

Appetizers

CRAB WONTON	4.95
(4 cream cheese & wonton, deep fried)	
FIRE CRACKER	4.95
(spicy crabmeat on top of Fried Wonton)	
EDAMAME (soybean)	4.25
CHICKEN KATSU	5.95
(Panko fried white meat chicken with Katsu sauce)	
SOFT SHELL CRAB	9.95
(lightly dusted Japanese style Panko fried soft shell crab served with Katsu (barbecue) sauce)	
CALAMARI	6.50
(lightly dusted deep fried calamari rings & tentacles served w/ tempura sauce)	
VEGETARIAN SPRING ROLL	5.95
(3 pcs of hand rolled golden deep fried spring rolls)	
CLEAR ONION SOUP	2.25
MISO SOUP	2.50
SEAWEED SALAD	4.95
IKA SANSAI SALAD (squid)	6.50
HOUSE SALAD	2.25
SUNOMONO SALAD	
Crab OR Shrimp	5.95
Combination	9.95

GYOZA

(Japanese beef dumplings served with Ponzu sauce; steamed or fried)	
6 pieces	5.75
8 pieces	6.75
10 pieces	7.75
COLD TOFU	3.95
AGE TOFU	4.95
CHICKEN YAKITORI	7.75
BEEF YAKITORI	9.75
*BEEF OR TUNA TATAKI	11.95
TERIYAKI SKEWERS (3 skewers)	
Calamari	8.95
Chicken	6.95
Beef	9.95
Shrimp	7.95
Sampler (1 of each kind) (4)	10.95
TEMPURA (3 pcs w/ assorted vegetable)	
Shrimp	7.25
Calamari	8.25
Chicken	6.25
VEGETABLE TEMPURA	5.75
(6 pieces of assorted vegetables)	

COMBINATION BENTO BOX

Served w/ steamed rice, house salad, miso soup & either 2 pcs Gyoza or Spring Roll

Teriyaki Box

Chicken	13.95
Shrimp	14.95
Salmon	15.95

Katsu Box

Tempura Box

Chicken	13.95
Shrimp	15.95

Sashimi Box (5 pcs of fish)

Unaju Box (Teriyaki Eel)

NOODLE SOUP BOWLS

CHOICE OF MEAT (SERVED W/ VEGETABLES)
CHOICE OF NOODLES: SOBA-THIN BUCK-WHEAT NOODLES or UDON-THICK WHEAT NOODLES

TEMPURA SHRIMP

TEMPURA CHICKEN

TEMPURA TOFU

CHILDREN'S MENU (10 YEARS & UNDER)

OR SENIOR CITIZENS (65 & OLDER)

DINNERS (EXCEPT TEMPURA CHICKEN) INCLUDE JAPANESE CLEAR SOUP, FLAMING SHRIMP APPETIZER, FRIED RICE AND HIBACHI VEGETABLES.

SUBSTITUTE SALAD FOR SOUP FOR \$.75

TEMPURA CHICKEN (3 pc CRISPY DEEP FRIED CHICKEN) 4.95

HIBACHI CHICKEN 8.95 HIBACHI SHRIMP 10.75

***HIBACHI STEAK 10.50**

***HIBACHI FILET MIGNON 13.50**

**Consuming raw or undercooked meat, poultry, seafood or eggs may increase risk of foodborne illness*

**PRIVATE EVENT ROOM AND GROUP PRICING AVAILABLE.
ASK MANAGER FOR MORE DETAILS.**

DINNER ENTREES

DINNER STARTS WITH JAPANESE CLEAR SOUP, FRESHLY TOSSED KABUTO HOUSE SALAD, FLAMING HIBACHI SHRIMP APPETIZER, CHEF'S SPECIAL FRIED RICE, GARLIC NOODLES, AND LIGHTLY SEASONED HIBACHI VEGETABLES

NO SUBSTITUTIONS ON DINNERS

HIBACHI VEGETABLES (shrimp appetizer not included)	13.95
HIBACHI CHICKEN	14.95
HIBACHI PORK RIBS	20.95
*ANGUS STEAK (7 oz.)	20.95
HIBACHI SHRIMP	20.50
JUMBO SHRIMP	23.95
USA WILD SEA SCALLOPS	23.95
*KABUTO SIRLOIN (14 oz.)	27.95
*ANGUS FILET MIGNON (7 oz.)	25.95
*ANGUS FILET MIGNON EMPEROR'S CUT (10 oz.)	29.95
LOBSTER (one tail)	27.95
FRESH SALMON	20.95

(add teriyaki or spicy teriyaki sauce to any above item for 95¢)

COMBINATION DINNERS

CHICKEN & CHOICE OF ONE (*STEAK, SHRIMP OR SALMON)	22.95
CHOICE OF TWO (*STEAK, SHRIMP OR SALMON)	23.95
*FILET MIGNON & SALMON OR SHRIMP	25.95
*FILET MIGNON & LOBSTER	33.95

SPECIAL DINNER

	Per Person	Per Couple
*STEAK, SHRIMP, AND CHICKEN	27.95	54.95
SEAFOOD DELIGHT (LOBSTER, SHRIMP AND SCALLOPS)	37.95	69.95

EMPEROR'S FEAST

(*FILET MIGNON AND SHRIMP WITH CHICKEN OR SCALLOPS).....33.95.....65.95

(*Sirloin may be substituted with Filet Mignon on combination for \$3.25 per person)

(Shrimp may be substituted with Jumbo Shrimp on combination for \$3.95 or Scallop for \$.95 per person)

(hot sauce & eel sauce - \$1.25 / extra shrimp or mustard sauce - \$.50, pint - \$4.75)

DINNER SET-UPS

INCLUDES JAPANESE CLEAR SOUP, HOUSE SALAD, HIBACHI VEGETABLES, FRIED RICE AND NOODLES

ADULTS \$8.95

CHILDREN \$5.95 (no salad)

SHARING WILL BE ALLOWED WITH PURCHASE OF DINNER SET-UPS

PLEASE LET YOUR SERVER KNOW OF ANY FOOD ALLERGIES. ANY FOOD ALLERGIES REQUEST MAY HAVE TO BE COOKED IN THE KITCHEN TO PREVENT CROSS CONTAMINATION.

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EXTRA ORDERS

JUMBO SHRIMP (6 pcs)	10.95
HIBACHI SHRIMP (3 oz.)	9.95
KABUTO SEA SCALLOPS (3 oz.)	10.95
*ANGUS STEAK (4.5 oz.)	9.95
*ANGUS FILET MIGNON (4.5 oz.)	12.95
HIBACHI CHICKEN (4 oz.)	7.50
FRESH SALMON (4 oz)	9.95
LOBSTER	18.95
HIBACHI VEGETABLES	4.75
MUSHROOMS OR BROCCOLI	3.75
FRIED RICE OR NOODLES	3.50
STEAMED RICE (one refill)	2.50
SWEET CARROTS	2.95

BEVERAGES

Coke, Diet Coke, Root Beer, Mellow Yellow, Sprite, & Pink lemonade (Free Refills).....	2.50
Shirley Temple & Arnold Paulmer (Free Refills).....	3.75
Hot Tea, Milk, or Juice (No Refills).....	2.50

DESSERT

Cheesecake.....	4.25
Chocolate Lava Cake or Tempura Ice cream	5.95
.....	7.95

SUSHI

\$2.25 (1 piece) (N-Nigiri S-Sashimi)

EBI (shrimp)
HOKKI (clam)*
IKA (squid)
KANI (crab)
MASAGO (smelt egg)*
SABA (mackerel)*
TAMAGO (egg)
TAI (tilapia)*

\$2.50 (1 piece)

HAMACHI (yellow tail)*
MAGURO (tuna)*
SAKE (salmon)*
SMOKED SALMON
TAKO (octopus)*
UNAGI (freshwater eel)
WHITE TUNA (albacore)*

\$3.00 (1 piece)

AMA-EBI
IKURA (salmon roe)*

\$5.50 SUSHI ROLLS (8 pc. per order)

CALIFORNIA ROLL (with or without masago)
SALMON*
TEMPURA (chicken/shrimp)
TUNA*
YELLOW TAIL & SCALLION
EEL
SPICY CRAB
SPICY SALMON*
SPICY TUNA*

\$4.00 VEGETARIAN ROLLS (8 pc. per order)

CUCUMBER ROLL
VEGETARIAN ROLLS
AVOCADO
SPICY TOFU ROLL
(fried tofu, sesame, scallions, hot bean sauce)
SPICY VEGETABLE
(cucumber, lettuce, sesame, hot bean sauce)

SASHIMI BOATS

5 pcs Maguro* (tuna)	8.95
5 pcs Hamachi* (yellowtail)	8.95

**Denotes raw fish. *Consuming raw or undercooked meat, poultry, seafood or eggs may increase risk of food-borne illness*

Brunch Entrees

Hibachi Dinner is served with House Salad, Japanese Onion Soup, Flaming Hibachi Shrimp Appetizer, Chef's Special Fried Rice & Noodles and lightly seasoned vegetables

- Hibachi Vegetables*----\$9.95
- Hibachi Chicken* -----\$10.95
- *Hibachi Sirloin* -----\$15.95
- Hibachi Shrimp* -----\$15.95
- Hibachi Salmon* ----- \$15.95
- Hibachi Sea Scallops* ----- \$16.95
- *Hibachi Filet Mignon* -----\$21.95

Brunch Special

Served with a glass of Mimosa

\$24.95

Choice of two:

*Hibachi Chicken, *Steak, Salmon, or Shrimp
Substitute Teriyaki Sauce for \$0.95*

EXPRESS HIBACHI LUNCH

Served with brown, white, or fried rice, sweet carrots, and 4 oz of shrimp sauce. Choose Hibachi or Teriyaki.

POWER (LOW CARB) HIBACHI

Rice can be replaced with mixed vegetables

VEGETABLES	5.50
TOFU	5.99
CHICKEN	7.95
SHRIMP	8.95
STEAK	8.95
FILET MIGNON	10.95
SALMON	8.95
SCALLOPS	9.25

LUNCH SUSHI COMBO

*Served with soup or salad.
Add \$1.00 to sub brown rice.*

ANYTWO ROLLS	8.00
ANYTHREE ROLLS	9.5
CALIFORNIA ROLL *	
CRUNCHY ROLL*	
TUNA ROLL/SPICY	
AVOCADO ROLL*	
SALMON ROLL/SPICY	
CUCUMBER ROLL*	
CHICKEN TEMPURA ROLL*	
SWEET POTATO ROLL*	
CRAB CREAM CHEESE ROLL *	

*CDENOTES RAW OR UNDERCOOKED

*CONSUMING RAW OR SNDERCOOKED EAFOOD

MAY CAUSE FOODBORNE ILLNESS

EXPRESS HIBACHI LUNCH IS COOKED IN THE KITCHEN.

IF YOU PREFER AN ENTERTAINING CHEF, PLEASE MAKE AN ADVANCED RESERVATION.

PRICING MAY VARY THAN EXPRESS LUNCH. GROUP PRICING IS ALSO AVAILABLE.

ASK MANAGER FOR DETAILS.

KABUTO SPECIALTY ROLLS

BAGEL (smoked salmon, cream cheese, scallions)	6.00
*BAGEL DELUXE (crab, avocado, cucumber, cream cheese, salmon, scallions)	7.95
BLACK DRAGON ROLL (tempura shrimp & cucumber with spicy mayo topped with eel, avocado & eel sauce).....	10.95
CALIFORNIA DELUXE (grilled scallop on top of a California roll drizzled with Kabuto's special spicy brown sweet sauce)	10.95
*CANCUN DELUXE (salmon, cream cheese & avocado topped with mayo, jalapeno & chili sauce.....	8.95
CAROLINA COASTAL (tempura fried California roll with eel sauce)	6.75
*COLORADO ROLL	10.50
(crab, cream cheese & cucumber topped w/ seared beef, avocado, spicy mayo, masago, scallions, w/ Ponzu)	
CRUNCHY (cucumber, avocado, shrimp, tempura chips)	6.00
*DILWORTH (salmon, crab, masago, breaded, fried, rerolled with rice)	8.75
/DUO SALMON ROLL	9.75
(spicy salmon, cucumber topped with smoked salmon, avocado and salmon roe with coconut mango sauce)	
*EXTACY ROLL (tuna, salmon, avocado and cream cheese, flash-fried)	8.95
FOX (crab, avocado, cucumber, shrimp tempura, masago, lettuce, mayo)	7.50
GODZILLA ROLL	12.95
(soft shell crab, eel, seared beef, avocado, jalapeno with spicy mayo, Panko fried with eel sauce & wasabi mayo)	
*GREEN TEA ROLL	12.95
(green soy paper wrapped with tuna, salmon, yellow tail, tempura chips and flying fish roe)	
JESSICA'S SPECIAL (tempura shrimp, cucumber with avocado topped with crab stick and spicy mayo)	8.75
SPIDER (soft shell crab, masago, cucumber, avocado)	8.25
*KNOCK OFF ROLL	5.25
(spicy tuna, crab, cream cheese, jalapeno, flash fried with Siracha on top served with Ponzu sauce)	
LOBSTER ROLL	11.95
*MT. FUJI ROLL	10.95
(large spicy tuna roll breaded with Panko fried, topped with masago, special cream & sweet sauce)	
*ORANGE CRUNCHY ROLL (tempura shrimp with cucumber, spicy mayo topped with salmon and avocado)..	9.95
*PHILADELPHIA ROLL (salmon, avocado, cream cheese)	6.00
QUEEN'S ROLL (tempura shrimp, avocado and zucchini drizzled with spicy mayo)	8.75
*RAINBOW (crab, avocado, cucumber, tuna, salmon, tilapia)	10.95
*SAPPORO ROLL	12.95
(salmon, yellow tail, & crab rolled with masago & scallion, cream cheese, Panko fried w/ teriyaki & spicy mayo)	
TUNA DYNAMITE ROLL	10.95
(tempura shrimp, crab, cream cheese, avocado & cucumber topped w/ jalapeno, tuna & spicy mayo)	
*VOLCANO (crab, avocado, salmon, tilapia, mayo, Bonito flakes)	8.25
WHITE TIGER ROLL (tempura shrimp, avocado, cucumber, topped with seared white tuna, garlic mayo and scallion)	9.75

SUSHI BOATS

*SUSHI DELUXE BOAT #1 (maguro, sake, hamachi, tilapia, albacore tuna)	14.95
*SUSHI DELUXE BOAT #2 (kani, tamago, shrimp, smoked salmon, tako)	14.95
*SASHIMI DELUXE COMBO BOAT #1	21.95
(tuna roll, salmon roll, maguro, sake, saba, tilapia, hamachi, albacore tuna)	
*SASHIMI DELUXE COMBO BOAT #2	21.95
(california roll, tuna roll, maguro, sake, shrimp, tako, hoki clam, whitefish)	
18 PCS COOKED (2 California rolls, tamago, kani, shrimp, hokki clam, tako, smoked salmon)	21.95

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According to Japanese custom, your tips will be equally shared by your server and chef.

We would suggest 15-20% for your consideration.

For parties of 5 or more, an 18% service charge will be added.