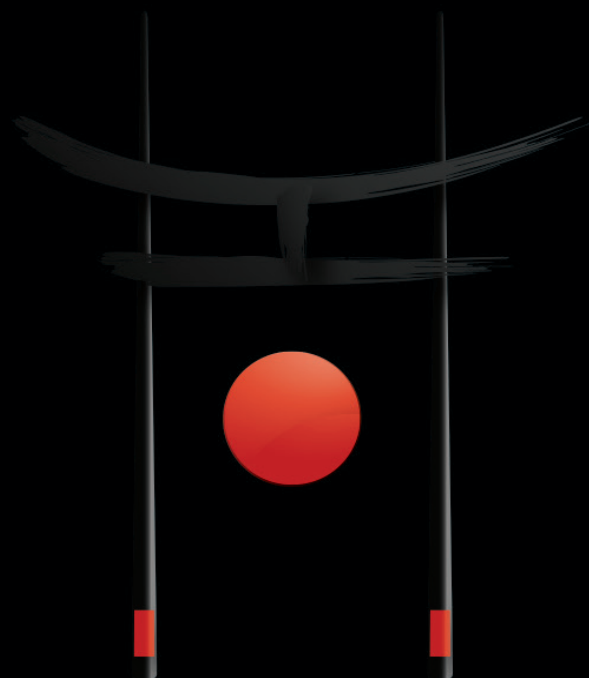




WASHOKU LUNCH SPECIAL

(11:30-2:30 PM)

L1 BENTO BOX 16.95

*Gyoza, calamari, salmon, shrimp tempura
with choice of chicken or beef*

L2 TERIYAKI CHICKEN 14.95

*Broiled chicken breast served
with vegetables and rice*



LUNCH DONBURI

Traditional donburi sauce, egg, scallions and yellow onions served on top of rice

OYAKODON 14.95

Chicken

GYUDON 14.95

Beef

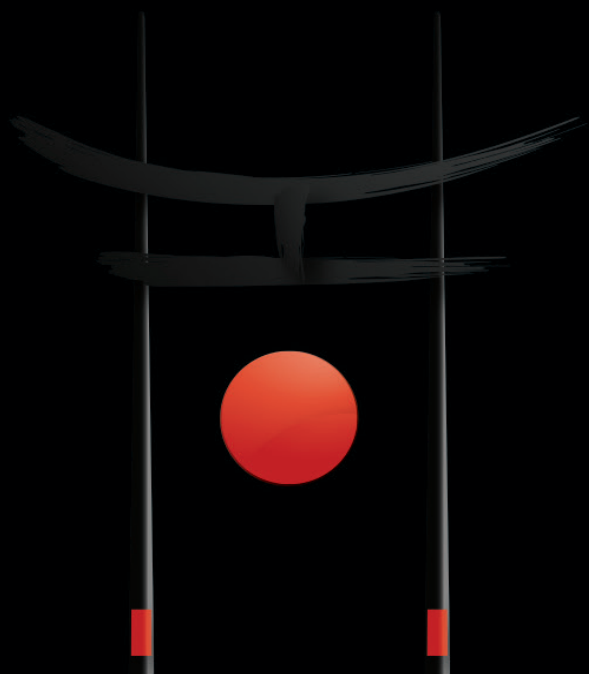
KATSUDON 14.95

Panko breaded pork or chicken

BULGOGIDON 15.95

Marinated beef over rice

SPICY BBQ DON	PORK	14.95
<i>Marinated beef over rice</i>	CHICKEN	14.95



WASHOKU LUNCH SPECIAL

(11:30-2:30 PM)

L3 TERIYAKI BEEF 16.95

New York cut beef served with vegetables and rice



CURRY RICE

Meat and vegetables cooked in a thick Japanese curry sauce served on top of rice

L6 CHICKEN CURRY 14.95



L4 KATSU 15.95

Panko breaded and lightly fried with choice of chicken or pork

L5 KATSU CURRY 15.95

Panko breaded pork or chicken

L7 YAKISOBA

Pan-fried noodles and vegetables

BEEF 15.95

CHICKEN 15.95

SEAFOOD 17.95

Food presentation may vary or is subject to change

18% charge will be added to parties of 5 or more (children included in count)

DINNER

D1 BENTO BOX

*Combination box
with choice of steak or chicken*
24.95



D2 TERIYAKI CHICKEN

*Broiled chicken breast served
with vegetables and rice*
20.95



D3 TERIYAKI BEEF

*New York cut beef served
with vegetables and rice*
27.95



D4 KATSU

*Panko breaded and lightly fried
with choice of chicken or pork*
22.95

D5 CURRY KATSU

*Panko breaded and lightly fried,
choice of chicken or pork with curry*
22.95

D6 SALMON

*Grilled salmon with choice of
capers and lemon butter cream sauce
or maple-glazed Sambal sauce
served with vegetables and rice*
27.95



D7 SPICY BBQ PORK (Korean style)

*BBQ pork in a spicy bean paste sauce
with vegetables and
rice served on a hot plate*
22.95



D8 OROSHI PONZU CHICKEN

*Garlic ponzu sauce
with vegetables and rice*
21.95



**D9 CREAMY GARLIC
PARMESAN CHICKEN**

*Wine base
mushroom, spinach, parmesan*

21.95



**D10 GARLIC PRAWNS
CREAM**

Pastry creams chilis wine sauce over rice

27.95



D11 SPICY SQUID

Stir-fried spicy squid with vegetables

27.95



**D12 MUSHROOM
OYSTER STEAK**

*Choice of rib eye or new york cut steak
and mushrooms marinated in oyster sauce
with vegetables and rice served on a hot plate*

29.95



D13 AL BAP 알밥

Assorted roe eggs served in hot pot

22.95



D15 RIBEYE STEAK

*Rib eye steak and mushrooms
in a Dijon cream sauce served with potatoes*

29.95

D14 BULGOGI 불고기

*Marinated beef, carrot, onions,
mushrooms in hot plate*

22.95

SUSHI & SASHIMI DINNER



Chirashi

SS1 SUSHI DELUXE (A)

Nigiri (8 pcs) and 1 Tekka roll

24.95

SS2 SUSHI REGULAR (B)

Nigiri (7 pcs) and 1 California roll

21.95

SS3 CHIRASHI

Assorted sashimi over sushi rice

25.95

SS4 SUSHI & SASHIMI COMBINATION

9 pcs sashimi, 5 pcs sushi and 1 tuna roll

32.95

SS5 SAPPORO LOVE BOAT 'A'

9 pcs sashimi, 8 pcs sushi, tuna roll

36.95

SS6 SAPPORO LOVE BOAT DELUXE

15 pcs sashimi, 10 pcs sushi, california roll, spicy tuna roll, and tempura eel roll

66.95

SS7 KOREAN CHIRASHI 회덮밥

Assorted raw fish over rice with mixed greens

25.95



NIGIRI



Tuna
Maguro



Yellow Tail
Hamachi



Salmon
Sake



Halibut
Hirame



Eel
Unagi



Red Snapper
Japanese Tai



Cooked Shrimp



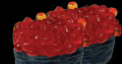
White Tuna
Albacore



Squid
Ika



Sweet Shrimp
Amaebi



Salmon Roe
Ikura



Surf Clam
Hokigai



Octopus
Tako



Mackerel
Saba



Flying Fish Roe
Tobiko



Sea Urchin
Uni



Cooked Egg
Tamago



Sweet Tofu
Inari



Scallop
Hotate

NOODLES



Spicy Seafood

N1 TEMPURA UDON

Traditional udon
with tempura shrimp
and assorted vegetables

18

N2 NABEYAKI UDON

Seafood, egg and chicken

18

N3 SPICY SEAFOOD UDON

24.95

N4 CURRY UDON

CHICKEN

18

N5 YAKISOBA

Pan-fried
noodles and vegetables
with choice of chicken or beef

18

DESSERT

TEMPURA ICE CREAM 9

Vanilla or green tea ice cream
inside batter with chocolate syrup,
whipped cream and a cherry on top

GREEN TEA ICE CREAM 5

RED BEAN ICE CREAM 5

PINEAPPLE BOAT 5

Fresh cut pineapple with oranges and cherries

SIDE ORDER

MISO SOUP 3.50

ONION MUSHROOM SOUP 3.50

FRIED RICE 3

HOUSE SALAD 3

FRENCH FRIES 5

18% charge will be added to parties of 5 or more (children included in count)

APPETIZER

A1 GYOZA 8
Pan-fried dumplings

A2 CHICKEN KARAAGE 10
Deep-fried boneless chicken



A3 POPPO YAKI 15
Grilled calamari

A4 YAKITORI 9
Skewered chicken and scallions with teriyaki sauce

A5 Broiled MUSSELS on half SHELL 11
5 broiled mussels with creamy masago sauce



A6 SOFT-SHELL CRAB 12
Lightly battered to perfection

A7 SHRIMP TEMPURA 11
2 pcs shrimp & vegetable, lightly battered

A8 SAUTEED ASPARAGUS 9
Fresh asparagus with oyster sauce

A9 AGEDASHI TOFU 9
Deep-fried tofu with sweet sauce and bonito flakes

A10 SEAWEED SALAD 7
Fresh seaweed with sesame seed oil



A11 SHRIMP WRAP 13
6 pcs pan-fried shrimp wrapped with bacon

A12 SQUID TEMPURA 15
Lightly battered deep fried



A13 TOFU STEAK 11
Pan fried tofu with teriyaki sauce

A14 EDAMAME / GARLIC EDAMAME 6 / 8
Soy beans lightly salted or in garlic sauce

A15 OSHINKO 7
Japanese pickled vegetables

A16 FRIED CALAMARI 11
Panko breaded & deep fried

A17 UNAGI HOT PLATE 26
Whole unagi with unagi sauce w/ fried garlic



A18 CHICKEN WINGS 10
Flavors: Garlic, honey butter, sweet & sour or spicy



SALAD

POKI SALAD 17
Assorted fish with mixed green

STEAK SALAD 18
Oyster steak with mix greens and balsamic soy vinaigrette dressing

CHICKEN SALAD 17
Romaine lettuce, napa cabbage, carrot, wonton flakes w/ peanut ginger dressing

SEAFOOD SALAD 18
Romaine lettuce, red onion, corn, black beans, tomato, cucumber



Steak Salad

Food presentation may vary or is subject to change

The menu is presented on a background image of a hibachi grill. The top half shows various meats and vegetables being cooked on a flat-top grill, with steam rising from the surface. The bottom half shows a close-up of a skewer of grilled beef. The menu text is centered in the middle of the image.

HIBACHI GRILL LUNCH SPECIAL

(11:30AM - 2:00PM)

1. **SAPPORO COMBO "A"** 17.95
chicken & shrimp
2. **SAPPORO COMBO "B"** 17.95
steak & shrimp
3. **HIBACHI STEAK** 15.95
4. **HIBACHI CHICKEN** 14.95
5. **HIBACHI SHRIMP** 15.95
6. **HIBACHI SCALLOPS** 17.95
7. **HIBACHI CALAMARI** 14.95
8. **VEGETARIAN with TOFU** 12.95



A1	GYOZA	8
	<i>Pan-fried dumplings</i>	
A2	CHICKEN KARAAGE	10
	<i>Deep-fried boneless chicken</i>	
A3	POPPO YAKI	15
	<i>Grilled calamari</i>	
A4	YAKITORI	9
	<i>Skewered chicken and scallions with teriyaki sauce</i>	
A5	BROILED MUSSELS ON HALF SHELL	11
	<i>5 broiled mussels with creamy masago sauce</i>	
A6	SOFT-SHELL CRAB	12
	<i>Lightly battered to perfection</i>	
A7	SHRIMP TEMPURA	11
	<i>2 pcs shrimp & vegetable lightly battered</i>	
A8	SAUTEED ASPARAGUS	9
	<i>Fresh asparagus with oyster sauce</i>	
A9	AGEDASHI TOFU	9
	<i>Deep-fried tofu with sweet sauce and bonito flakes</i>	
A10	SEAWEED SALAD	7
	<i>Fresh seaweed with sesame oil</i>	
A11	SHRIMP WRAP	13
	<i>6 shrimp wrapped with bacon & pan-fried</i>	
A12	SQUID TEMPURA	15
	<i>Lightly battered & deep fried</i>	
A13	TOFU STEAK	11
	<i>Pan fried tofu w/ teriyaki sauce</i>	
A14	EDAMAME / GARLIC EDAMAME	6 / 8
	<i>Soy beans lightly salted or in garlic sauce</i>	
A15	FRIED CALAMARI	11
	<i>Panko breaded & deep fried</i>	
A16	OSHINKO	7
	<i>Japanese pickled vegetables</i>	
A17	POKI SALAD	17
	<i>Assorted sashimi w/ mixed greens & poki dressing</i>	
A18	CHICKEN WINGS	10
	<i>Flavors: Garlic, honey butter, sweet & sour or spicy</i>	
A19	UNAGI HOT PLATE	26
	<i>Whole unagi with unagi sauce w/ fried garlic</i>	



HOUSE DINNERS

CHI	HIBACHI CHICKEN	21.95
ST	HIBACHI STEAK	27.95
FM	FILET MIGNON (TENDELOIN)	35.95
SAL	HIBACHI SALMON FILET	27.95
SHR	HIBACHI SHRIMP	27.95
SCA	HIBACHI SCALLOPS	29.95
CAL	CALAMARI STEAK	25.95
VEG	VEGETARIAN DELIGHT with TOFU	18.95

COMBINATION DINNERS

SHRC	CHICKEN & SHRIMP	29.95
STCH	STEAK & CHICKEN	29.95
STSR	STEAK & SHRIMP	32.95
STC	STEAK & SCALLOPS	35.95
FLB	FILET MIGNON & LOBSTER TAIL	48.95
FSR	FILET MIGNON & SHRIMP	37.95

All Dinners are served with

SOUP	Japanese clear soup
SALAD	Fresh garden salad topped w/ Sapporo special house dressing
SAUCES	Sapporo special house ginger, original mustard and shrimp sauce
SHRIMP APPETIZER	Delicious gulf fried shrimp
VEGETABLES	fresh zucchini, mushroom, onions and broccoli
STEAMED RICE	Japanese rice

18% charge will be added to parties of 5 or more (children included in count)



COCKTAILS

Tokyo Old Fashioned 12

Barrel-aged suntory toki whisky, muddled orange, luxardo cherry

Sapporo Margarita 12

Cazadores blanco, sweet & sour, fresh lime juice w/ grand marnier floater

Sake Melonsickle 13

Tyku coconut sake, melon liquer, coconut puree, splash of sour

Seaside Breeze 13

Tykeu cucumber sake, ruffino Prosecco, frsssh lime

Cucumber Cooler 12

Tyku cucumber sake, fresh lime, lemonade, soda

Blueberry Sour Seltzer 12

Blueberry puree muddled w/ fresh blueberry, lime juice, soda

Raspberry Cooler 12

Bacardi raspberry, sprite, mint, lime, fresh raspberry

Yuzu Seltzer 12

Grey goose, yuzu, fresh citrus juice

Montrey Breeze 12

Ruffino presecco, agave nectar, grapefruit juice

Red Lotus 11

Grey goose, sobo lychee liquer, lime garnish

Amai Tai 12

Malibu rum, white & dark rum, orange & pineapple juice float of cruzan black strap rum, amaretto

Mango Spice 12

Patron silver, ancho reyes chile liquer, mango puree, tripple sec, lime garnish

Crouching Tiger 12

Patron silver, lychee liquer, sweet & sour, topped w/ ginger beer & lemon garnish

Japanese Maid 12

Barrel-aged suntory toki whiskey, lime juice, agave nectar, mint leaves, slices of cucumber

Monterey Blue 13

Barcardi raspberry, dekuypier blue curacao, malibu rum, passoa dragon fruit liquer

Lychee Martini 11

Grey goose, lychee liquer, lychee garnish

Umeshu Tonic 11

Bombay gin, choya umeshu w/ plum, tonic, cucumber garnish

Japanese Mule 12

Gre goose, choya classic plum liquer, ginger beer, lime