

Comes with Fried, white or brown rice and fried noodle along with 2 pieces of Shrimp. Come with Mushroom Soup. \$1 additional for Salad.
 All Hibachi Meals come with Home made Ginger sauce and Mustard Sauce

HIBACHI MENU

Emperor's Dinner

Filet Mignon Hibachi	\$25	Filet Mignon & Chicken	\$25
Lobster Tail & Shrimp	\$27	Lobster Tail & Chicken	\$27
Seafood Ginza	\$34	Lobster Tail & Steak	\$27
shrimp, scallops & lobster tails		Filet Mignon & Lobster Tail	\$31
Lobster Tails	\$28	Emperor's Deluxe	\$38
Chilean Seabass	\$25	Filet Mignon, lobster, shrimp and scallop	

Royal Banquette Treatment

Rosemary chicken, Steak & Salmon	\$32
Rosemary chicken, Steak & Scallop	\$32
Rosemary chicken, Steak & Shrimp	\$32
Filet Mignon, Lobster Tail & Shrimp	\$38
Filet Mignon, Chicken & Shrimp	\$32
Filet Mignon, Salmon & Shrimp	\$40
Filet Mignon, Scallop & Lobster Tail	\$39
Lobster Tail, Shrimp & Steak	\$35
Lobster Tail, Salmon & Shrimp	\$35
Lobster, Chicken & Steak	\$35

Hibachi Sides

Hibachi Fried Rice	\$5	Vegetable	\$8
Sirloin Steak, Scallop or Salmon	\$8	Chicken	\$6
Lobster Tail	\$15	Shrimp	\$7
Filet Mignon	\$10	Hibachi Noodles or Fried Rice	\$5




Soup

- Miso Soup** \$3
Seaweed, Tofu, Scallion
- Mushroom Soup** \$3
Enoki mushrooms, fried onions and scallions in a chicken broth
- Chicken Wonton Soup** \$6
Chicken Wonton, with Baby Spinach and Oyster Mushrooms served in Chicken Ginger Broth
- Chicken Tum Yum** \$6
Mushroom, Bell Peppers, Baby Corn, Tomato and Cilantro
- Spicy Egg Drop Soup** \$6
Served with Spinach and Tiger Shrimp
- Seafood Miso Soup** \$8
Clams, Shrimp, Crab, Scallop and Julienne Ginger in a Miso Broth

Salad



Indicate there is raw fish in this item

- Simple Salad** \$2 Small \$6 Large
Mixed Green Salad, Tomatoes and Cucumber served with our famous Ginger Dressing
- Avocado Salad** \$6
Mixed Green Salad and Avocado. Garnished Sesame seeds served with our famous Ginger Dressing
- Seaweed Salad** \$5.5
-  **Kani Salad** \$7
Kani, Cucumber, Tobiko & Spicy Mayo on a bed of spring mix salad.
-  **Dirty Salad** \$8
Seaweed salad and Kani salad combined with crunchy, tobiko and spicy mayo.
-  **Seared Pepper Tuna Salad** \$12
Pepper Tuna, Spring Mix Served with a Soy Onion Dressing

Appetizer

- Edamame** \$5
Steamed Japanese Soy Beans served with Hawaiian black sea salt.
- Seasoned Edamame** \$6
Sautéed Japanese Soy Beans with Ginza spicy seasoning
- Shrimp Shumai** \$6
Steamed Shrimp Dumplings served with our classic dumpling sauce.
- Gyoza** \$6
Pan Fried or Steamed, Beef or Vegetable Dumplings served with our classic dumpling sauce.
- Dim Sum Platter** \$8
Served with our classic dumpling sauce.
- Satay** \$7
3 Pieces of marinated curry Chicken or Beef served with peanut sauce.
- Miso Eggplant** \$5
Sautéed Japanese eggplants with Miso Yuzu sauce.
- Haru Maki** \$4
Crispy Japanese Vegetable Spring Roll.
- Tempura** \$7
Deep fried batter Chicken or Shrimp tempura served with Tempura dipping sauce
- Korean Style Calamari** \$10
Served with a Sweet Chili Sauce
- Rock Shrimp Tempura** \$10
Tempura shrimp served with creamy Yuzu Chilli sauce
- Beef Negimaki** \$8
Beef Stuffed with Scallions Served with a Truffle Balsamic Kaybayki Sauce
- Seafood Pancake** \$10
Shrimp, Scallop, Kani, Bell Peppers, Cabbage, Scallion Pan Fried served with dumpling Sauce & BBQ.
- Lettuce Wraps** \$10
Choice of Chicken or Shrimp sautéed with Pine Nuts, Celery, Water Chestnuts, Mushrooms and fried rice noodles served with Hoisin sauce.



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Sushi Bar Appetizer

Sushi Sampler	\$11
5 pieces of assorted sushi drapes on top of sushi rice	
Sashimi Sampler	\$13
9 pieces of assorted sashimi without sushi rice	
Peppered Tuna Tataki	\$10
Honey Wasabi Mayo, Crunchy, Tobiko and chives served with Spring mixed salad with Ruta dressing.	
Yellowtail Jalapeño	\$12
Yellowtail topped with Jalapeño, Tobiko and Chives served with a Yuzu sauce	
Tuna Wasabi Dumplings	\$10
Avocado, Wasabi Tobiko, Crab Meat, Seaweed Served with a Honey wasabi mayo.	
Salmon Toro Tartar	\$12
Diced Salmon & Mango, Crunch and Caviar served with Ruta sauce, garnished with Seaweed powder.	
Golden Salmon	\$12
Salmon Sashimi Wrapped with Spicy Crab, Radish Sprouts Served with Ruta sauce.	

Sushi or Sashimi A La Carte

Add additional \$1 for sashimi order

Sushi Price

😊 Ebi ~ Shrimp	\$3
😊 Tako ~ Octopus	\$3
😊 Smoked Salmon	\$3
😊 Ika ~ Squid	\$3
😊 Kani ~ Mock Crab Meat	\$3
😊 Hokigai ~ Red Clam	\$3
😊 Unagi ~ Eel	\$3
Sake ~ Salmon	\$3
Maguro ~ Tuna	\$3
Makaga ~ White Tuna	\$3
Hirami ~ Fluke	\$3
Hamachi ~ Yellowtail	\$3
Suzuki ~ Strip Bass	\$3
Tobiko ~ Flying Fish Eggs	\$3
Ikura ~ Salmon Caviar	\$3
Ama-Ebi ~ Raw Sweet Shrimp	\$5
Toro ~ Fatty Tuna	\$M/P
Kanpachi ~ Baby Yellowtail	\$M/P
Uni ~ Sea Urchin	\$M/P

Roll or Hand Roll

Additional charge applies to Brown Rice \$.50, Tobiko \$1 or Cucumber Wrap \$2

Tuna or Salmon Roll	\$5
Tuna Cucumber or Avocado	\$5.5
Spicy Tuna, Spicy Salmon or Spicy Yellowtail Roll ...	\$6
Spicy Tuna Crunch Roll	\$7
Spicy Yellowtail Roll	\$6
Yellowtail Scallion Roll	\$5
Spicy Crab Roll	\$6
Avocado or Cucumber Roll	\$4
😊 Eel with Cucumber or Avocado Roll	\$5.5
😊 Shrimp with Cucumber or Avocado Roll	\$5.5
😊 California Roll	\$5
😊 Philadelphia Roll	\$6
😊 Peanut Avocado Roll	\$5
😊 Vegetarian Roll	\$5
😊 Chicken or Shrimp Tempura Roll	\$7.5
😊 Sweet Potato Tempura Roll	\$4



18% gratuity may be added to parties of 6 or more

Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness.



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Sushi Bar Entrée All entrées served with Miso or Mushroom soup

Ginza Sushi Dinner	\$22
Nine Pieces of Sushi with a Tuna Roll (Chef's Choice)	
Ginza Sashimi Dinner	\$26
Eighteen Pieces of Sashimi (Chef's Choice)	
American Sushi	\$24
3 Pieces of Tuna, 3 Pieces of Salmon and 3 Pieces of Yellowtail Sushi with a Salmon Avocado Roll	
American Sashimi	\$28
6 pieces of Tuna, 6 pieces of Salmon, 5 pieces of Yellowtail Sashimi	
Sushi Sashimi Combo	\$28
Five Pieces of Assorted sushi and Nine Pieces of Assorted Sashimi with a Spicy Tuna Avocado Roll	
Spicy Maki Combo	\$15
1 spicy tuna roll, 1 spicy salmon roll and 1 spicy California roll	
Sushi for Two	\$42
16 pieces of assorted sushi with a Godzilla roll	
Love Boat (for Two)	\$55
Eight Pieces Sushi and Twenty Pieces of Sashimi with a Ginza Chef Roll	

Ginza Special Rolls Additional charge applies to Brown Rice \$1 on Special Rolls

Angry Dragon Roll \$15

Shrimp Tempura, Spicy Tuna & Papaya. Topped with spicy crab, garnished with seaweed powder served with Ruta sauce and Eel sauce.

Ginza Chef Roll \$15

Salmon, Yellowtail, Radish Sprouts & Asparagus Inside. On top, Tuna, Avocado, Tobiko & Crunchy Served with Spicy mayo and BBQ Eel Sauce.

Seasons Roll \$15

Tuna, Yellowtail, Salmon & Avocado Inside, Topped with a Rainbow of Tobiko's

French Connection

White Tuna, Spicy Crab, Crispy Onion Wrapped in a Soy Nori with Salmon & Avocado on Top Served with Ruta, Yuzu sauce and Siracha Sauce.
\$15

Volcano Roll \$15

Fresh Tuna Steak, Mint Leaf, Parmesan Cheese wrapped with Soy nori. Deep fried with Panko Crusted. Cut into 6 big pieces, topped with spicy crab served with BBQ Eel & Spicy Mango Sauce and garnished with chives, tobiko and crunchy.

King Crab Crunch Roll

Crab and White fish wrapped with seaweed and rice. Lightly Panko crusted deep fried. Topped with Spicy tuna served with Ponzu, Spicy Mayo, BBQ Eel, Yuzu Sauce. Garnished crunchy, Tobiko and Chives.
\$16

Out of Control Roll \$15

Salmon, White Tuna, Lobster Salad, Avocado wrapped with Soy Nori. Topped with sliced Mango Served with Mango sauce and tobiko.

Paradise Roll

spicy crab, avocado & shrimp tempura wrapped Soy nori. Topped with spicy salmon, served with spring mix Honey wasabi, Ruta and Garlic Yuzu sauce.
\$17

Kiss of Fire \$18

Shrimp Tempura, Cream Cheese, Asparagus, Avocado and Spicy White Tuna. Topped with Tobiko and chives. Served with a BBQ Eel Sauce and Spicy mango sauce.

Princess Roll

Tuna, Salmon, Yellowtail, Asparagus, Cilantro inside. Topped with Spicy Tuna and garnished with Bonito Flake, Chives and tobiko. Served with Spicy mayo & Mango Sauce.
\$16

Wintonbury Roll \$15

Salmon Tempura, asparagus & radish sprouts inside, Peppered Tuna & avocado on top. Served with Spicy Mayo and BBQ Eel sauce. Garnished with Crunchy, Tobiko and Chives.

Springtime Roll \$15

Spicy Tuna & Spicy crab Inside wrapped with seaweed and rice topped with slice avocado, Seared White Tuna & Seared Salmon. Served with a Spicy Mayo and BBQ Eel Sauce. Garnished with Tobiko, Crunchy and Chives.

Angel Roll \$15

Peppered tuna, Crunchy, Radish sprouts & Wasabi inside. Topped with Salmon, Eel, Avocado served with Spicy mayo, Eel sauce and Wasabi mayo.

Great American Roll \$16

Spicy Tuna and Asparagus wrapped with Soy nori and rice. Topped with Yellowtail, Salmon and Avocado. Garnished with Crunchy, Tobiko and Chives served with Spicy mayo and Eel sauce.



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Kitchen Entrée

Entrée served with miso soup, and white or brown rice

Filet Mignon	\$24
Fingerling potatoes, Baby Spinach, King Oyster mushrooms served with a creamy peppercorn sauce.	
Broiled Boneless Short-Ribs	\$18
Sweet Potato, Vanilla bean, Apple and Ginger. Garnished And Sugar Snow Peas	
Florida meets Japan	\$21
Broiled Jumbo Shrimp with Japanese Eggplant, Sugar Snow Peas Served with a Kimchee Creamy Sauce	
Chilean Sea Bass	\$24
King Oyster Mushroom, Sugar Snow Peas, Asparagus with a Miso Glaze	
Pan Seared Tuna Steak	\$22
Wok Veggies Fried Rice and Red, and Green Pepper, Corn Kernel, Spinach and Oyster mushrooms. Topped with a Mango & Papaya Salsa and a Truffle Balsamic Kaybayaki Sauce.	
Sweet Chili Salmon	\$20
Served with sautéed Bok Choy in a Sweet Chili Sauce and Mustard sauce.	
General Tao's Chicken	\$18
Served with Broccoli	
Penang Curry "Northern Malaysia" Chicken or Shrimp	\$15/\$17
Red bell peppers, Onions, Zucchini , Sugar Peas, Eggplant and Asparagus	
Ginger Chicken / Shrimp	\$15/17
Served with Onions, Bell Peppers, Scallion and Ginger with Teriyaki Sauce	
Vegetable / Shrimp Tempura	\$14/18
Light Tempura Batter Served with a Tempura Sauce	
Teriyaki Chicken / Steak / Shrimp / Salmon	\$16/19/19/19
Served with Caramelized Onions in a Teriyaki Sauce. Garnished with Broccoli and Baby corn.	
Basil Chicken / Shrimp	\$15/17
Fresh Basil, Bell Peppers, Asparagus, Onions, Sugar Peas in a Basil sauce.	

Ginza Noodle Dishes

Yaki Soba: Choice of Veggies / Chicken, Beef or Shrimp	\$12 / \$15
Onions, Bell Peppers, Oyster Mushroom, Scallions and Napa Cabbage.	
Nabeyaki Udon	\$15
Japanese Udon Noodle Soup with Chicken Stock, Crab, Chicken, Fish Cakes, Poached Egg. Dish comes with 2 Pieces of Shrimp Tempura on the side.	
Yaki Udon	\$18
Japanese Udon Noodles with Shrimp, Crab, Scallops and a Fish Cake Served with Seasonal Vegetables.	
Pad Thai: Veggies / Chicken or Beef / Shrimp	\$12 / \$15 / \$16
Aged Tofu, Bell Peppers, Egg, Onions, Bean Sprout, Rice Noodles, Peanuts and Fresh Lime.	

Side Dishes

Hibachi Noodles or Fried Rice	\$5		Garlic Bok Choy	\$5
Hibachi Fried Rice	\$5		Steamed Broccoli	\$5

Kid's Menu

Ginza Chicken Fingers
\$7
Chicken Hibachi
\$11
Shrimp or Steak Hibachi
\$12

Served with ~~crispy~~ ^{deep fried} w. light tempura batter and served with sweet tempura sauce
Shumai and White rice
on None Hibachi Meal

Shrimp Tempura

\$11
Vegetable Hibachi
\$9

Lobster or Filet Mignon Hibachi
\$15