

## Lunch Entrées

All lunches included fried rice, soup or salad. Carrots or zucchini and onion.  
(No Substitution, please) Special Share Plates Choice of soup or salad and appropriate portion size of vegetables and fried rice. Children under 6 \$3 or Adults \$6

Vegetarian - Zucchini, broccoli, mushrooms, and carrots. \$7.95

Hibachi Chicken - Prepared with soy based sauce and mushrooms. \$8.95

Hibachi Steak - Prepared with a soy based sauce and mushrooms. \$10.95

Bulgogi Steak - Sliced Ribeye marinated with Korean spices and prepared with sliced onions. \$9.95

Ichiban Filet Mignon - Prepared with a soy based sauce and mushrooms. \$14.95

Hibachi Salmon - Prepared with a soy base sauce and broccoli. \$11.95

Hibachi Shrimp - Prepared with a soy based sauce and broccoli. \$9.95

Hibachi Scallops - Prepared with a soy based sauce and broccoli. \$11.95

Create your Own - Choose any two: Ribeye, chicken or shrimp. \$11.95  
- Upgrade to Filet Mignon \$15.95

Samurai - Ribeye, Chicken, and Shrimp \$16.95

Bonzai - Filet Mignon and Shrimp. \$15.95

Seafood Combination - Shrimp and Scallops. \$15.95

## Children Lunch Menu

Children must be 10 years old or younger

Hibachi choice of,

Shrimp \$7.95

Chicken or Vegetable \$6.95

Steak \$8.95

served with Japanese onion soup or salad, appetizer shrimp, fried rice, zucchini, and onions.

### Appetizers

Fried Gyoza - Pork dumplings fried until it golden brown. Served with a light soy dipping sauce. \$5.95

Shumai - Morsels of shrimp stuffed in a crispy shell. Served with a light soy dipping sauce. \$5.95

Shrimp and Vegetables Tempura - Lightly battered served with our signature Japanese dipping sauce. \$6.95

Firecracker Shrimp - Deep fried shrimp stuffed with crab meat, onion, and celery. \$7.95

Crab Wontons - Wonton filled with crab meat, cream cheese, and scallions. \$5.50

Spring Roll - Hand-rolled marinated pork and vegetables. Served as a pair with sweet chili sauce. \$5.50

Edamame - Steam Soybean. \$3.50

Fried Shumai - Deep fried shrimp dumplings. \$5.50

### Dinner Entrées

All entrees included shrimp appetizer, fried rice, zucchini, onion, and Yaki noodles.  
(No Substitution, please)

Special share plate with children under 6 add \$4.00, Adult add \$7.00

(Only one share plate from one adult meal)

Each individual will get a standard portion of fried rice, zucchini, onion, and Yaki noodles.

Vegetarian - Zucchini, broccoli, mushrooms, and carrots. \$12.95

Hibachi Chicken - Prepared with Soy based sauce and mushrooms. \$14.95

Hibachi Ribeye - Prepared with a soy based sauce and mushrooms. \$19.95

Bulgogi Steak - Sliced Ribeye marinated with Korean spices and prepared with sliced onions.  
\$17.95

Ichiban Filet Mignon - Prepared with a soy based sauce and mushrooms. \$23.95

Hibachi Shrimp - Prepared with a soy based sauce and broccoli. \$16.95

Hibachi Salmon - Prepared with a soy based sauce and broccoli. \$17.95

Hibachi Scallops - Prepared with a soy based sauce and broccoli. \$20.95

Hibachi Jumbo Shrimp - Prepared with a soy based sauce and broccoli. \$18.95

Lobster Dinner - Two Lobster tails prepared with a soy based sauce and broccoli. \$38.95

Land & Sea - Filet and Lobster prepared with soy based sauce, served with mushroom and broccoli. \$34.95

Imperial Dinner for one - Hibachi Ribeye, Shrimp, and Chicken \$25.95

- Ichiban Filet Mignon, Shrimp, and Chicken \$29.95

Imperial Dinner For 2 - Hibachi Ribeye, Shrimp, and Chicken \$44.95

- Ichiban Filet Mignon, Shrimp, and Chicken \$48.95

Create your Own - Choose any two: Ribeye, chicken, shrimp or scallops. \$19.95

- Upgrade to Filet Mignon \$23.95

### Children Dinner Menu

Children must be 10 years old or younger

Hibachi choice of,

Shrimp or Steak \$10.95

Chicken or Vegetable \$9.95

served with Japanese onion soup or salad, appetizer shrimp, Yakitori Noodles, fried rice, zucchini, and onions.

### Sushi dinner ( Served with soup and salad )

Sushi Regular – California Roll and 7 pieces of sushi. \$16.95

Sushi Deluxe – Tuna Roll and 10 pieces of sushi. \$21.95

Sushi & Tempura – California Roll, 8 pieces of Sushi, shrimp, and vegetable tempura. \$22.95

Sushi & Sashimi – California Roll, 7 pieces of Sushi, and 7 pieces of sashimi. \$24.95

Sushi for Two – California roll, Spider Roll, Shrimp Tempura Roll, and 12pcs. of sushi. \$39.95

Roll Combo – 1 California roll, 1 Tuna roll, and 1 Cucumber roll. \$14.95

Titanic Special (Serves 2) – 14 pieces of assorted nigiri, 9 pieces of Sashimi, 1 Spider roll, 1 California roll, and 1 Tempura roll served on a boat. \$49.95

### Samplers from Sushi Bar

Tuna Trio - Spicy diced tuna with avocado, 4 slices of tuna sashimi, and spicy tuna. \$12.95

Salmon Carpaccio - Thinly sliced salmon and avocado served with sesame oil and ponzu sauce. \$9.95

Tuna Carpaccio - Thinly sliced tuna and avocado served with sesame oil and ponzu sauce. \$9.95

Tuna Takaki - Thinly sliced seared tuna, layered with cucumber and served with sesame oil with hot spices and ponzu sauce. \$11.95

Sashimi Appetizer - Thinly sliced tuna, salmon, and white fish. \$12.00

Spicy Max's Tuna Bowl - Diced spicy tuna and avocado served with ponzu and sesame oil. \$9.95

Sushi Appetizer - Four pieces of sushi. Chef's choice. \$6.95

### Sunomono

Ika Sansai (Squid Salad) \$5.95

Octopus \$6.50

Crab \$6.50

Shrimp \$6.50

Mixed Sunomono \$7.50

Seaweed Salad \$7.50

### Sushi (Fish Roe 2pcs.)

Salmon Roe

Flying Fish Roe

Smelt Roe

### Classic Rolls

California Roll

Tuna

Salmon

Yellowtail

Eel

Veg Tempura

Spicy Tuna

Cucumber

Salmon Skin

### Nigiri Sushi/Sashimi

(Nigiri-2pcs/Sashimi-5pcs.)

Red Snapper  
Tuna  
Boiled Octopus  
Squid  
Salmon  
Smoked Salmon  
Seared Tuna  
Boiled Shrimp

Crab  
Yellowtail  
White Tuna  
Surf Clam  
Marinated Mackerel  
Freshwater Eel

### Kabuki Specialty Rolls

American Idol – Shrimp tempura, cream cheese, tuna, asparagus  
spicy mayo, and masago.

Alaskan – Cream cheese, tempura crunch, and avocado topped w smoked salmon

A's Roll – Soft shell crab, tamago, topped with tuna and eel.

Bravo – Deep fried crab and avocado served with seafood sauce.

Boston – shrimp, cucumber, lettuce, mayo top with crab.

Bonzai – Salmon, eel, masago, and avocado.

Blue Island – Crab and avocado wrapped in a thin layer of cucumber.

Between the Sheets – Spicy tuna and lettuce

wrapped with rice paper served with ponzu sauce.

Bermuda Triangle – Tuna, crab, cucumber roll topped with

seaweed salad mix, and served with ponzu sauce.

Caterpillar – Grilled freshwater, eel, and cucumber slices with an outer layer of avocado.

Cherry Blossom – Flower shaped roll with salmon, avocado filled center.

Garnished with tuna sashimi & flying fish roe.

Crunchy – Crab, spicy mayo, and tempura crunch topped with shrimp.

California Pearl – California roll wrapped with butter fish, spicy mayo, and smelt roe.

Dragon – Shrimp tempura, spicy mayo, avocado

Layered with eel.

Dynamite – Spicy tuna, asparagus, crab. Layered with crab meat.

Dancing Eel – Crab meat, smelt roe, and cream cheese layered with eel.

Ecstasy – Crab, lettuce, and spicy mayo. Layered with tuna, salmon, Red snapper, and avocado.

Firecracker – Deep fried roll with salmon, crab, and avocado.  
Served with a spicy eel sauce.

Hawaiian Punch – Mango, crab, and cream cheese, asparagus  
Layered with tuna and red snapper.

Hurricane – Spicy eel, tuna, cream cheese,  
topped with cooked salmon.

H2 – Deep fried roll with salmon and cream cheese.

Kabuki – Avocado, shrimp, and cream cheese. Layered with crab meat.

Kamikaze – Deep fried roll with yellowtail, crab, eel, and cream cheese.  
Topped with eel & seafood sauce.

Krazy – Avocado, crab, and cream cheese topped with lobster salad.

Lobster Tempura – Lobster salad, tempura flakes, and avocado. Topped with masago.

Mermaid – Shrimp tempura, mango, cream cheese, and mayo topped with flying fish roe.

Mexican – Shrimp Tempura, crab, jalapeno pepper, and spicy mayo wrapped with soy paper.

Neptune – Scallops with mayo, crabmeat, smelt roe. Layered with avocado and shrimp.

Philly – Salmon, avocado, and cream cheese.

Pearl Diver – Fried oyster, masago, mayo served with eel,  
and ponzu sauce.

Rainbow – California roll layered with tuna, salmon, white fish, and avocado.

Sapporro – Yellowtail, avocado, and daikon radish topped with tuna.

Sashimi – Tuna, salmon, crab, white fish, and daikon radish served w ponzu sauce.

Spider – Soft shell crab, avocado and spicy mayo top with masago

Shark Bite – Soft shell crab, eel, tempura crunch, tamago, spicy mayo, and seaweed salad  
Served with ponzu sauce.

Spicy Lovers – Diced spicy salmon roll topped with tempura battered, and spicy diced tuna.

Spicy Tuna Crunch - tuna, cream cheese, spicy mayo, and tempura flakes on top.

Spicy Eel Crunch - eel, cream cheese, spicy mayo, and tempura flakes on top.

Tempura Roll – Tempura battered shrimp, spicy mayo, and masago.

Volcano – California roll, topped with spicy scallops, crabmeat,  
and then baked until it golden brown.

## ACC Rolls

Wolf Pack – Shrimp tempura, avocado inside, topped with tempura flakes, and eel sauce.

Blue Devil – Spicy crab, cucumber inside, topped with seared tuna, and eel sauce.

Tar Heels – Scallop, crabmeat mixed inside, topped with tempura flakes, and eel sauce.

Seminoles – Tuna, spicy mayo, and tempura flakes. Layered with avocado.

Yellow Jacket – Eel and tempura flakes inside topped with yellowtail.

Demon Deacons – Spicy tuna and avocado inside. Layered with salmon on top.

Clemson Tigers – Shrimp tempura, cucumber with spicy mayo topped with masago.

Terrapins Roll – Crab, cucumber inside. Layered with tuna and white tuna on top.

Eagles – Shrimp tempura, spicy mayo, and tempura flakes topped with crab.

Hokies – Deep fried roll with smoked salmon, jalapeno pepper, and cream cheese.

Cavaliers – Spicy tuna, cucumber, topped with white tuna, and avocado.

Miami – Eel, cream cheese, tempura flakes, topped with tuna, and avocado.

Pirates – Chicken tempura and spicy mayo inside, topped with smelt roe.