yellowtail with four types of tobiko over miso sauce.

## SUSHI / SASHIMI

	Sushi (1)	Sashimi(3)	Sashimi(5)
Japanese Horse Mackerel/Aji	mkt.	mkt.	mkt.
SEA URCHIN/UNI	mkt.	mkt.	mkt.
SALMON/SAKE	3.25	12	18
TUNA/MAGURO	3.5	13	21
YELLOWTAIL/HAMACHI	3.5	13	21
ESCOLAR/ SUPER WHITE TUNA	2.75	11	19
SEABASS/SUZUKI	2.75	11	19
SQUID/IKA	2.5	10	17
OCTOPUS/TAKO	3	11	19
MACKERAL/SABA	2.5	9	16
SCALLOP (WHOLE/CHOPPED SPICY)	3	11	18

## SUSHI ROLL

- AVOCADO ROLL (6) 5 / 4 (handroll)**  
avocado, sesame seed, sushi rice
- CUCUMBER ROLL (6) 5 / 4 (handroll)**  
cucumber with white sesame
- SALMON ROLL (6) 6.5 / 5.5 (handroll)**  
fresh salmon, traditional style
- CALIFORNIA ROLL (6) 7 / 5.5 (handroll)**  
crabmeat, avocado, cucumber, masago and sesame seed
- TUNA ROLL (6) 7 / 6 (handroll)**  
big eye tuna, traditional style
- ROCK N' ROLL (5) 6.5 / 5.5 (handroll)**  
shrimp tempura, masago, avocado, kaiware, cucumber, with mayo
- PHILADELPHIA ROLL (6) 7.5 / 6 (handroll)**  
smoked salmon, avocado and cream cheese
- CAJUN ROLL (6) 9 / 8 (handroll)**  
fried crawfish, masago, with spicy mayo and Cajun sauce
- SALMON SKIN ROLL (6) 6.5 / 4.5 (handroll)**  
salmon skin, cucumber, kaiware, masago, yamagobo, spicy mayo
- SPICY SALMON ROLL (6) 8 / 7 (handroll)**  
fresh salmon, avocado, with assorted chili pepper
- SPIDER ROLL (5) 8.5 / 7.5 (handroll)**  
soft shell crab, masago, avocado, kaiware, cucumber, topped with spicy mayo
- VEGETABLE ROLL (6) 7 / 4 (handroll)**  
assorted daily fresh vegetables
- JALAPENO ROLL (6) 8.5**  
smoked salmon, shrimp tempura, cream cheese, jalapeno, deep-fried, with eel sauce
- SPICY YELLOWTAIL ROLL (6) 9 / 7 (handroll)**  
chopped yellow tail with green onion, chili pepper
- TIGER EYE ROLL (5) 7.5**  
smoked salmon, cream cheese, masago, jalapeno, wrapped in soy paper
- NEMO ROLL (6) 12**  
spicy salmon top with fresh salmon, green onion and nemo sauce
- SPICY TUNA ROLL (6) 8.5 / 6.75 (handroll)**  
big eye tuna, cucumber, with black and white sesame
- CRUNCH ROLL (8) 12**  
shrimp tempura, crab, cucumber, topped with crunch and eel sauce
- JAZZ ROLL/SHAGGY DOG (8) 11**  
shrimp tempura, top with crab with mayo and sriracha sauce
- LION KING (8) 13**  
crab, avocado, cucumber, top with seared salmon and spicy mayo
- BELLAIRE ROLL (8) 13**  
salmon, white fish, green onions, deep fried, topped with spicy chef's special sauce, masago and micro greens
- RAINBOW ROLL (8) 13**  
crab, cucumber, avocado, topped with salmon, tuna, red snapper and shrimp
- TEMPTATION ROLL (8) 11**  
shrimp tempura, cucumber, cream cheese, top with crab and seasoned sauces
- TWISTER ROLL (8) 12**  
shrimp tempura, topped with tuna, avocado, red snapper, mayo and sriracha sauce
- UNAGI ROLL (6) 10 / 7 (handroll)**  
fresh water eel and avocado, with eel sauce
- SAMURAI SPECIAL ROLL (8) 14**  
spicy tuna, top with fresh salmon and avocado
- CATERPILLAR ROLL (8) 13**  
fresh water eel, cucumber, top with sliced avocado with shrimp over eel sauce
- VOLCANO ROLL (6) 12**  
Crab, avocado, cream cheese, top with baked scallop and mayo
- HOT GEISHA ROLL (8) 14**  
fried snapper, cucumber, top with seared salmon, escolar, avocado, crab, sriracha, eel sauce & green onion
- SNOW CALIFORNIA ROLL (8) 12**  
Alaskan king crab, avocado, cucumber and tobiko
- RED MOON (8) 14**  
seared pepper tuna and avocado, top with spicy salmon and wasabi tobiko

**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)

**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>13</b>	<b>21</b>
<b>SMOKED SALMON</b>	<b>3</b>	<b>12</b>	<b>20</b>
<b>FRESHWATER EEL/UNAGI</b>	<b>3</b>	<b>11</b>	<b>18</b>
<b>SALMON BELLY/SAKE TORO</b>	<b>3.5</b>	<b>10</b>	<b>22</b>
<b>CRABMEAT/KANI</b>	<b>2.5</b>	<b>8</b>	<b>14</b>
<b>SNOW CRAB</b>	<b>4.5</b>		
<b>BLACK TIGER SHRIMP/EBI</b>	<b>2.5</b>		
<b>EGG/TAMAGO</b>	<b>2.5</b>	<b>9</b>	<b>13</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>7</b>	<b>19</b>	<b>27</b>

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

**SUSHI A 21.95** 5 pieces of sushi and california roll

**SUSHI B 23.95** 7 pieces of sushi and california roll

**SUSHI C 25.95** 9 pieces of sushi and california roll

**CHIRASHI 28.95** 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 35** 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 and house soup, shrimp appetizer, hibachi vegetables, and steamed rice. Substitute to chicken fried rice \$3.95

### SPECIALTIES

**BANZAI'S CHOICE 30.25**  
7oz hibachi steak and chicken breast grilled to your specification.

**SURF & TURF 38.8**  
7 oz tender filet mignon and sea scallops grilled in butter and lemon.

**HOUSE DELIGHT 29.5**  
Chicken breast and shrimp lightly seasoned and grilled.

**HIBACHI CHATEAUBRIAND 38.5**  
9 oz of center cut tenderloin and mushrooms lightly seasoned and grilled with garlic butter.

**SEAFOOD DELIGHT 34**  
Grilled shrimp, tender sea scallops and calamari.

**SAMURAI SPECIAL 36**  
7 oz hibachi steak, chicken breast and shrimp grilled with lemon and butter.

**SUMO STEAK 39.95**  
14 oz New York Strip steak with mushrooms grilled to perfection.

**HIBACHI BANZAI SPECIAL 43**  
7 oz hibachi steak paired with a cold water lobster tail.

**SPLASH 'N' MEADOW 32.6**  
7 oz hibachi steak and grilled shrimp lightly seasoned and grilled to your specification.

**SEAFOOD COMBINATION 42.5**  
Cold water lobster tail, shrimp and sea scallops grilled to perfection.

**DELUXE TREAT 42.9**  
Filet mignon and cold water lobster tail grilled to perfection with butter and lemon

**SAMURAI TREAT 38.6**  
7 oz filet mignon and shrimp

**SAMURAI EXCELLENCE 31.7**  
Teriyaki beef and shrimp with scallions and mushrooms.

**TWIN LOBSTER TAIL 46.5**  
Cold water rock lobster with lemon butter.

### TRADITIONAL

**HIBACHI CHICKEN 20.95**  
Chicken breast and mushrooms grilled with butter and butter and sesame seeds.

**FILET MIGNON 29.6**  
7 oz tenderloin and mushrooms lightly seasoned and grilled to perfection.

**HIBACHI CALAMARI 25.95**  
Tender calamari filet lightly seasoned and grilled with lemon and butter.

**HIBACHI SALMON 27.5**  
Fresh Atlantic salmon grilled with lemon, butter and teriyaki sauce.

**TERIYAKI STEAK 26.7**  
Thinly sliced steak, scallions and mushrooms grilled in homemade teriyaki sauce.

**HIBACHI SCALLOP 28.6**  
Tender sea scallops grilled hibachi style with butter and lemon.

**HIBACHI STEAK 26.95**  
7oz New York strip steak and mushrooms hibachi grilled to your specification.

**GARDEN DELIGHT 15.95**  
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 27**  
Shrimp lightly seasoned and grilled with lemon and butter

### KIDS MENU (Under 9 years old)

Served with onion soup and ice cream

**KID'S CHICKEN 12.75** 6 oz of our popular hibachi chicken

**KID'S BEEF 13.75** a favorite among children for its great flavor

**KID'S SHRIMP 13.75** our popular hibachi shrimp, served child size

**KID'S MINI BURGER 12.75** two mini hamburgers with fries

**KID'S CHICKEN FINGERS 12.50** three pieces of chicken tenders with fries

## LUNCH (Everyday until 2:30)

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

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

**TERIYAKI BEEF 15.95**  
Thinly sliced beef, scallions and mushrooms grilled in homemade teriyaki sauce.

**LUNCH COMBINATION 18.95**  
Select two of these: mini steak -- sesame chicken -- calamari -- red snapper -- shrimp -- scallops -- salmon

**LUNCHEON STEAK 19**  
New York strip steak and mushrooms grilled to your specification.

**FILET MIGNON 20.75**  
Tenderloin and mushroom lightly seasoned and grilled to perfection.

**HIBACHI SHRIMP 16.5**  
Shrimp lightly seasoned and grilled with lemon and butter

### BENTO BOX

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

**SHRIMP TEMPURA 14.95**

**TERIYAKI CHICKEN 14.95**

**CHICKEN KATSU 14.95**

**TERIYAKI BEEF 14.95**

**PORK KATSU 14.95**

**GRILL SALMON 14.95**

**SUSHI 17.95**  
5 pieces: salmon, tuna, shrimp, crab, escolar

**SASHIMI 22.95**  
9 pieces: tuna, salmon and escolar

### UDON

**CHICKEN UDON 11.95**  
Udon noodle soup with chicken

**SHRIMP TEMPURA UDON 11.95**  
Udon noodle soup with shrimp tempura

**BEEF UDON 11.95**  
Udon noodle soup with beef

**NABIYAKI UDON 15.95**  
Udon noodle soup with shrimp tempura, beef, chicken and egg

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

**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

**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