KITCHEN ENTREES

Choice of White Rice, Brown Rice, Mashed Potatoes or Sweet Mashed Potatoes

Teriyaki Seared chicken breast in a sweet teriyaki glaze served w. steamed asparagus & broccolini	16	Sea Scallops MP Pan seared sea scallops w. cucumber salsa, pea shoots & crispy prosciutto			
Shrimp Salmon NY Strip	23 21 28	Nami Salmon 26 Salmon topped w. crab meat, baked w. spicy aioli & served w. an avocado salsa			
Filet Mignon (6 oz) Broiled filet served over a bed of sauteed vegetables & chef's steak sauce.	28	Chilean Sea Bass 28 Pan roasted sea bass over sauteed wild mushrooms finished w. a soy yuzu truffle butter			
New York Steak (12 oz) 28 Broiled NY steak served w. asparagus & broccolini & chef's steak sauce		Surf and Turf Broiled filet mignon w. steamed maine lobster, sauteed shimeji mushrooms, asparagus, broccolini, & chef's steak sauce			
Prime Bone-in Ribeye (16 oz) Pan roasted w. thyme & garlic served w. asparagu. & brocclini	35	Lobster (1 1/2 Lbs) (Steamed) MP			
Lamb Chops	32				

RICE AND NOODLES

Slow roasted New Zealand lamb chops served w. asparagus, broccolini & chef's steak sauce

Yakisoba Soba noodles sauteed in so mixed w. vegetables. Your cho shrimp				es saute	ed w. vegetables & your choice hrimp. Served stir fried or in a	
Fried Rice White rice stir fried w. your beef, chicken or shrimp	choice of vegetables	8	seasonal ve	ato ver getables,	micelli noodles, mixed w enoki & shimeji in a light brotl cken or tofu	
	HIBACH th Soup, Salad, Veget					
Chicken		18	Filet Mig	gnon		28
Sirloin		27	Lobster			MP
Salmon		27	Mix + Match Two choices of chicken, sirloin, shrimp, salmon or scallop. Can be substituted for a vegetable option			27
Scallop		27				r
Shrimp		26	,			
	9	SIDE	S			
White Rice	3 Mixe	d Vegetal	oles 5		Sweet Mashed	
Brown Rice	3 Aspa	Asparagus			Potatoes	3
Mashed Potatoes	3 Wild	Wild Mushrooms		j		