



BISTRO

APPETIZERS

SEA SALT EDAMAME	\$6
SUMO GYOZA	\$8
VEGETABLE EGGROLLS	\$7
AGE TOFU	\$8
SHRIMP COCKTAIL	\$9
FRIED SUSHI	\$12
SHRIMP TEMPURA	\$12

HIBACHI MENU

4 OZ EACH PROTEIN, SALAD, SOUP, FRIED RICE & VEGETABLES

CHICKEN & SHRIMP	\$20
STEAK* (+7 \$ FILET*) & CHICKEN	\$22
STEAK* (+7 \$ FILET*) & SHRIMP	\$23
STEAK* (+7 \$ FILET*), CHICKEN & SHRIMP	\$25
STEAK* (+7 \$ FILET*), CHICKEN & SALMON	\$31
STEAK* (+7 \$ FILET*), CHICKEN & SCALLOPS	\$31
SALMON, SHRIMP & SCALLOPS	\$34

ENTREE

SERVED WITH SAUTEED VEGETABLES

PAN SEARED SALMON 6oz	\$20
TUNA STEAK * 6oz	\$22
RIBEYE * 10 OZ	\$26

SIDES

FRIED RICE	\$4
VEGETABLES MEDLEY	\$6
FRENCH FRIES	\$4

\$7 SPLIT PLATE CHARGE. SERVICE CHARGE OF 18% WILL BE ADDED TO ALL PARTIES OF 5 OR MORE.

*Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



BAR MENU

BOTTLE BEER

MICH ULTRA	\$4
COORS LIGHT	\$4
BUD LIGHT	\$4
CORONA	\$5
MODELO	\$5
ICHIBAN	\$6
SAPPORO	\$6
SAPPORO LIGHT	\$6



WINE

MOSCATO	\$6
PINOT GRIGIO	\$6
SAUVIGNON BLANC	\$7
CHARDONNAY	\$8
RIESLING	\$8
CABERNET	\$8
MERLOT	\$8

COCKTAILS

PLUM SOUR	\$9
Plum wine, Sweet and Sour Mix, topped with grenadine	
PLUM PUNCH	\$9
Plum Wine, Cranberry, Orange and Pineapple Juice	
PINEAPPLE EXPRESS	\$10
Hennessy, Amaretto, Pineapple Juice	
MALIBU BAY BREEZE	\$10
Malibu, Cranberry, Orange, and Pineapple Juice	
PEACH LEMON DROP	\$10
Peach and Lemon Vodka, Sweet and Sour Mix	
BLOSSOM MARGARITA	\$14
Tequila, Triple Sec, Margarita Mix, Blue Curacao	

RESERVATION REQUIRED FOR ALL PARTIES OVER 10
 48 HOUR NOTICE IS REQUIRED FOR ALL PARTIES OVER 10
 NO RETURNS- NO REFUNDS. NO EXCEPTIONS.

