### **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

#### SHIMEIJI 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

### **NINJIA 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

### **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 Mackera/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

### 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

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

big eye tuna, cucumber, with black and white sesame

# shrimp tempura, crab, cucumber, topped with crunch and eel

**CRUNCH ROLL (8) 12** 

JAZZ ROLL/SHAGGY DOG (8) 11

# shrimp tempura, top with crab with mayo and sriracha sauce

mayo

**LION KING (8) 13** crab, avocado, cucumber, top with seared salmon and spicy

# **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

# shrimp tempura, cucumber, cream cheese, top with crab and

**TEMPTATION ROLL (8) 11** 

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**

HOT GEISHA ROLL (8) 14

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

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	PEPPER TUNA	3.25	13	21	SUSHI COMBO	
Seared pepper tuna with spring mix over black pepper sesame sauce	SMOKED SALMON	3	12	20	Served with miso soup & salad (Any substitution will be additional \$1/item)	
CHICKEN FRIED RICE 4.75	FRESHWATER EEL/UNAGI	3	11	18	SUSHI A 21.95 5 pieces of sushi and california roll	
SHRIMP FRIED RICE 12.95	SALMON BELLY/SAKE TORO	3.5	10	22	SUSHI B 23.95 7 pieces of sushi and california roll	
	CRABMEAT/KANI	2.5	8	14	SUSHI C 25.95 9 pieces of sushi and california roll	
DESSERTS	SNOW CRAB	4.5			CHIRASHI 28.95 Assortment of raw fish over sushi rice	
	BLACK TIGER SHRIMP/EBI	2.5				
BANANA TEMPURA 6.95 with vanilla ice cream	EGG/TAMAGO	2.5	9	13		
ICE CREAM TEMPURA 6.95 with vanilla (substitute to green tea \$1)	FLYING FISH EGG/TOBIKO	2.95			SASHIMI COMBO Served with miso soup & salad (Any substitution will be additional \$2/item)	
CREME BRULEE 5.5	SALMON ROE/IKURA	3.25				
MOCHI ICE CREAM 6 strawberry, mango and green tea	SMELT ROE/MASAGO	2.5			SASHIMI A 21 3 kinds 9 pieces sashimi of chef's choice	
LAVA CHOCOLATE CAKE 6.5 with vanilla ice cream	SWEET SHRIMP/AMA EBI	7	19	27	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 steak, 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

# **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

# **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

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

# ROLL COMBO (pick any three) 14.95

Nemo Roll California Roll Philadelphia 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

5 pieces of sushi and Rock'n oll \*SUSHI A 14.95 \*SUSHI B 16.95 7 pieces of sushi and spicy tuna roll 5 pieces of sushi, 6 pieces of sashimi and \*SUSHI C 20.95 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

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

<sup>\*\*</sup> 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