

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

*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 foodborne 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 40

Filet mignon and lobster tail

The Empress ザ・エンプレス 32

Filet mignon and shrimp

The Teppan ザ・鉄板 29.5

Filet mignon and chicken

The Samurai ザ・侍 26.5

Chicken and shrimp

The Kabuki ザ・歌舞伎 29.5

Chicken, shrimp, scallops

The Kaisen ザ・海鮮 31.5

Shrimp, salmon, scallops

SHOGUN SPECIAL 将軍スペシャル 28.5

New York strip, chicken, shrimp

ENTRÉES

アントレー

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

Shrimp 26

Salmon 27

Calamari 26

Lobster 45

Tofu 19.5

Filet Mignon 31.5

New York Strip 26

Teriyaki Chicken 20.5

CHILDREN'S ENTRÉES

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

Kids Teriyaki Chicken 9.5

Kids Shrimp 11.5

Kids New York Strip 12

ADDITIONS

追加オーダー

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

Filet Mignon 13

Calamari 10

Tuna 12

New York Strip 10

Salmon 11

Lobster 22

Chicken 6

Shrimp 9

Tofu 5

Scallops 11

SIDES

サイドオーダー

Fried Rice 4

"Udon" Noodles 5.5

Salad 3.5

White Rice 3

Soup 3

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

Ramune Japanese
"Marble Soda"
Lemon Lime
Melon
Strawberry*

*Ask server for availability

Coke
Diet Coke
Sprite
Fanta Orange
Pink Lemonade

Juice
Orange
Pineapple
Cranberry
Apple

Acqua Panna Water
Perrier Water
Coffee
Green 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.) 9
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 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" (180 ml.) 14
Full body with bold flavors and aromas of ripe melons, green apples, with a long finish.

Bunny Yuzu Sparkling "Moon Rabbit" (300 ml.) 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 Shōchū distilled from barley, rice, and black malt.
Non-no-ko has a full-bodied flavor with a moderately sweet and pleasant finish.

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 & 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

*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, lichiko Snochu, 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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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
Lange – Pinot Noir – 10 / 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