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Edamame \$8.00

Steamed young soybeans lightly sprinkled with sea salt.

Potstickers \$10.00

Pork or Vegetable Japanese dumplings served with a zesty sauce.

Egg Rolls \$12.00

Pork and Vegetable egg rolls, fried and served with a selection of sauces.

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California Roll \$12.00

Served with sushi rice, nori, crabmeat, avocado, cucumber, wasabi ginger

Spicy Tuna Roll \$12.00

Filled with fresh tuna paired with cucumber, siracha, green onions, and nori, topped with a sprinkle of sesame seeds.

Veggie Roll \$12.00

Avocado, cucumber, and carrots in seasoned rice topped with a sprinkle of sesame seeds.



LIL SAMURAI

Kids Shrimp Teppanyaki \$13.00

A kid-sized shrimp dinner, grilled on the Teppanyaki, served with a side of fried rice and fresh vegetables.

Kids Veggie \$11.00

Combo
A kid-sized combination of fried rice and vegetables or Tofu.

Kids Chicken Teppanyaki \$11.00

Mini portion of grilled chicken thigh, served with a side of fried rice and vegetables

Kids Steak \$15.00

Teppanyaki
Mini portion of grilled steak, served with fried rice and vegetables

LOCALLY SOURCED MEAT

All of our meats are locally sourced from Cherry Street Meats.

TEPPANYAKI

Emperor's Delight

\$34.00

A combination of Bulgogi Beef and Teriyaki Chicken, grilled to perfection and served with teppanyaki vegetables and rice.

Teppanyaki Steak & Chicken

\$34.00

Steak and juicy chicken grilled together with vegetables served with fried rice, and two dipping sauces.

Seafood Supreme

\$34.00

A delightful combination of succulent shrimp and tender sea scallops, served with our signature vegetables, fried rice, and two dipping sauces.

Teppanyaki Trio

\$38.00

Cedar River Natural Angus prime New York steak, free-range chicken thigh, and shrimp. Served with our signature vegetables and fried rice

Samurai Supreme

\$62.00

5 oz Lobster tail, succulent shrimp, and Cedar River Natural Angus prime New York steak grilled to perfection and served with grilled vegetables and rice.

Imperial Feast

\$89.00

10 oz Lobster tail and a center-cut 12 oz Cedar River Natural Angus prime filet served with our signature vegetables, fried rice, and two dipping sauces.

TEPPANYAKI

Teppanyaki Teriyaki Chicken

\$22.00

10 oz of natural boneless skinless chicken thigh, grilled to perfection at your table, accompanied by our signature vegetables, and fried rice.

Teppanyaki Prime NY Steak

\$32.00

12 oz Cedar River Natural Angus Prime New York steak, accompanied by our signature vegetables, and fried rice.

Teppanyaki Prime Angus Filet

\$42.00

6 oz Cedar River Natural Angus Prime Filet, accompanied by our signature vegetables, and fried rice.

Teppanyaki Shrimp

\$27.00

8 Succulent shrimp seared on the teppanyaki grill, accompanied by our signature vegetables, and fried rice.

Teppanyaki Bulgogi Pork

\$22.00

Slices of pork marinated in a savory and slightly spicy blend of gochujang (Korean chili paste), accompanied by our signature vegetables, and fried rice.

Teppanyaki Bulgogi Beef

\$27.00

Tender slices of Sirloin marinated in a savory and slightly spicy blend of gochujang (Korean chili paste), accompanied by our signature vegetables, and fried rice.

Teppanyaki Ahi Tuna

\$29.00

Ahi tuna filet brushed with our garlic pepper glaze, accompanied by our signature vegetables, and fried rice.

Teppanyaki Tofu

\$24.00

10 oz savory Tofu with house made teriyaki and served with our signature vegetables, and fried rice.

DOUBLE IT

Ask your server to double your order!

All solo acts come with two dipping sauces.

TEPPANYAKI

Due to the group nature of teppanyaki cooking, not all dishes can be prepared in this style to accommodate food allergies. However, we can accommodate you by cooking your meal in our kitchen and serving it at your teppanyaki table.