

ALCOHOLIC BEVERAGES

COCKTAILS

Mai Tai

Silver Rum, Spiced Rum,
Dark Rum, Pineapple Juice,
Orange Juice

Blue Hawaiian

Malibu, Blue Curacao,
Pineapple Juice

Amaretto Paradise

Amaretto, Malibu, Melon Liqueur,
Pineapple Juice

Coconut Rum Runner

Malibu, Silver Rum,
Orange Juice, Pineapple Juice,
Raspberry Liqueur



FROZEN

Strawberry Daiquiri

Light Rum, Strawberry Mix

Pina Colada

Light Rum, Pineapple Juice,
Pina Colada Mix

Cotton Candy

Malibu, Pina Colada Mix,
Blue Curacao

SAKE & PLUM WINE

Warm Sake (Large or Small)

Cold Sake (Bottle)

Nigori Unfiltered Sake (Cold) (Bottle)

Sparkling Sake (Cold) (Bottle)

Plum Wine (Cold) (Glass or Bottle)

MARTINIS

Apple

Citron Vodka, Apple Pucker,
Splash of Pineapple Juice

Washington Apple

Whiskey, Apple Pucker,
Splash of Cranberry Juice

Lemon Drop

Citron Vodka, Sugar,
Triple Sec, Splash of Lemonade

Raspberry

Raspberry Vodka, Raspberry Liqueur,
Splash of Cranberry Juice

Chocolate

Vanilla Vodka, Creme De Cocoa,
Half & Half

Birthday Cake

Vanilla Vodka, Amaretto,
Splash of Pineapple and Grenadine

Pineapple Upside Down

Vanilla Vodka, Pineapple Juice,
Grenadine

Cosmopolitan

Citron Vodka, Cointreau,
Cranberry Juice, Lime Juice

Sangria

Red or White Wine, Pineapple Juice,
Orange Juice, Splash of Sprite

Sidecar

Remy Martin VSOP,
Cointreau, Lemon Juice

MARGARITAS

Classic Margarita

Tequila Gold, Triple Sec,
Margarita Mix

18% gratuity automatic added to each bill
All prices are subject to change without prior notice





WINE **(Glass/Bottle)**

Riesling
Moscato
Pinot Grigio
Sauvignon Blanc
Chardonnay
White Zinfandel
Merlot
Cabernet
Shiraz

BEERS

DOMESTICS

Miller Lite
Miller Genuine Draft
Bud Light
Budweiser
Angry Orchard Green Apple
Coors Light

IMPORTS

Sapporo (12/24 oz)
Kirin Ichiban (12/24 oz)
Modelo
Corona
Heineken



NON-ALCOHOLIC BEVERAGE

SOFT DRINK

Hot Tea
Virgin Strawberry Daiquiri
Virgin Pina Colada
Refillable Soda
Coke, Diet Coke, Lemonade,
Raspberry Tea, Sprite
Non-Refillable
Japanese Ramune Soda (Original)
Orange Juice
Pineapple Juice
Cranberry Juice

DESSERT

D1. Ice Cream
Vanilla / Chocolate
D2. Sherbert



APPETIZERS

- * **Vegetable Spring Roll** 3.55
- * **Edamame** 3.95
Chilled soy beans, sea salt
- * **Seaweed Salad** 5.95
Marinated seaweed with sesame, carrot, cucumber and sunomono sauce
- Baby Octopus Salad** 5.95
Baby octopus served with cucumber, carrot and sunomono sauce
- * **Soft Shell Crab** 12.00
- * **Shrimp Tempura** 12.00
- * **Calamari Tempura** 12.00
- * **Vegetable Tempura** 8.00

Jade Roll 9.95

Salmon, tuna, hamachi, avocado, kanikama, mango wrapped in cucumber with sweet chilli sauce

* **Gyoza** 9.00

Sushi Appetizers (5pcs) 9.95

5 piece sushi chef selection

Sashimi Appetizers (9pcs) 14.95

9 piece raw fish chef selection



* Indicates menu item is fully cooked.
Substitutions gladly made at a la carte price

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness



Nigiri or Sashimi (2piece)



Maguro (Tuna)	5.00		
Namesake (Fresh Salmon)	5.00		
* Sake (Smoke Salmon)	5.00		
Fatty Salmon (Salmon Belly)	6.00		
Escolar (Super White Tuna)	5.00	* Tako (Octopus)	4.00
Hamachi (Yellowtail)	5.00	Ika (Squid)	4.00
Tai (Tilapia)	4.00	* Saba (Mackerel)	4.00
Hotategai (Scallop)	6.00	* Tamago (Sweet Egg)	3.00
* Ebi (Cooked Shrimp)	4.00	* Kanikama (Crab Stick)	3.00
* Unagi (Fresh Water Eel)	5.00	Ikura (Salmon Roe)	5.00
		Masago (Smelt Roe)	4.00
		Tobiko (Flying Fish Egg)	5.00

You can pick color: red, yellow, black, green

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Makimono

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| * Cucumber Maki (6pcs) 2.95
Cucumber roll | Crunch Salmon Maki (6pcs) 7.95
Fresh salmon w. avocado spicy mayo and crunch outside |
| * Avocado Maki (6pcs) 3.95
Avocado roll | Rubey Maki (6pcs) 6.95
Spicy mayo avocado crunch topped with red tobiko |
| Tekka Maki (6pcs) 4.95
Tuna roll | Summer Maki (6pcs) 7.95
Tuna, white tuna, cilantro, avocado, jalapeno, masago and spicy mayo topped with chili oil and lime juice |
| Sake Maki (6pcs) 4.95
Fresh salmon roll | 🍣* Philadelphia Maki (5pcs) 7.95
Smoked salmon, cucumber, avocado, cheese and scallions topped with masago |
| Negihamachi Maki (6pcs) 4.95
Hamachi with scallion roll | 🍣* Shrimp Tempura Maki (5pcs) 7.95
Shrimp tempura, cucumber, avocado, topped with mayo, masago |
| * California Maki (6pcs) 6.95
Crabmeat mayo avocado and cucumber | 🍣* Spider Maki (5pcs) 8.95
Soft shell crab tempura, cucumber, avocado, topped with mayo, masago |
| Spicy Tuna Maki (6pcs) 6.95
Tuna with spicy mayo masago and cucumber | New York Fashion (5pcs) 7.95
Eel, special spicy tuna, avocado, mayo black pepper topped with red tobiko |
| Spicy Salmon Maki (6pcs) 6.95
Salmon with spicy mayo masago and cucumber | * Dynamite Maki (5pcs) 7.95
Cucumber, avocado and octopus, crab stick, cooked shrimp and spicy mayo mixed then roast topped with eel sauce and black tobiko |
| Spicy Yellowtail Maki (6pcs) 6.95
Yellowtail with spicy mayo, masago and cucumber | * Fire Cracker Maki (5pcs) 7.95
Shrimp, eel, avocado, cream cheese, masago, spicy mayo, jalapeno and deep fried topped with eel sauce |
| Spicy Scallop Maki (6pcs) 7.95
Scallop with spicy mayo, masago crunchy and cucumber | |
| * Unagi Maki (Eel) (6pcs) 6.95
Freshwater eel and cucumber, crunchy topped with eel sauce | |
| 🍣* Amber Maki (6pcs) 6.95
Cooked shrimp with spicy mayo and avocado topped with yellow tobiko | |

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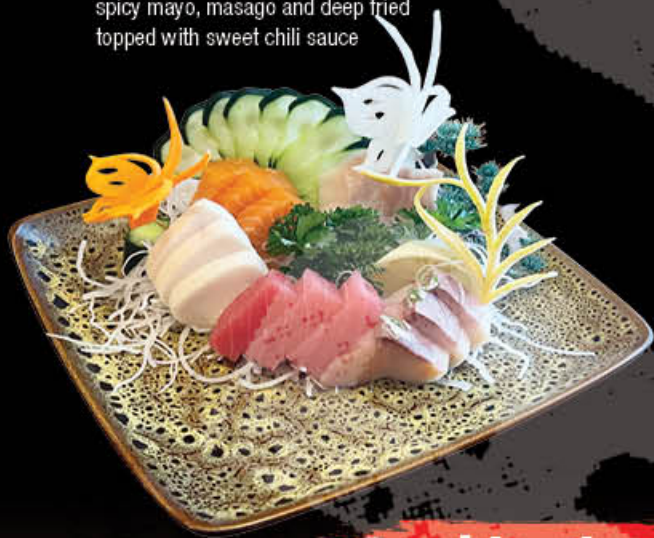


Special Maki



- * **Rainbow Maki (8pcs)** 11.95
California maki topped with avocado and a layer of assorted fish
- * **Dragon Maki (8pcs)** 12.95
Shrimp tempura, cucumber topped with avocado, eel and eel sauce
- ♣ **Red Dragon Maki (8pcs)** 12.95
Shrimp tempura, cucumber topped with avocado, tuna, spicy mayo and red tobiko
- ♣ **Mango Mango Maki (8pcs)** 12.95
Shrimp tempura, mango topped with salmon, mayo, mango and yellow tobiko
- * **Tokyo Maki (8pcs)** 10.95
Shrimp tempura, crabmeat, mayo topped with avocado and sweet chili sauce
- * **Snow Mountain Maki (8pcs)** 11.95
Shrimp tempura, cucumber topped with imitation crabmeat, mayo and crunchy
- ♣ * **Green Turtle Maki (8pcs)** 10.95
Eel, cucumber, spicy mayo and crunchy topped with cooked shrimp, wasabi mayo and wasabi tobiko
- * **Oni Maki (8pcs)** 11.95
Crab stick, cucumber, avocado, cream cheese, spicy mayo, masago and deep fried topped with sweet chili sauce

- * **Volcano Maki (8pcs)** 12.95
Salmon, white fish, scallops, avocado, cheese, masago and deep fried topped with spicy eel sauce and scallions
- ♣ **Chicago Crazy Maki (8pcs)** 12.95
Tuna, salmon, yellowtail, cucumber, avocado, spicy mayo and masago
- ♣ **Golden Eye (8pcs)** 14.95
Special spicy tuna, avocado and crunchy topped with baked white tuna, black and green tobiko, wasabi dressing sauce
- ♣ **Black Pearl Maki (8pcs)** 13.95
Tuna, spicy mayo, crunchy, cucumber, topped with hamachi, jalapeno, avocado, chili oil, lime juice, black tobiko and scallions
- ♣ **Sunset Maki (8pcs)** 13.95
Shrimp tempura, crabmeat topped w. burn salmon, spicy mayo, eel sauce and red & black tobiko
- ♣ **June Day Maki (8pcs)** 14.95
Spicy yellowtail, avocado, crunchy, topped with white fish, marinated seaweed, masago and eel sauce
- ♣ * **Godzilla Maki (10pcs)** 16.95
Smoked salmon, eel, crab stick, shrimp tempura, cucumber, avocado, oshinko, masago, cheese and spicy mayo topped with crunchy, eel sauce and wasabi mayo



Combination Party Trays

- Sushi and Sashimi** (Chef selection 5 pcs Sashimi, 4 pcs Sushi, 1 California Maki) 17.95
- Sushi Party Tray** (Chef selection 10 pcs Sushi, 1 California Maki and 1 Tekka Maki) 20.95
- Sashimi Moriwasai** (Chef selection 15 pcs Raw Fish) 29.95

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Traditional Entrees

Dinner entrees are served with:

Soup, Salad, Appetizer Noodle, Appetizer Shrimp, Mixed Vegetables or Broccoli, Steamed Rice (Chicken or Plain Fried Rice \$2.95/ea.) & Ice Cream.

T1.	Hibachi Steak "New York Strip"	25.55
T2.	Hibachi Chicken "Chicken Breast"	21.75
T3.	Filet Mignon "Filet Steak (Tenderloin)"	28.55
T4.	Hibachi Shrimp "Fresh Shrimp"	25.45
T5.	Hibachi Calamari "Calamari"	23.75
T6.	Hibachi Scallops "Fresh Scallop"	26.95
T7.	Hibachi Salmon "Fresh Salmon"	26.95
T8.	Vegetable Delight**	20.95

(Includes tofu appetizers)**(Does not include shrimp appetizers)

Specialty Entrees

Dinner entrees are served with:

Soup, Salad, Appetizer Noodle, Appetizer Shrimp, Mixed Vegetables or Broccoli, Steamed Rice (Chicken or Plain Fried Rice \$2.95/ea.) & Ice Cream.

S1.	Land and Sea "New York Strip and Shrimp"	32.95
S2.	Tokyo Special "Filet Mignon and Scallop"	36.95
S3.	Samurai's Choice "New York Strip and Chicken"	30.95
S4.	Shogun Steak "Double Cut of New York Strip"	34.45
S5.	Royal Delight "Chicken and Shrimp"	29.75
S6.	Triple Delight "New York Strip, Chicken and Shrimp"	38.55
S7.	Hamada Special "Filet Mignon and Lobster"	46.95
S8.	Seafood Combination "Calamari, Shrimp and Scallop"	37.95
S9.	Sea of Japan "Lobster, Shrimp and Scallop"	46.95
S10.	Imperial Steak "Double Cut of Filet Mignon"	39.95
S11.	Golden Shrimp "Hibachi Shrimp with Egg Yolk Sauce"	27.45
S12.	Teriyaki Special "Teriyaki New York Strip and Chicken"	31.95
S13.	Asahi Combination "Chicken and Scallop"	30.75

 Hamada Japanese Restaurant uses only white chicken for all chicken entrees.
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Little Sumo's Menu

(Available only for children 10 and under) (Available for dinner; dine-in only)


All children's entrees are served with:

Soup or Salad, Appetizer Noodle, Appetizer Shrimp, Mixed Vegetables or Broccoli, Steamed Rice (Chicken or Plain Fried Rice \$2.95/ea) & Ice Cream.

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| L1. Steak "Beef Julienne" | 14.55 |
| L2. Chicken | 13.55 |
| L3. Shrimp | 14.55 |

Side Orders

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|---|------|
| E1. Appetizer Noodle | 5.60 |
| E2. Hibachi Chicken Fried Rice | 5.60 |
| E3. Shrimp Sauté <i>(Prepared on hibachi table)</i> | 9.75 |
| E4. Scallop Sauté <i>(Prepared on hibachi table)</i> | 9.75 |
| E5. Calamari Sauté <i>(Prepared on hibachi table)</i> | 8.55 |
| E6. Soup | 3.25 |
| E7. Salad | 3.25 |

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