

Kitaro Hibachi

Lunch served Monday-Saturday 11-3

Appetizers

Sweet and Spicy Shrimp	Breaded shrimp tossed in our sweet and spicy sauce	9
Egg Rolls	Pork and vegetables with sweet chili sauce	7
Pot Stickers	Pork pot stickers topped with green onions and sesame seeds served with soy ginger sauce	8
Teriyaki Chicken Lettuce wraps	Teriyaki chicken, water chestnuts, mushrooms and onions served with lettuce	8
Fried Calamari	Calamari lightly breaded and fried	9
Edamame	Young soy beans steamed with sea salt	7
Vegetable Spring Rolls	Cabbage and Vegetable rolls served with sweet chili sauce	7
Tempura	Battered and fried Shrimp, or Shrimp and Vegetable	7
Crab Rangoon	Handmade crab Rangoon served with sweet chili sauce	7
Seared Ahi Tuna	Sear Ahi Tuna topped with sweet balsamic glaze	12

Soups and Salads

Miso Soup	Traditional soup with tofu, green onion, mushroom and seaweed	3
Hibachi Soup	Broth based with green onion and mushrooms	3
Seaweed Salad	Marinated seaweed with sesame oil and sesame seeds	6
Squid Salad	Marinated squid with sesame oil and sesame seeds	6
House Salad	Lettuce blend with tomatoes, cucumbers and crunchy noodles	5

Kid Meals(10 and under)

Grilled Hot Dog	Served with Fries or Sweet Potato Fries	7
Grilled Cheese Sandwich	Served with Fries or Sweet Potato Fries	7
Fresh battered Chicken Tenders	Served with Fries or Sweet Potato Fries	7
Hibachi Shrimp	Served with Fried Rice and Vegetables	11
Hibachi Steak	Served with Fried Rice and Vegetables	12
Teriyaki Chicken	Served with Fried Rice and Vegetables	11

Nigiri

All Nigiri is 2 pieces per order

*Crab Stick	4	*Red Snapper	5	Smoked Salmon	6
Fresh Water Eel	6	*Salmon	6	*Squid	6
*Egg	4	Salmon Roe	6	Octopus	6
*Flying Fish Egg	6	Scallop	8	*Tuna	6
*Shrimp	6	*Super White Tuna	6		
*Mackerel	5	Yellow Tail	6		

Sushi Rolls

*Alabama	Smoked Salmon, Avocado, Cream Cheese	8
*Alaska	Salmon, Avocado, Cucumber	8
*Aspen	Tempura Asparagus, Smoked Salmon, Cream Cheese	8
*Avocado	Avocado	6
*Boston	Tuna, Avocado, Cucumber	8
*California	Crab, Avocado, Cucumber, Smelt Roe	8
Caterpillar	Eel, Cucumber wrapped with Avocado and Smelt Roe	12
*Crispy Calamari	Fried Calamari, Eel sauce, Mayo, Green Onion	8
*Crunchy Crab	Crab, Cucumber, Smelt Roe, Mayo, Crunchy	8
*Crunchy Shrimp	Shrimp, Cucumber, Smelt Roe, Mayo Crunchy	8
Dragon	California wrapped with Eel, Avocado, and Eel Sauce	13
Eel & Cucumber	Eel, Avocado, Cucumber	9
Geisha Big Roll	Fried Lobster, Crab, Avocado, Smelt Roe, Tuna, Crunchy, Spicy Mayo, Eel Sauce	25
Golden Lobster	Fried Lobster, Crab, Cucumber, Smelt Roe	14
*Kappa	Cucumber	4
King Kong	Softshell Crab, Shrimp, Asparagus, Radish Sprout, Crab, Eel Sauce, Spicy Mayo	21
Kitaro Special	Tempura Shrimp, Cucumber, Eel, Eel Sauce, Crunchy, Tobika	17
Mexican	Tempura Shrimp, Crab, Avocado, Spicy Mayo, Smelt Roe	9
*Philadelphia	Salmon, Cream Cheese, Cucumber	8
Rainbow	California Roll wrapped with Shrimp, Tuna, Red Snapper, Salmon, Avocado	14
San Francisco	California Roll wrapped with Shrimp and Avocado	14
*Spicy Tuna	Spicy Tuna, Cucumber, Smelt Roe	9
Spicy Yellow Tail	Yellow Tail Tuna, Green Onion, Spicy Mayo, Siracha	12
Spider	Soft Shell Crab, Avocado, Cucumber, Smelt Roe	12
*St. Charles	Fried Red Snapper, Cream Cheese, Cucumber	8
Sunrise	California roll wrapped with Tuna and Avocado	14
Sunset	California roll wrapped with Salmon and Avocado	14
*Tekka	Tuna	6
*Vegetable	Kampyo, Avocado, Burdock, Radish Sprout, Cucumber	8
Volcano	California roll topped with Spicy Scallop mayo, Smelt Roe	12
White Tiger	Salmon, Avocado, Cucumber, seared Scallop, Eel Sauce, Tobiko	14
Yo-Yo	Fried Tuna, Salmon, Yellow Tail, Green Onion, Cream Cheese, Smelt Roe	10

Tempura Deep Fried Rolls

*Cardinal	Shrimp, Crab, Cucumber, Smelt Roe	9
*Crazy Boy	California Roll, Eel Sauce, Spicy Mayo	9
*Fried Philly	Salmon, Avocado, Cream Cheese, Eel Sauce	9
*Kentucky	Crab, Salmon, Avocado, Cream Cheese	9
*Fried Spicy Tuna	Spicy Tuna, Cream Cheese, Eel Sauce, Spicy Mayo	9
*Upside Down Shrimp	Shrimp stuffed with Rice and spicy Scallop, topped with Spicy crab and Eel Sauce	9

*Nigiri and Sushi Rolls are 1/2 price Monday thru Thursday 11-2 (Dine in only and not available on Holidays)

These items are served raw or under cooked, or contain (or may contain) raw or under cooked ingredients. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness

Hibachi

All Entrees come with soup, Fried Rice, Vegetables. Dinner also comes with salad and Noodles

Lobster	Fresh Lobster with lemon, butter and a touch of soy sauce	45
Filet Mignon	Grilled Filet with choice of garlic and mushrooms	29
Scallops	Sautéed in butter, lemon and soy sauce	29
New York Steak	Prime cut strip steak with choice of garlic and mushrooms	(13 Lunch) 21
Mahi-Mahi	Grilled with lemon, butter and soy sauce	(12 Lunch) 19
Tuna Steak	Ahi Tuna sautéed in lemon and butter	(12 Lunch) 19
Shrimp	Sautéed in lemon, butter and soy sauce	(12 Lunch) 19
Salmon	Grilled Salmon with teriyaki sauce	(12 Lunch) 19
Teriyaki Chicken	Boneless chicken with teriyaki sauce	(12 Lunch) 18
Hibachi Vegetables	Fresh vegetables sautéed in soy sauce	(11 Lunch) 15

Combinations

Chicken with choice of:

Lobster	35
Scallops	27
Shrimp	20
Tuna	20
Salmon	20
Mahi-Mahi	20

New York Steak with choice of:

Lobster	40
Scallops	32
Shrimp	25
Salmon	25
Tuna	25
Mahi-Mahi	25
Chicken	23

Filet with choice of:

Lobster	45
Scallops	34
Shrimp	28
Salmon	28
Tuna	28
Mahi-Mahi	28
Chicken	26

Seafood Combinations:

Scallops/Lobster	45
Shrimp/Lobster	38
Shrimp/Scallops	29
Shrimp/Scallop/Lobster	45

Extras

Lobster	22
Filet	15
Mahi-Mahi	9
Salmon	8
Shrimp	8
Tuna	9
Scallops	14
Steak	12
Chicken	8
Noodles	3
Vegetables	3

Early Bird Special: Everyday 3:00 - 5:00 Except Holidays

Choose one Entrée for \$16 or Combination for \$20

Teriyaki Chicken, New York Steak, or Shrimp

No Substitutions or plate sharing

Wine

White

Canyon Road Moscato
Canyon Road Chardonnay
Schmitt Shone Reisling
Dark Horse Sauvignon Blanc
Canyon Road Pinot Grigio
Eco Domoni Pinot Grigio
Canyon Road White Zinfandel

Red

Pinot Evil Pinot Noir
Canyon Road Cabernet
337 Cabernet
Canyon Road Merlot
Conundrum Red Blend

Cocktails

X Rated Pomegranate Martini
Pomegranate Vodka, Cranberry juice
and X rated Fusion Liquor.

Geisha Martini
Raspberry Vodka, X rated Fusion Liquor
And Pineapple juice.

Bomb Pop
Cherry Vodka, Blue Curacao, Sierra
Mist, Sour mix and grenadine.

Kitaro Stress
Vodka, Peach Schnapps and
Fruit juices.

Mai Tai
Light and Dark Rum, Pineapple
Juice, Orange juice and Grenadine.

Volcano For 2
Rum, Myers rum, Triple sec, Pineapple
Juice, Orange juice and grenadine.
Topped with 151 Rum

Green Dragon
Midori, Pineapple juice and Sour Mix.

Beer

Draft

Bud Light
Bud Select
Michelob Golden Light
Longboat Bobber
Blue Moon
4 Hands Zwickle
Kona Big Wave
Kirin Ichibon
Alaskan Ale
Breckenridge Vanilla Porter

Bottle

Budweiser
Bud Light
Michelob Ultra
Miller Lite
Coors Light
Angry Orchard
Corona
Heineken
Asahi 12oz or 22oz

Sake

Hot or Cold

Flavorings available

6oz
12 oz Peach, Apple, Plum, Watermelon, Razzmatass
18oz

Desserts

Molten Cake	Molten Lava Cake served with Ice Cream	6
Fried Cheesecake	Fried cheesecake served with Ice Cream	6
Cheesecake	Ask server for flavor	6

Following Japanese custom, tips will be shared by server and chef

All plate shares will be a \$7 charge which includes soup and salad

No Substitutions on Hibachi meals