

Appetizers

EGG ROLLS 6

Pork & vegetable with sweet and sour sauce.

POT STICKERS 6

Hand-made pork pot stickers topped with shaved green onion and sesame seeds with a soy ginger dipping sauce

TERIYAKI CHICKEN LETTUCE WRAPS 7

Diced teriyaki chicken stir fried with mushrooms, onions, garlic, water chestnuts, and served with fried rice noodles paired with crisp iceberg lettuce

FRESH BATTERED CHICKEN TENDERS 7

Regular, Buffalo & Asian BBQ

FRIED CALAMARI 7

Calamari lightly battered and fried, served with honey pineapple cocktail sauce and spicy aioli

EDAMAME 6

Young soy bean steam with sea salt.

TEMPURA

battered & deep fried dishes

All vegetable 6

4pcs all shrimp 7

2pcs shrimp & vegetable 7

VEGETABLE SPRING ROLLS 7

Hand-made cabbage and vegetable filled egg rolls served with a Sweet Thai Chili Sauce

SEARED AHI TUNA 9

Fresh Hawaiian tuna seared and topped with a sweet balsamic glaze

CRAB RANGOON 6

Hand-made crab rangoon with a sweet chili sauce

THAI CHICKEN WINGS 8

1 lb. of chicken wings tossed in our sweet and spicy sauce

Salads

Signature House Made Dressings

Ginger, Ranch, Honey Mustard, Bleu Cheese, Caesar, Sun Dried Vinaigrette

SALMON SALAD 8

Kentucky Bourbon Marinated Salmon served atop of our classic Caesar salad or House Salad mix

CHICKEN SALAD 8

Your choice of fried or grilled chicken breast, served over the Caesar or House salad

SEARED AHI TUNA SALAD 9

Fresh seared Ahi tuna and salad of mix greens with balsamic wasabi vinaigrette.

CAESAR SALAD 4

Romaine lettuce, garlic croutons, and shredded asiago cheese tossed in our house-made Caesar dressing

HOUSE SALAD 4

Romaine & Leaf lettuce blend with cherry tomatoes, cucumbers, red onion, shredded Monterey Jack and Cheddar, and garlic croutons

Kid Meals

Comes with French fries or Sweet Potato Fries 6.

Grilled hot dog

Grilled Cheese Sandwich

Fresh battered chicken tenders

Cheese Fries 6

Sides 3

Sautéed Asparagus

Steamed Rice

Seasoned Lemon Broccoli

Green Beans

Fully Loaded Baked Potato

French Fries

Sweet Potato Fries

Fried Rice

Beverages

Free Refills on all fountain drinks, tea, and coffee

Pepsi, Diet Pepsi, Mountain Dew,
Sierra Mist, Lemonade,
Dr. Pepper, Unsweetened Tea,
Japanese Green Tea and Root Beer

Desserts

MOLTEN CAKE 6

Molten Chocolate cake filled with chocolate ganache and a strawberry whipped topping

FRIED ICE CREAM 6

Pound cake with tempura deep fried vanilla ice cream drizzled with caramel, chocolate, and raspberry sauce

BROWNIE TEMPURA 6

Deep fried brownie tempura served with ice cream and a chocolate drizzle



Steaks

All Steak entrees are aged 21 days and expertly cooked to order on our char-broiler, served with your choice of side and salad.

STEAK TOPPINGS 2

Add an incredible topping of caramelized onions, sautéed mushrooms, grilled bell peppers & onions or crab meat with béarnaise sauce to any steak entree

FILET MIGNON 25

A very tender 8oz filet mignon with a remarkably great taste.

NEW YORK STRIP 14

8 oz. Butchers Block Reserve aged 21 days and cooked to your liking.

RIBEYE 15

8 oz ribeye nicely marbled, perfectly seasoned, and very juicy.



Chicken and Seafood

GRILLED PORTABELLA CHICKEN 11

Grilled chicken topped with portabella mushrooms, asparagus, Mozzarella & Fontina cheese over roasted yellow bell pepper & thyme sauce, side & salad

FRESH BATTERED CHICKEN TENDERS 8

Regular, Buffalo or Asian BBQ
Served with a side and salad.

FRESH AHI TUNA 13

Fresh Ahi tuna seared in olive oil and fresh vanilla bean served with a side and salad

BOURBON MARINATED SALMON 11

4 oz. Kentucky Bourbon Marinated Salmon pan seared and cooked to order served with your choice of a side & salad.

HONEY PINEAPPLE SHRIMP 11

2 shrimp skewers seasoned and brushed with a honey pineapple glaze, served with your choice of a side & salad.



Japanese Dishes

YAKISOBA 11

Delicious Japanese noodles stir fried with broccoli, carrots, zucchini, and onions.
Chicken, Beef, or Shrimp added on request 2

BENTO BOX 11

Includes salad, miso soup, fried or steamed rice, and your choice of a protein and a sushi roll.

Choose from:

- Chicken Teriyaki
- Teriyaki Steak
- Grilled Tuna
- Bourbon Marinated Salmon
- Chicken Katsu
- Shrimp Tempura



SUSHI ROLL

- California (crab & avocado)
- Yum yum (crab & cream cheese)
- Crazy boy (California roll deep fried w/sweet sauce)
- Kentucky (fresh salmon, crab, avocado & cream cheese)
- Spicy tuna (spicy tuna)*
- Crunchy crab (crab, cucumber & tempura flakes)
- Crunchy shrimp (shrimp, cucumber & tempura flakes)
- Philadelphia Roll (fresh salmon, avocado & cream cheese)

* These rolls are RAW.

Fried Rice 6

ADD CHICKEN, SHRIMP

OR STEAK

3.00 More

BEER & WINE

White Wine

- Fat Cat Moscato
- Fat Cat Chardonnay
- Sabastiani Chardonnay
- Fat Cat Pinot Grigio
- Gabbiano Pinot Grigio
- Patiana Sauvignon Blanc
- Beringer White Zinfandel
- Geikeken Plum Wine
- Funf 5 Riesling
- Blufeld Riesling

Red

- Fat Cat Merlot
- 14 Hands Merlot
- Fat Cat Cabernet Sauvignon
- 14 Hands Cabernet Sauvignon
- Lodi 337 Cabernet Sauvignon
- Pinot Evil Pinot Noir
- Hope Shiraz
- Silver Buckle Malbec Blend

Hot Sake

- Sho Chiku Bai
- Flavoring
- (Plain, Peach, Apple, Razzmatazz, Plum, Watermelon)

Cold Sake

- Sho Chiku Bai Classic Junmai
- Flavoring (Peach, Apple, Razzmatazz, Plum, Watermelon)

Draft Beer

- Bud Light, Bud Select

Premium Draft Beer

- Blue Moon, Stella Artois, Samuel Adams Boston Lager, Samuel Adams Seasonal, Boulevard, Goose Island IPA, Kirin Ichiban, Sapporo

Domestic Bottled Beer

- Budweiser, Bud Light, Michelob Ultra, Miller Lite, Coors Light, O'Doul's

Premium Beer

- Asahi 12 oz, Asahi 22 oz, Tsingtao, Corona, Heineken