

## 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 Samurai** ザ・侍 25.5

Chicken and shrimp

#### **The Empress** ザ・エンプレス 30.5

Filet mignon and shrimp

#### **The Kabuki** ザ・歌舞伎 28.5

Chicken, shrimp, scallops

#### **The Teppan** ザ・鉄板 28.5

Filet mignon and chicken

#### **The Kaisen** ザ・海鮮 30.5

Shrimp, salmon, scallops

## SHOGUN SPECIAL 将軍スペシャル 27.5

New York strip, chicken, 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\*

\*Ask Server for Availability

**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 (Ireland)

### Domestic

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

## ROSEN SPECIALTY BEER

### ALLIGATOR DROOL

Alligator Drool IPA, created and prepared by Brew Hub in Lakeland, Florida, is the hallmark beer of Rosen Hotels & Resorts. This 6.0% ABV American India Pale Ale has a balanced mouthfeel thanks to its thick head and excellent ratio of mellow malty flavor with citrus, fruity, and floral rising from its hop profile.

## SAKE/JAPANESE WINE

日本のお酒

**Atsukan – Hot Sake (8 oz.) 8.5**  
Gekkeikan

**Hakkaisan Tokubetsu Junami "Eight Peaks" 12 / 50**  
Clean, well balanced with mellow and elegant flavors

**Tozai Nigori "Snow Maiden" 8 / 30**  
Creamy and dry with bright and fresh aromas with a lovely rice 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 and green apples with a long finish

**Bunny Yuzu Sparkling "Moon Rabbit" (300ml) 18**  
Vibrant aroma of fresh yuzu zest, elegantly sweet and refreshingly tart

**Shōchū "Non-no-ko" Kuro 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.

## SIGNATURE COCKTAILS

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### 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

Upsize your drink of choice, presented in a fishbowl glass, serves two

# WINE

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## ワイン

### 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  
La Marca (187ml) – Prosecco 10