

Starter (choice of one):

- ***Thai Chicken Tod Mun (chicken patties)** – 3 deep fried *white meat chicken* patties lightly spiced with curry and served with sweet and sour sauce topped with ground peanut
- Vietnamese Spring Roll (tofu available)**– 3 hand rolled deep fried spring roll filled with carrots, onion and *shrimp (or tofu)* served with tempura sauce.
- ***Indonesian Chicken Skewer** — 3 grilled *white meat chicken* skewers marinated in light curry served with peanut sauce.
- Crab Wonton** — 4 cream cheese and crab wonton, deep fried
- Korean Beef Taco (tofu available)** — 3 marinated *steak* strips (or *tofu*) on a bed of shredded lettuce drizzled with sweet and spicy sauce.

Entrée (choice of one):

Note: Hibachi Dinners will be served with Japanese Clear Onion Soup and House Salad (choice of House Special or Ranch dressing), Flaming Shrimp Appetizers, Chef's Special Fried Rice and lightly seasoned Hibachi Vegetables.

Sushi Boats and Asian Kitchen Dinners will be served with Japanese Miso Soup.

Fresh Sushi Boat – choice of 5 pieces of *sashimi (fish only)* or *sushi (fish on bite sized bed of rice)* from the following; *Maguro* (tuna), *Hamachi* (yellowtail), *Sake* (salmon), *Saba* (mackarel) or *Tai* (red snapper) and White Tuna and platter of 1 *sushi roll* (Knock Off Roll, Cubbie Comfort or Extacy Roll)

Cooked Sushi Boat – choice of 5 pieces of *sashimi* or *sushi* from the following; *Kani* (crab), *Tamago* (omelet), *Ebi* (shrimp), *Smoked Salmon* or *Unagi* (eel) and platter of 1 *sushi roll* (Black Dragon, or Salmon Skin Deluxe)

*** Suggested wine pairing for sushi boats: Momokawa Sake or Beringer Chardonnay

Hibachi Filet Mignon USDA Choice -- *Center cut filet mignon* cut into one inch squares seasoned and grilled to your temperature



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Special Menu

Hibachi Surf and Turf -- *steak* grilled to the temperature of your choice along with seasoned sea salt and light soy sauce and *shrimp* grilled to perfection

Hibachi Seafood Duo -- combination of *shrimp and scallops* cooked with light soy sauce to your temperature on hibachi grill

Lobster Oriental Style — One tail of *cold water lobster* cooked in white sauce filled with chopped chicken served on top of a bed of broccoli and carrots. Accompanied with steamed pearl rice.

Jumbo Shrimp and Chicken Pad Thai or Kwee Tiew — All time Thai favorite **Pad Thai** (thin rice noodles) or **Kwee Tiew** (thick flat rice noodles) stir fried with eggs, fish sauce, green onions, bean sprout and chili pepper.

Seafood Bird Nest — crispy egg noodle bowl (bird nest) filled with stir fried celery, carrots, mushrooms, broccoli, *Jumbo Shrimp, Scallops and Crab* and light sauce.

Salmon and Shrimp Panang Curry — Thai Red Curry with coconut milk Served with steamed pearl rice.

Dessert (choice of one):

Chocolate Lava Cake -- warm chocolate cake with rush of dark chocolate truffle

New York Style Cheesecake

Raspberry White Chocolate Cheesecake — smooth and refreshing white chocolate cheesecake swirled with vibrant red raspberry.

Tempura Ice Cream — deep fried tempura vanilla ice cream ball drizzled with chocolate sauce

Thai Sticky Rice with custard — sweet sticky rice cooked served with custard topped with coconut milk.

*Denotes item with peanuts

We will be happy to accommodate your special diet including vegan, vegetarian or gluten free. Please ask your server for details.

This Special Menu is not to be combined with any other special, offer or coupon, including Early Bird, Buy One Get One, Gold Point.