

APPETIZERS

前菜

Edamame	5.5
Kaiso Salad	5
Harumaki	6
Gyoza	6
Tuna Tataki*	10.5

SIGNATURE SUSHI ROLLS

シグネチャー・ロール

* Yagura 13

Crab, Salmon, Avocado, Eel, Sesame seeds, Eel sauce

*Godzilla 14

Soft Shell Crab, Tuna, Shrimp, Sriracha, Sesame seeds,
Smelt roe, Eel sauce

*Rainbow 14

Kanikama (Krab), Cucumber, Tuna, Salmon, Yellow Tail,
Shrimp, Eel, Avocado, Sesame seeds,
Spicy mayo, Wasabi mayo

*Sunrise 13

Crab, Salmon, Avocado, Tuna,
Sesame seeds, Wasabi mayo

*Spider 11

Soft Shell Crab, Smelt roe, Lettuce,
Sesame seeds, Eel sauce

*Shrimp Crunch 11.5

Shrimp, Cucumber, Smelt roe, Tempura bits,
Sesame seeds, Spicy mayo, Eel sauce

Mexican Shrimp 11

Shrimp Tempura, Cucumber, Avocado,
Sriracha, Tomato, Cilantro, Sesame seeds

*Lemon Drop 11.5

Spicy krab salad, Scallion, Salmon, Lemon slices,
Togarashi tempura bits, Spicy ponzu on the side

NIGIRI / SASHIMI

にぎり/さしみ

Nigiri: 2 pieces per order Sashimi: 3 pieces per order

*Tuna	7	Eel	8
Octopus	6	*Salmon Roe	7
*Salmon	7	*Smelt Roe	6
*Scallop	6	*Yellow Tail	7
Shrimp	6	*Smoked Salmon	7

*Sushi "Omakase" (Chef's Selection) 26
10 pieces of Nigiri

*Sashimi "Omakase" (Chef's Selection) 32
15 pieces of Sashimi slices

CLASSIC SUSHI ROLLS

クラシック・ロール

California Roll 7

Kanikama (Krab), Cucumber, Avocado,
Sesame seeds, Spicy mayo

*Spicy Tuna Roll 9

Spicy Tuna, Scallions, Sesame seeds, Spicy mayo

'Unagi' Eel Roll 9

Grilled Eel, Cucumber, Sesame seeds, Eel sauce

*Philly Roll 9

Smoked Salmon, Cucumber, Cream cheese,
Sesame seeds, Wasabi mayo

Salmon Yaki Roll 9

Grilled Salmon, Cucumber, Sesame seeds, Eel sauce

Vegetable Roll 6.5

Cucumber, Avocado, Carrot, Sesame seeds,
Spicy mayo, Wasabi mayo

Ebi Ten Roll 9

Shrimp Tempura, Cucumber, Sesame seeds, Eel sauce

*Negi Hama 10

Yellow Tail, Scallions, Sesame seeds

*Contains Raw Seafood. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of Food Borne Illness, especially if you have certain medical conditions.

A service charge of 18%, to be shared by your chef and server, will be added to your check. All prices are subject to change without notice. When placing your order, please inform your server if anyone in your party has a food allergy.

CHEF'S SPECIALTIES

シェフ特選アントレー

Served with Teppanyaki vegetables, fried rice, soup and house salad with ginger dressing.

The Emperor ザ・エンペラー 38.5

Filet Mignon and Lobster Tail

The Empress ザ・エンプレス 30.5

Filet Mignon and Shrimp

The Teppan ザ・鉄板 28.5

Filet Mignon and Chicken

The Samurai ザ・侍 25.5

Chicken and Shrimp

The Kabuki ザ・歌舞伎 28.5

Chicken, Shrimp and Scallops

The Kaisen ザ・海鮮 30.5

Shrimp, Salmon and Scallops

SHOGUN SPECIAL 将軍スペシャル 27.5

New York Strip, Chicken and Shrimp

ENTREES

アントレー

Served with Teppanyaki vegetables, fried rice, soup and house salad with ginger dressing.

Shrimp 25

Salmon 25.5

Calamari 24

Tofu 16

Lobster 45

Filet Mignon 30

New York Strip 24.5

Teriyaki Chicken 19.5

CHILDREN'S ENTREES

お子様アントレー (For children under 12 years old)

Kid's New York Strip 10.5

Kid's Teriyaki Chicken 8.5

Kid's Shrimp 11.5

ADDITIONS

追加オーダー

Select additional proteins to be added to any of our Chef's Specialties or Entrees

Filet Mignon 10

New York Strip 9

Chicken 5

Shrimp 9

Scallops 10

Salmon 10

Tuna 10

Calamari 8

Lobster 22

Tofu 5

SIDES

サイドオーダー

Fried Rice 4

White Rice 3

"Udon" Noodles 4.5

Soup 3

Salad 3.5

Vegetables 4

DESSERTS

デザート

Ice Cream 4.5

Chocolate Decadence Cake 5.5

New York Cheesecake 5.5

NON-ALCOHOLIC BEVERAGES

ノンアルコール・ドリンク

Coke
Diet Coke
Sprite
Fanta Orange
Pink Lemonade
Acqua Panna Water
Perrier Water

Ramune Japanese
"Marble Soda"
Lemon Lime
Melon
Strawberry

Juice
Orange
Pineapple
Cranberry
Apple

Coffee
Green Tea
Iced Tea
Sweetened Iced Tea
Unsweetened Iced Tea

BEER

ビール/ワイン

Imported
Kirin (Japan)
Sapporo (Japan)
Heineken (Holland)
Corona (Mexico)
Magners Cider (Irish)

Domestic
Budweiser
Bud Light
Michelob Ultra
Coors Light
Miller Lite
Smirnoff Ice Cooler

ROSEN SPECIALTY BEER

ALLIGATOR DROOL

This medium bodied American Pale Ale is solely hopped with organic Cascade to create its citrusy, hoppy flavor. Specially for Rosen Hotels & Resorts

SAKE/JAPANESE WINE

日本のお酒

Atsukan – Hot Sake

Gekkeikan 8oz.

Hakkaisan Tokubetsu Junami "Eight Peaks" \$12/\$50

Clean, well balanced with mellow and elegant flavors

Tozai Nigori "Snow Maden" \$8/\$30

Creamy and dry with bright and fresh aromas with lovely ricey and fruity combination

Tozai Plum Sake "Blossom of Peace" \$8/\$30

Aromas of almond and marzipan followed by plum, apricot, and cherry on the palate

Kikusui Funaguchi Namagenshu "Gold Can" 180ml \$14

Full body with bold flavors and aromas of ripe melons, green apples, with long finish

Bunny Yuzu Sparkling "Moon Rabbit" 300ml \$18

Vibrant aroma of fresh yuzu zest. Elegantly sweet and refreshingly tart

Shōchū "Non-no-ko" \$7

Non-no-ko means "adorable" in Saga dialect. Genuine Shochu distilled from barley, rice and black malt; Non-no-ko has a full-bodied flavor with a moderately sweet and pleasant finish.

JAPANESE BEER

COEDO's award winning premium craft beers have been honored all over the world for their design, balance, flavor and craftsmanship. COEDO beers pair beautifully with all foods and deliver an exciting & refreshing experience, authentic to Japan.

Ruri Premium Pilsner \$7

Perfect clarity, flawless golden color, and soft and mellow flavors

Marihana Session IPA \$7

Beautiful aroma and sophisticated bitterness combined with the balance of hops

SIGNATURE COCKTAILS

将軍オリジナルカクテル

*Jack Apple Fizz 10.5

Jack Daniels Tennessee Apple, Apple Puree, Lime Juice, Soda

*Kanpai Cocktail 10.5

Sailor Jerry Spiced Rum, Triple Sec, Pineapple Juice, Sweet and Sour Mix, Dash of Bitters, Maraschino Cherry

*Japanese Slipper 10.5

Stoli Vodka, Melon Liqueur, Pineapple Juice, Maraschino Cherry

Samurai Blue 12

Bombay sapphire Gin, Malibu Rum, Blue Curacao, Pineapple Juice

*Yokohama Mama 10.5

Brandy, Melon Liqueur, Amaretto, Grenadine, Orange Juice, Pineapple Juice, Orange Slice

Empress Martini 10.5

Stoli Ohranj Vodka, Raspberry Liqueur, Cranberry Juice

Kamakura 10.5

Iwai Whiskey, Orange Liqueur, Sweet Vermouth, Lemon juice, Cherry, Lemon Peel

*Ichigo Essensu 10.5

Misunderstood Ginger Spiced Whiskey, Strawberry, Lemon Juice, Simple Syrup, Club Soda, Mint

*Dragon Berry Mojito 10.5

Bacardi Dragon Berry Rum, Lime wedges, Club Soda, Simple Syrup, Mint Leaves

Tokugawa-rita 10.5

El Jimador Silver Tequila, Iichiko Shochu, Ginger Ale, Lime Juice, Agave Nectar, Lime Wedge

*Maiko Mango Punch 10.5

Flor de Cana Rum, Gekkeikan Sake, Orange Juice, Pineapple Juice, Mango Mix, Orange Slice, Maraschino Cherry

Volcano Bay Breeze 13

Sailor Jerry Spiced Rum, Apricot Brandy, Peach Schnapps,
Banana Brandy, Mango Mix, Sprite, Lemonade, Pineapple Slice, Maraschino Cherry

*Super Bowl 18

WINE

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Whites

William Hill - Chardonnay 7 / 25
Penfolds Max – Chardonnay 8.5/33
Fess Park – Riesling 8.5 / 33
Ecco Domani - Pinot Grigio 7 / 25
Bulletin Place - Moscato 8.5 / 33
Whitehaven - Sauvignon Blanc 7.5 / 28

Reds

William Hill - Cabernet Sauvignon 8.5 / 33
1000 Stories – Zinfandel 8.5 / 33
Lange - Pinot Noir -- /45
Columbia – Merlot 8.5 / 28
Alamos Red – Malbec 7 / 25
Apothic - Red Blend 7 / 25

Sparkling

Studio by Miraval – Rose 8.5/33
LaMarca (187 ml) – Prosecco 10

