**appetizers**  

- **edamame** 4.5  
  lightly salted steamed soybean pods  

- **spring rolls** 4.7  
  freshly fried spring rolls  

- **potstickers** 6  
  crispy pork dumplings with a special gyoza sauce  

- **baked mussels** 8  
  mussels stuffed with crabmeat, scallions, and fish roe baked with spicy mayo  

- **kobe beef** 9  
  grilled tender slices of Kobe-style beef marinated in a sweet and spicy sauce  

- **crispy green beans** 6  
  lightly battered fresh green beans served crispy with white sauce  

- **spicy tuna sashimi** 9.5  
  freshly diced tuna with avocado mixed in a spicy mayo-based sauce  

- **tuna tatari** 11.5  
  tuna lightly seared and served over a bed of onions and topped with garlic and ponzu sauce  

- **tuna tartar** 9.5  
  ground tuna mixed with scallions, cilantro, avocado, and soy-based sauce served with wonton nachos  

- **crab rangoon** 6  
  fried wontons filled with crabmeat, cream cheese, and onions served with a sweet and sour sauce  

- **ganbei sushi sampler** 15  
  2pc salmon nigiri, 2pc yellowtail nigiri, california roll, and philly roll  

- **appetizer sampler** 17  
  crab rangoons, potstickers, spinach cheese sticks, spring rolls, and edamame  

- **teriyaki skewers** 4.7  
  marinated teriyaki chicken or beef served on bamboo skewers  

**lettuce wrap** 7  
finely chopped water chestnuts, mushrooms, onions, garlic, and chicken served with fresh lettuce and a house special sauce  

**spinach cheese sticks** 6  
mixture of mozzarella cheese and spinach rolled in a crispy wrap served with marinara sauce  

**seafood dynamite** 9  
seafood baked explosion of diced scallops, crab, and shrimp mixed with masago, spicy mayo, and scallions served with wonton nachos  

**takoyaki** 6  
combination of melty, soft inside with diced octopus and crispy outer layer finished with spicy mayo, eel sauce, and scallions  

**NEW! kaki fry** 11.5  
creamy oysters covered with crispy panko bread crumbs drizzled with spicy mayo and eel sauce  

**R:** raw | spicy

**SOUPS & SALADS**  

- **miso soup** 2  
  soybean-based broth with tofu, seaweed, and scallions  

- **clear broth** 2  
  chicken-based broth with scallions and mushrooms  

- **house salad** 3  
  fresh greens with your choice of dressing — ginger, soy, ranch, or honey mustard  

- **seaweed salad** 5.5  
  marinated seaweed salad  

- **tuna salad** 11.5  
  lightly grilled tuna slices served over a bed of fresh greens and topped with a soy dressing  

- **ika sansai salad** 6  
  marinated squid salad  

---

*please notify your server or chef of any allergies to ensure that your meal does not contain those ingredients*
Hibachi dinners are prepared teppan style. All entrees are served with fresh hibachi vegetables and white/fried rice. Choice of soup and house salad are also included.

LUNCH | DINNER

**Hibachi**

<table>
<thead>
<tr>
<th>Entree</th>
<th>Lunch</th>
<th>Dinner</th>
</tr>
</thead>
<tbody>
<tr>
<td>vegetable</td>
<td>9</td>
<td>12</td>
</tr>
<tr>
<td>teriyaki chicken</td>
<td>10</td>
<td>15</td>
</tr>
<tr>
<td>shrimp</td>
<td>13.5</td>
<td>17.5</td>
</tr>
<tr>
<td>teriyaki salmon</td>
<td>17.5</td>
<td></td>
</tr>
</tbody>
</table>

**Additional Sides** (with hibachi entrees)

<table>
<thead>
<tr>
<th>Side</th>
<th>Lunch</th>
<th>Dinner</th>
</tr>
</thead>
<tbody>
<tr>
<td>chicken</td>
<td>5</td>
<td></td>
</tr>
<tr>
<td>lobster</td>
<td>6.5</td>
<td></td>
</tr>
<tr>
<td>shrimp</td>
<td>6.5</td>
<td></td>
</tr>
</tbody>
</table>

**Fried Rice**

<table>
<thead>
<tr>
<th>Entree</th>
<th>Lunch</th>
<th>Dinner</th>
</tr>
</thead>
<tbody>
<tr>
<td>vegetable</td>
<td>6.5</td>
<td>8</td>
</tr>
<tr>
<td>chicken</td>
<td>7.5</td>
<td>9.5</td>
</tr>
<tr>
<td>shrimp</td>
<td>12</td>
<td></td>
</tr>
</tbody>
</table>

**From the Wok**

<table>
<thead>
<tr>
<th>Entree</th>
<th>Lunch</th>
<th>Dinner</th>
</tr>
</thead>
<tbody>
<tr>
<td>sesame chicken</td>
<td>8</td>
<td>13</td>
</tr>
<tr>
<td>sweet &amp; sour chicken</td>
<td>7.5</td>
<td>11.5</td>
</tr>
<tr>
<td>pepper steak</td>
<td>8</td>
<td>12</td>
</tr>
<tr>
<td>singapore rice noodles</td>
<td>14</td>
<td></td>
</tr>
<tr>
<td>kung pao chicken</td>
<td>14</td>
<td></td>
</tr>
<tr>
<td>orange chicken</td>
<td>14</td>
<td></td>
</tr>
<tr>
<td>mongolian beef</td>
<td>14</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Side</th>
<th>Lunch</th>
<th>Dinner</th>
</tr>
</thead>
<tbody>
<tr>
<td>lo mein</td>
<td>7.5</td>
<td>11</td>
</tr>
<tr>
<td>garlic mixed vegetables</td>
<td>7.5</td>
<td>11.5</td>
</tr>
<tr>
<td>sautéed broccoli</td>
<td>7.5</td>
<td>11.5</td>
</tr>
<tr>
<td>string beans</td>
<td>7.5</td>
<td>11.5</td>
</tr>
</tbody>
</table>

*Please notify your server or chef of any allergies to ensure that your meal does not contain those ingredients.
**Starter Rolls**

- Asparagus Roll 4
  - Tempura asparagus

- Boston Roll 6
  - Fresh tuna and avocado

- California Roll 5
  - Crab, avocado, and cucumber

- Spicy Tuna Roll 6
  - Fresh ground tuna with spicy mayo

- Crab Crunch 5.5
  - Spicy crab with crunchy tempura flakes

- Alaskan Roll 6
  - Smoked salmon and avocado

- New York Roll 5
  - Crab, cucumber, and masago with mayo

- Eel Roll 6.5
  - Eel, avocado, and cucumber

- Spicy Salmon Roll 5.5
  - Chopped fresh salmon mixed with spicy mayo

- Crunch Roll 5.5
  - Shrimp tempura

- Philly Roll 6
  - Fresh salmon, cream cheese, and avocado

- Salmon Skin Roll 5.5
  - Crispy salmon skin and cucumber

- Tuna Roll 5.5
  - Fresh tuna

- Salmon Roll 5
  - Fresh salmon

- Cucumber Roll 3.5
  - Fresh cucumbers

**Tempura**

- Vegetable 6
  - Lightly battered-fried broccoli, mushroom, carrot, zucchini, sweet potato, and onions

- Combination 7.7
  - Mixture of lightly fried mixed vegetables and shrimp tempura

- Shrimp 7
  - Lightly battered-fried shrimp tempura

- Soft-shell Crab 8.5
  - Lightly battered soft-shell crab

*Please notify your server or chef of any allergies to ensure that your meal does not contain those ingredients*
specialty rolls

great california  7
shrimp, crab, avocado, cucumber, and masago

godzilla  10.5
tempura shrimp, cucumber, cream cheese, avocado, and crab rolled in tempura flakes

red dragon  11.7
spicy tuna roll, tempura fried and then topped with fresh tuna and scallions served with sweet chili sauce

dynamite dragon roll  10.5
tempura shrimp and spicy mayo inside topped with eel, avocado, and scallions outside

spider roll  10
soft-shell crab, cucumber, and masago

specialty spider  14.5
soft-shell crab, masago, and cucumber inside topped with eel and avocado

rainbow  10.5
crab, avocado, and cucumber inside topped with salmon, tuna, white fish, and avocado outside

crabby crab  7.5
tempura crab and avocado all topped with spicy tobiko mayo

g.m.c.  8
crab, avocado, tempura flakes, mayo inside topped with spicy crab

firecracker  10.5
assortment of fresh sashimi, crab, and cream cheese all lightly battered and fried then topped with a sweet chili sauce

*please notify your server or chef of any allergies to ensure that your meal does not contain those ingredients
ganbei rolls

% Roll
% raw / spicy (Soy paper: $1 upcharge)

**ganbei roll** 14
shrimp tempura, crab, avocado, and cream cheese topped with spicy crab in our specialty sauce (all lightly torched)

**black panther** 8.2
spicy tuna, cilantro, and avocado rolled with black tobiko and sriracha

**black pearl** 11.7
shrimp tempura and avocado topped with scallops spicy crab, and black tobiko drizzled with eel sauce (all lightly torched)

**snappy roll** 13.5
seasoned red snapper, cilantro, avocado, and masago mixed with spicy mayo/sriracha on top and tempura shrimp, crab, and cream cheese inside drizzled with eel sauce

**pink panther** 13
spicy salmon, avocado, cucumber rolled and topped with salmon, sprinkled with spicy tobgarashi and tempura flakes drizzled with nuta (sweet) and spicy eel sauce

**caterpillar** 9.5
eel and cucumber topped with avocado and eel sauce

**eclipse roll** 9
tempura shrimp, avocado, cucumber rolled and topped with spicy crab mix and sprinkled with tempura flakes topped with eel sauce

**clemson roll** 10.5
spicy crab and avocado inside topped with baked salmon and scallops drizzled with sweet chili sauce

**mango tokyo** 10.5
yellowtail, avocado, cucumber inside topped with fresh mango, wasabi mayo, and red tobiko

**hurricane roll** 11.5
squad salad topped with red snapper, crab, white tuna, eel, jalapeno, and red tobiko drizzled with nuta (sweet) and spicy eel sauce

**sumo tataki** 9.5
spicy crab and cucumber topped with torched salmon and red tobiko drizzled with nuta (sweet) and spicy eel sauce

**kanikaze** 12
tuna, avocado, thai peppers topped with salmon, salmon skin, and sweet chili sauce

**k-95** 10.5
crab, yellowtail, cream cheese, and avocado all tempura rolled with eel sauce

**kobe beef roll** 13
kobe-style beef, spring lettuce mix, asparagus, jalapeno, and spicy mayo topped with eel sauce

**monster roll** 8.8
shrimp tempura, crab, avocado, spicy mayo, and eel sauce

**crazy roll** 11.5
crab, avocado, and cream cheese inside topped with tuna and eel on the outside with eel sauce

**eel delight** 11.7
tempura eel, cream cheese inside topped with eel, crab, and spicy eel sauce

**chicago fire** 7.5
spicy tuna tempura rolled with sweet chili sauce

**white knight** 10.5
shrimp tempura, crab, avocado, and cilantro topped with super white tuna, red tobiko, and eel sauce

**gamecock** 11.5
grilled chicken, asparagus, cilantro, jalapeno, spicy mayo, and tempura flakes rolled with red tobiko drizzled with eel sauce

**summer roll** 12
assortment of fresh sashimi, seaweed salad, avocado, masago, and cilantro wrapped with cucumber sheet

**lobster crunch** 16
lobster tempura, cream cheese, and cilantro rolled with soy paper with spicy mayo and eel sauce

**spicy crunchy hamachi** 9
tempura flakes, cucumber, spicy mayo topped with yellowtail and red tobiko drizzled with nuta (sweet) and spicy eel sauce

**new baby dynamite** 13.5
fresh salmon, spicy mayo crab mix, avocado, cucumber, and cream cheese all tempura fried and drizzled with spicy mayo, wasabi mayo, eel sauce, and sriracha

*please notify your server or chef of any allergies to ensure that your meal does not contain those ingredients*
boat specials

- **ganbei boat** (for 2) 42
  served with potstickers, vegetable tempura, ganbei roll, philly roll, and california roll

- **ganbei ship** (for 4) 80
  served with potstickers, vegetable tempura, shumai, ganbei roll, philly roll, california roll, white knight, crab crunch, and 8pc sashimi

- **ganbei yacht** (for 6) 112
  served with potstickers, vegetable tempura, shumai, ganbei roll, philly roll, california roll, white knight, spicy tuna roll, snappy roll, crab crunch, and 12pc sashimi

Served with a choice of soup and house salad. R: raw (Soy paper $1 upcharge)

*please notify your server or chef of any allergies to ensure that your meal does not contain those ingredients

nigiri | sashimi

- baby octopus 4 | 6
- crab 3.5 | 5.5
- eel 5 | 7
- mackerel 4 | 6
- masago 4 | 6
- octopus 4 | 6
- red snapper 4.5 | 6
- salmon 5 | 6.5
- salmon roe 5 | 7
- scallops 5 | 6.5
- shrimp 4 | 5.5
- smoked salmon 5 | 6.5
- squid 3.5 | 5.5
- super white tuna 5 | 6.5
- sweet shrimp 5.5 | 7.5
- tamago 3 | 5
- tobiko 4.5 | 6.5
- tuna 5 | 6.5
- white tuna 5 | 6.5
- yellowtail 5 | 6.5

**GANBEI COMBINATIONS**

- **01** ganbei 19
  6pc nigiri/sashimi with california and crunch roll

- **02** ganbei 29
  12pc nigiri/sashimi with california and crunch roll

- **03** ganbei 37
  18pc nigiri/sashimi with california and crunch roll

**DONBURI**

- sake-don 17
  sliced fresh salmon over sushi rice

- tekka-don 19
  sliced fresh tuna over sushi rice

- unagi don 19
  sliced fresh eel over sushi rice

- chirashi 19
  assortment of fresh sashimi over sushi rice

desserts

- fried ice cream 6
  Breyers vanilla ice cream wrapped with Sara Lee pound cake and deep-fried to perfection drizzled with fudge

- death by chocolate 7
  Irresistibly rich, velvety, layered chocolate cake drizzled with fudge

- apple pie cinna-stix 6
  crispy apple pie sticks tossed with sugar and cinnamon served with Breyers vanilla ice cream drizzled with fudge

- chocolate peanut butter thunder 5
  layers of chocolate cake loaded with crushed Reese’s® Peanut Butter Cups and chocolate drizzles