



Hibachi Dinner Menu

ALL ENTREES SERVED WITH SHRIMP APPETIZER, HOUSE SOUP, SALAD, & STEAM RICE

UPGRADE YOUR STEAMED RICE TO FRIED RICE FOR 2.50 EXTRA

ALL ENTREES PREPARED IN OUR HANANOKI'S SEASONINGS, SPICES AND SAUCES.

Dinner Entrees

Chicken Teriyaki 15.95
BONELESS CHICKEN BREAST MARINATED IN OUR OWN TERIYAKI SAUCE

Norwegian Salmon 21.95
FRESH NORWEGIAN SALMON PREPARED IN OUR OWN TERIYAKI SAUCE

Shrimp Dinner 20.95
14 PC. OF OUR MOUTH-WATERING SHRIMP

Japanese Steak 21.95
NEW YORK STRIP STEAK PREPARED HANANOKI STYLE

Filet Mignon 27.95
10 OZ. FILET THAT WILL JUST MELT IN YOUR MOUTH

Chateau Briand (Like Kobe) 29.95
10 OZ. CUT OF THE MOST TENDER AND MOST SUCCULENT FILET

Lobster Tail 30.95
TWIN LOBSTER TAILS PREPARED HANANOKI STYLE

Two-Combination Entrees

Steak/Chicken/Shrimp/Scallops/Salmon
(CHOICE OF 2)
21.95

(STEAK UPGRADE)
Filet.....ADD 3.00
Chateau.....ADD 4.00

Lobster Combination

Japanese Steak and Lobster..... 29.95

Hibachi Side items

Hibachi Vegetables 2.95
Mixed Fried Rice 3.50
Shitaki Mushroom 4.95
Asparagus Beef Rolls (6pc) 6.95
Hibachi Chicken 5.95
Hibachi Shrimp (7pc) 6.95
Hibachi Scallops 7.95
Hibachi Salmon 7.95
Hibachi Steak. 7.95
Hibachi Filet Mignon 10.95
Hibachi Chateau Briand 11.95
Lobster Tail 13.95

Children's Dinner Entrée

Under 10yrs only with the exception of patrons with the Gastric Bypass Surgery Restaurant Card

INCLUDES SHRIMP APPETIZER, SOUP, SALAD, MIXED VEGETABLES, & STEAM RICE

Chicken Teriyaki, Steak, OR Hibachi Shrimp
9.99

For Parties of 6 or more, 18% Gratuity will be added