

Hibachi Menu

Soup

- Seafood or Spicy Seafood Soup** \$8
mix seafood, shitake & enoki mushroom in clear broth
- Wasabi Lobster Dumpling Soup** \$9
asparagus, shitake mushrooms, ginger & light soy mushroom broth

Salad

- Seaweed Salad** \$5
marinated seaweed salad tossed with sesame seeds
- Thai Chicken Salad** \$11
grilled chicken, cashew nuts, mandarin oranges, mixed greens, crisp noodles, with Thai dressing
- Crackling Calamari Salad** \$12
cucumber, tomato and citrus-lime dressing
- NEW Grilled Steak Salad** \$12
Red onion, spring mixed, crispy shitake mushroom with sesame ginger dressing and balsamic glazed
- Wasabi Tuna Salad** \$12
seared tuna, asparagus, avocado, cherry tomatoes, mixed greens with light wasabi dressing

Signature Roll

- California Roll** \$5.5
crab stick, cucumber, avocado
- Philadelphia** \$5.5
smoked salmon, cream cheese, scallion
- Spicy tuna roll** \$5.75
Spicy salmon roll, or spicy yellowtail roll
- Shrimp Tempura Roll** \$6.95
shrimp tempura, eel sauce
- NEW Phuket Island Roll** \$14
Shrimp temp, peanut, avo, Thai basil topped wt jumbo Alaskan crab meat and pad Thai sauce
- NEW South-West Roll** \$14
Cajun spice crusted white tuna roll, topped wt grilled scallions, avo, tomato coulis, spicy mayo and wasabi aioli
- Tuna Amazing Roll** \$14
white tuna tempura, spicy tuna, avocado, topped with peppered tuna, mango-eel sauce
- Hadeed Roll** \$14
spicy tuna, salmon, yellowtail, avocado, wrapped in soy bean nori, spicy sweet plum sauce

Kitchen Appetizer

- Edamame** \$5
steamed young soy-beans tossed with sea salt
- Pork or vegetable gyoza** \$5.5
Pan-fried pork or steamed vegetable dumplings
- Tatsuta-Age** \$6
fried chicken tenders with tonkatsu sauce
- Beef Negimaki** \$7
grilled beef rolled with scallion and teriyaki sauce
- Chicken Satay** \$7
grilled chicken skewer with Thai peanut sauce
- SPICY Chicken Lettuce Wrap** \$10
Sriracha, ice burg lettuce, crispy onion, Hoisin sauce
- Calamari** \$10
whole BBQ or crispy sushi grade calamari
- Crispy Ginger Duck Roll** \$11
shredded Peking Duck, baby mixed, avocado, sesame & balsamic glazed
- Hamachi Kama** \$12
Oven roasted yellow tail Collar served with spicy mango salsa and balsamic glazed
- Rocky Shrimp** \$12
tempura shrimp with Japanese dressing

Sushi Appetizer

- NEW Togarashi White Tuna** \$8
Thinly sliced white tuna with miso-lime sauce
- NEW Sashimi Pizza** \$13
tuna, yellowtail, salmon with sun-dried tomato salsa, tobiko, sasame, scallion, avocado and wasabi aioli
- NEW Stripe Bass Carpaccio** \$10
Cilantro-Lime vinaigrette, mustard seed and pineapple marmalade
- Sawa Sashimi** \$10
Tuna Sashimi With Maui onion soy dressing
- Salmon Toro Tartar** \$10
diced, with mango & black caviar, momichi nuta sauce

More Menus Available Upon Request

SEASIDE - HIBACHI MENU



Single Item

Vegetables	15
Chicken	18
Shrimps	20
Salmon	20
Steak	21
Scallops	22

Combination

Chicken & Shrimp	20
Chicken & Steak	23
Steak & Shrimp	25
Steak & Scallop	26
Shrimp & Scallop	26

Upgrade Steak for Rib Eye for \$2 more

Emperor's Dinner

Duck Breast	Honey Teriyaki style Breast of Duck	23
Sea Bass or White Tuna	With Rich and Tangy Oriental Sauce	23
Rib Eye	14 Ounce Choice cut Rib Eye steak	25
Imperial	Filet Mignon fit for royalty	29
Twin Lobster Tail	twin 8oz Brazilian Large lobster tails	35
Emperor's Deluxe	lobster tail, Filet Mignon, scallop & shrimp	39

Kid's Dinner

Chicken or Vegetable	12
Shrimp or Scallop	13
Steak or Salmon	13
Filet Mignon	16

We Serve Certified Angus Beef

Hawaiian Pork Loin with Pineapple, Mango, and Sweet Chili Sauce	22
Seafood Lover for Two (Lobster, Scallop, Shrimp, Salmon And White Tuna)	55

all hibachi dinner served with soup, salad, fried rice, vegetable & shrimp appetizer

\$6 will be charged for sharing,

18% gratuity for party of 6 or more

