

# KONNICHI-WA

## WELCOME TO THE SAMURAI

### STARTERS

TRADITIONAL MISO SOUP WITH TOFU, GREEN ONIONS AND SOY	\$4.95
EDAMAME BEANS TOSSED WITH KOSHER SALT	\$6.95
SUMONO SALAD RICE NOODLES TOSSED WITH CUCUMBERS, BABY SHRIMP AND A SWEET RICE WINE AND GINGER VINAIGRETTE	\$6.95
SAUTEED CHICKEN LIVERS WITH SHIITAKE MUSHROOMS	\$7.95
ONION AND MUSHROOM TERIYAKI WITH SESAME SEEDS AND TERIYAKI	\$6.95
ALBACORE TUNA SALAD SERVED RARE WITH A PICKLED GINGER DRESSING	\$9.95
TIGER PRAWN AND SHIITAKE TEMPURA WITH SPICY LEMON CREAM SAUCE	\$10.95
VEGETABLE TEMPURA WITH MATSUHISA DRESSING	\$8.95
TEMPURA SQUID WITH A PICKLED GINGER MAYO	\$9.95

### SUSHI AND SASHIMI

YOUR SERVER WOULD BE PLEASED TO PROVIDE YOU WITH OUR LIST OF DELECTABLE  
SUSHI AND SASHMI. ORDER AS A COMBO OR BY THE PIECE.

### ENTREE'S

8OZ ALBERTA STRIPLOIN WITH MUSTARD AND GINGER SAUCE	\$26.95
8OZ ALBERTA TENDERLOIN WITH MUSTARD AND GINGER SAUCE	\$29.95
TENDER MARINATED PORK WITH A SWEET HONEY-SOY SAUCE	\$24.95
BREAST OF CHICKEN WITH SESAME, PINEAPPLE AND MANDARINS	\$24.95
GRILLED BREAST OF CHICKEN WITH SWEET TERIYAKI GLAZE	\$22.95
GRILLED PACIFIC HALIBUT KAREI WITH GINGER SAUCE	\$24.95
FRESH ATLANTIC SALMON HOKKAIDO WITH GINGER-SAKE SAUCE	\$23.95
TEPAN-YAKI STYLE TIGER PRAWN SAKURA WITH LEMON AND SOY	\$24.95
GRILL FRIED SCALLOP TSUBAKI WITH LEMON AND SOY	\$25.95
BATTERED PRAWNS, SCALLOPS AND SALMON TEMPURA WITH VEGETABLE	\$22.95
LIGHTLY BATTERED VEGETABLE TEMPURA	\$17.95
OSAKA VEGETABLE PLATTER WITH FRIED TOFU AND GINGER SAUCE	\$18.95

### DINNER ENHANCEMENTS

[MAY BE ADDED TO ANY ENTREE OR ALL INCLUSIVE MEAL]

LOBSTER TAIL \$9.95	TERIYAKI SCALLOPS \$7.95
TERIYAKI PRAWNS \$7.95	TEPAN-YAKI SQUID \$8.95

### FRIED RICE

\$4.00

A DISTINCT SOCIAL CLASS, THE SAMURAI SERVED POWERFUL  
CHIEFS CALLED SHOGUNS, WHO RULED JAPAN  
FROM THE 12<sup>TH</sup> CENTURY UNTIL 1867.  
TONIGHT YOU WILL DINE AS A GROUP, ENJOYING THE LAUGHTER AND  
CAMARADERIE THAT THE SAMURAI SHARED WHILE YOUR PERSONAL  
CHEF PREPARES YOUR JAPANESE FAVORITES

### ALL INCLUSIVE MEALS

EACH MEAL IS SERVED WITH TRADITIONAL MISO SOUP, STEAMED JAPANESE RICE,  
FRESH TEPAN VEGETABLES, JAPANESE TEA AND YOUR CHOICE OF  
GREEN TEA ICE CREAM OR ASIAN FRUIT SALAD

#### THE SHOGUN

“AAA” FILET OF BEEF AND LOBSTER TAIL  
WITH A SIDE OF MUSTARD AND GINGER SAUCE  
\$38.95

#### THE SAMURAI

TERIYAKI CHICKEN, TIGER PRAWNS AND SCALLOPS WITH GINGER SAUCE  
\$37.95

#### THE TSUNAMI

TIGER PRAWNS, SCALLOPS AND FILET OF SALMON  
WITH A SIDE OF GINGER SAKE SAUCE AND SPICY LEMON CREAM  
\$35.95

#### THE HIBACHI

BEEF STRIPLOIN, TERIYAKI CHICKEN AND TIGER PRAWNS  
WITH MUSTARD AND GINGER SAUCE AND SPICY LEMON CREAM  
\$36.95

### CREATE YOUR OWN DINNER

YOU BE THE CHEF AND ENJOY DINNER JUST THE WAY YOU THINK IT SHOULD BE!

PORK TENDERLOIN  
BEEF STRIPLOIN  
TERIYAKI CHICKEN  
MANDARIN CHICKEN

TEPAN-YAKI SQUID  
ATLANTIC SALMON  
TIGER PRAWNS  
BAY SCALLOPS

CHOOSE ANY TWO OF THE ABOVE: \$33.95

### DESSERTS

FLOURLESS DARK CHOCOLATE TORTE \$8.00  
FINISHED WITH FRESH FRUIT COULEE

VANILLA BAKED CHEESECAKE \$8.00

JAPANESE TEA MOUSSE CAKE  
WITH GINGER CREME ANGLAISE \$8.00

GREEN TEA ICE CREAM OR ASIAN FRUIT SALAD \$4.00