



メニュー

MENU

KIMURA
STEAK HOUSE

クラシックロール APPETIZERS

SAKE TEMPTATION*

A slightly spicy mix of crispy shrimp and fish, avocado, and sweet plantain, eel sauce, rolled in thin slices of smoked salmon and drizzle with sweet chili sauce and yuzu mayo

\$19



SUSHI PIZZA*

Golden crispy rice topped with smoked salmon, creamy Neptune salad, and scallions, finished with thin avocado slices, spicy mayo, tobiko and sesame seeds.

\$18

TUNA TARTARE*

Fresh, tender chunks of tuna paired with scallions, cilantro and edamame, finished with a bright citrus-ponzu and zesty orange dressing. Served with tortilla chips.

\$17.95



SPECIAL TSUNAMI*

A flavorful combination of kani, sweet chili, avocado wrapped in fresh salmon topped with ponzu spicy mayo and scallions

\$17



BONSAI ANTOJITOS

Crispy shrimp wrapped in sweet plantain, topped with creamy Neptune salad and spicy mayo, then drizzled with savory eel sauce.

\$16



SALMON COQUITOS

Tempura cones of salmon filled with kani, scallions and cream cheese topped with curry and eel sauce

\$16



BACON SAKE*

Crispy thin slices of bacon layered with crushed pistachios, topped with fresh salmon, truffle oil, spicy mayo, sweet chili sauce, and a pop of tobiko.

\$16



IKA CRISPY

Smoked salmon, cream cheese, and kani osaki wrapped in crispy fried calamari, topped with Neptune salad and a drizzle of eel sauce.

\$16



AN 18% SERVICE CHARGE IS AUTOMATICALLY ADDED TO ALL CHECKS. THIS CHARGE IS DISTRIBUTED AMONG OUR SERVICE TEAM TO ENSURE CONSISTENT AND EXCELLENT HOSPITALITY FOR EVERY GUEST. **ADDITIONAL GRATUITIES** ARE ALWAYS APPRECIATED BUT NOT REQUIRED. IF YOU HAVE ANY QUESTIONS ABOUT THIS POLICY, PLEASE FEEL FREE TO SPEAK WITH A MANAGER.

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.



DÁTILES

Dates with a savory mix of chistorra, sausage and manchego cheese inside, wrapped with crispy bacon. Topped with our creamy cotija cheese sauce, finished with crunchy quinoa and w sauce.

\$15



KRAB CROQUETTES

Our original croquettes filled with a savory crab mix, golden-fried and served with tartar sauce.

\$13



GYOZAS

Savory pork dumplings, available fried or steamed, served with tempura dipping sauce and a touch of mustard.

\$11



KRAB ANGELS

Fried wontons stuffed with Kanikama and cream cheese inside

\$10.95

ASIAN WINGS

Crispy fried chicken wings tossed in our house-made smoky BBQ sauce with a hint of spice. You can order the sauce on side.

\$15



SUMO CRISPY RICE*

Crispy rice beneath a layer of spicy tuna, creamy avocado, masago, and a Fuji sauce drizzle

\$13.95



SPRING ROLLS VEGETABLES

Crispy fried veggie spring rolls served with a side of sweet and sour sauce.

\$11



EDAMAME AND SEA SALT

Smoky grilled edamame tossed in savory soy sauce and fragrant sesame oil, finished with a sprinkle of sea salt. It can also be served truffle-style.

\$8.95





刺身 (さしみ)

SASHIMI

SASHIMI COMBO*

\$32.95

16 pieces of assorted fresh fish

SUSHI & SASHIMI COMBO*

\$48.95

- 7 pieces of sushi
- 10 pieces of sashimi
- ½ California roll with masago
- 1 hand roll

握り (にぎり)

NIGIRI

(per piece)

- Salmon*
- Tuna*

\$4.95

- Unagi*
- Ebi Shrimp*
- Escolar*

\$4.95

- Masago*
- Hamachi (Yellowtail)*
- Ikura (Salmon Roe)*

\$5.50

- Tamago (Egg)*
- Krab*

\$4.45

寿司 (すし)

SUSHI

SUSHI COMBO*

\$33.95

- 7 pieces of sushi
- Tuna California Roll
- 1 hand roll

SUSHI COMBO DELUXE*

\$38.95

- 10 pieces of sushi
- ½ California Roll with masago
- 1 hand roll

HANDROLLS AVAILABLE AS WELL, ASK YOUR SERVER

テッパンヤキディナー TEPPANYAKI DINNERS

Served with soup, house salad, hibachi vegetables & fried rice.

Add chicken to your fried rice for \$2.00

HIBACHI DINNER

• Hibachi Filet Mignon	\$39.95
• Hibachi Scallops	\$37.95
• Teriyaki Salmon	\$35.95
• Hibachi Tuna Steak	\$35.95
• Hibachi Salmon	\$34.95
• Teriyaki Steak	\$35.95
• Hibachi Steak	\$35.95
• Hibachi Shrimp	\$33.95
• Hibachi Calamari	\$33.95
• Chicken Teriyaki	\$31.95
• Hibachi Chicken	\$27.95
• Vegetarian Delight	\$26.95

SPECIALTY COMBOS

• Filet Mignon* & Lobster	\$61.95
• Hibachi Steak* & Lobster	\$61.95
• Hibachi Shrimp & Lobster	\$61.95
• Filet Mignon* & Scallops	\$52.95
• Steak* & Scallops	\$44.95
• Filet Mignon* & Shrimp	\$45.95
• Filet Mignon* & Chicken	\$42.95
• Hibachi Shrimp & Steak*	\$41.95
• Hibachi Shrimp & Scallops	\$40.95
• Hibachi Steak* & Chicken	\$38.95
• Hibachi Chicken & Scallops	\$38.95
• Hibachi Shrimp & Chicken	\$35.95

ADDITIONALS

• Lobster Tail	\$28.00
• Side of Scallops (4Oz)	\$15.00
• Side of Salmon (8 Oz)	\$15.00
• Side of Filet Mignon (4Oz)	\$15.00
• Side of Calamari (4 Oz)	\$12.00
• Side of Shrimp (4Oz)	\$12.00
• Side of Steak (4Oz)	\$12.00
• Side of Chicken (4Oz)	\$10.00

TEPPAN TABLE SEATING POLICY

Our Hibachi entrées are **thoughtfully prepared and individually served** to provide each guest with the complete Teppan experience. Guests who wish to share a seat without ordering a full entrée are welcome to do so with a **\$15 Sharing Charge**.

Kids Menu selections are available exclusively for **children under 10 years old**.



HIBACHI STEAK

HIBACHI SHRIMP

クラシックロール CEVICHE

ROLLITO ACEVICHADO*

Kani Salad mixed with smoky chipotle sauce, crispy bacon and sweet plantain, w sauce, roasted quinoa, wrapped with fresh tuna and ceviche sauce on top.

\$18



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NIKKEI CEVICHE*

Fresh corvina marinated in zesty leche de tigre and yellow chili, tossed with sweet chili, red onion, and cilantro. Served with traditional sides of sweet potato, cancha and choclo corn.

\$17

CEVICHE THAI MIX*

Fresh corvina and shrimps marinated in zesty leche de tigre and yellow chili, tossed with sweet chili, red onion, and cilantro. Served with traditional sides of sweet potato, cancha and choclo corn.

\$17



クラシックロール SALADS



WAKAME SPECIAL*

A base of Neptune salad topped with FRESH sashimi slices of tuna, salmon, and hamachi, garnished with wakame seaweed and vibrant tobiko.

\$21



NEPTUNO*

A mix of fresh kani osaki, wakame seaweed, chunks of salmon and tuna, finished with tobiko and drizzled with our signature house sauce.

\$17



WAKAME

(Seaweed Salad)

\$7.95

クラシックロール TIRADITO

TRUFFLE HAMACHI TIRADITO*

Thinly sliced hamachi dressed with golden quinoa crunch, red tobiko, truffle oil, and bright ponzu sauce.

\$20



TUNA TIRADITO*

Fresh tuna slices layered with creamy avocado, scallions, green onions, spicy mayo, and ponzu sauce.

\$19



TUNA TATAKI*

Thinly sliced Seared tuna, Server with sesame seed and ponzu sauce.

\$18.95

SALMON CAPRICCIO*

Fresh salmon fine cuts, topped with a touch of spicy mayo, scallions, masago and ginger sauce

\$14.95



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テッパンヤキディナー SOUPS



UDON

Silky udon noodles tossed in a creamy shiitake mushroom sauce, garnished with cherry tomatoes and fresh scallions. Choice of steak, chicken, or shrimp.

\$24



RAMEN SOUP

Authentic Japanese ramen noodles served in our house-made broth, rich and full of umami, complemented with egg, fresh vegetables, and traditional toppings. Choose your protein: pork, chicken, or tofu, for a perfectly balanced and comforting bowl of flavor.

\$19.95



CURRY

A rich, creamy Japanese-style curry infused with coconut milk, aromatic spices, and sautéed vegetables, creating the perfect balance of warmth and flavor. Customize it with your choice of steak, chicken, shrimp, or vegetables

Additional Protein \$4.00
\$19.95



PAD THAI

Stir-fried rice noodles with egg, seasonal vegetables, and scallions, garlic paste, tossed in a tamarind-peanut sauce and finished with roasted peanuts. Served with your choice of protein.

CHICKEN \$18 SHRIMP \$18
STEAKS \$21 MIX (2 PROTEINS) \$21

テッパンヤキディナー JAPANESE & THAI

TEMPURA & KATSU

Served with your choice of soup or salad and white or fried rice

Chicken Katsu (breaded & fried) **\$20.45**
SHRIMP KATSU **\$20.45**
General Tso's Chicken **\$19.45**

SPECIALTY RICE

Fried Rice

Vegetable **\$11.95**
Add Steak, Chicken or Shrimp **\$13.95**
Additional Protein **\$4.00**

クラシックロール

STIR FRY

Stir fried vegetables served with your choice of soup or salad and white or fried rice.

Steak* & Shrimp	\$29.45
Filet mignon*	\$29.45
Steak*	\$27.45
Steak* & Chicken	\$27.45
Shrimp & Chicken	\$27.45
Shrimp	\$26.95
Chicken	\$24.95
Vegetable	\$21.00

CHICKEN STIR FRY



クラシックロール

YAKI UDON

Sauteed udon noodles with vegetables

Mix of any two (protein)	\$16.95
Steak, Chicken, Shrimp or Vegetable	\$15.95



YAKI UDON



POKE BOWLS

クラシックロール

MIXED* (FAVORITE JAPAN INN) \$23.95
Tuna & Salmon

TUNA* \$21.95
Avocado, seaweed salad, edamame, and tuna

SALMON* \$21.95
Avocado, seaweed salad, edamame, and salmon

KRAB AND SHRIMP \$21.95
Avocado, seaweed salad, edamame, Kanikama, and shrimp

クラシックロール CLASSIC ROLLS

GREEN DRAGON ROLL*

Shrimp tempura, masago, cucumber, spicy mayo. Topped with avocado

\$16.95



SPICY TUNA ROLL*

Filled with a flavorful mix of spicy tuna and tobiko

\$16



MEXICAN ROLL

Shrimp tempura and avocado. Topped with spicy mayo, sriracha and sesame seeds

\$15.95



SHRIMP TEMPURA ROLL

Shrimp tempura and sesame seeds

\$14.95



CALIFORNIA ROLL

Kanikama, avocado and cucumber, tobiko, topped with sesame seeds

\$14



SALMON CALIFORNIA ROLL*

Salmon, avocado and cucumber. Topped with sesame seeds

\$13.45



寿司特選 SUSHI SPECIALS

ACEVICHADO*

Riceless. Wrapped in soy paper and filled with Neptuno salad, crispy shrimp, and avocado. Topped with corvina ceviche, ceviche sauce, and crispy quinoa.

\$23



BONSAI ROLL*

Filled with smoked salmon, scallions, kani Osaki, cream cheese, and sweet plantain. Topped with a slightly spicy mix of crispy shrimp and fish, then drizzled with truffle oil, curry sauce, and eel sauce.

\$23



SOUTH BEACH ROLL*

Wrapped in soy paper and filled with fresh salmon, avocado, and scallions. Topped with seared tuna, truffle oil, black tobiko, and finished with ponzu

\$22



FLAMINGO*

Salmon, cream cheese, kanikama, avocado in soy paper. Topped with salmon, scallions, masago and spicy mayo.

\$21.45



VEGGIE SPECIAL

Filled with cream cheese, avocado, sweet plantain, and tempura vegetables. Covered with wakame salad, topped with avocado, crispy quinoa, sweet chili sauce, and drizzled with ponzu sauce and spicy mayo.

\$21.45



ALASKA SPECIAL*

Filled with fresh salmon, avocado, and cream cheese. Covered with avocado and salmon slices, then topped with wakame and ikura.

\$21



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HAPPY ROLL*

Shrimp tempura, Kanikama, mayo, masago, avocado, cream cheese, & tempura flakes. Topped with avocado, tuna, yellow pepper sauce and eel sauce

\$20.45



SAKURA

Shrimp tempura, avocado, cream cheese, & kanikama. Topped with crab meat, eel sauce and spicy mayo.

\$20.45



TOKIO

Tempura-fried roll filled with cream cheese, scallions, avocado, and crispy shrimp. Topped with a slightly spicy mix of crispy shrimp and fish, then drizzled with Fuji sauce and eel sauce.

\$20



VOLCANO ROLL*

Filled with eel, crispy shrimp, and cream cheese, green onions and spicy mayo. Covered with fresh tuna and topped with a kani chipotle salad and a drizzle of eel sauce.

\$20



FUJI ROLL

Crispy tempura shrimp, cream cheese, scallions, and tobiko wrapped in sushi rice and nori, topped with shrimp tempura and finished with our house Fuji sauce.

\$20



CRISPY CRUNCH*

Salmon, avocado, cream cheese and crispy rice, topped with eel sauce.

\$19.95





CRAZY KRAB

Kanikama, avocado, spicy mayo. Topped with tempura kanikama & eel sauce.

\$19.95



FASHION*

Tuna, kimchee sauce, avocado, & scallion. Topped with tuna, kimchee sauce, masago and scallion.

\$19.95



YUM YUM ROLL*

Tuna, salmon, eel, Kanikama, tamago, avocado, cucumber and sesame seeds. Topped with spicy mayo & eel sauce.

\$19.95



MAMMA MIA ROLL

Shrimp tempura, avocado, cream cheese. Topped with shrimp, avocado, spicy mayo and

\$19.45



IRON ROLL

Filled with crispy shrimp, kani Osaki, and scallions. Topped with ebi shrimp, spicy mayo, and a drizzle of W sauce.

\$19



MIAMI ROLL

Filled with Neptuno salad, crispy shrimp, and cream cheese. Topped with flamed salmon, spicy mayo, and a sprinkle of tempura flakes.

\$19



SPECIAL EEL ROLL

Filled with kani chipotle salad, cream cheese, and scallions. Covered with eel and avocado, then drizzled with eel sauce.

\$19



FIRE ROLL

Filled with Neptuno salad, crispy kani Osaki, avocado, and cream cheese. Covered with sweet plantain, topped with flamed brie cheese, eel sauce, and finished with a drizzle of spicy mayo.

\$19



GEISHA ROLL

Filled with crispy corvina, cream cheese, and scallions. Topped with a slightly spicy mix of crispy shrimp and fish, then covered with kani Osaki and drizzled with sweet chili sauce.

\$19



BUTTER KRAB

Kani osaki, tobiko, Japanese mayo, and truffle oil wrapped in delicate soybean paper, served with a clarified butter ponzu sauce.

\$19



TIGER SPECIAL*

Tempura-fried roll filled with Salmon, kani Osaki, avocado, and cream cheese. Finished with a drizzle of eel sauce.

\$18.5

W CRISPY

Tempura-fried roll filled with salmon, kani Osaki, tobiko, and cream cheese. Finished with a drizzle of W sauce.

\$18





TROPICAL ROLL*

Tempura-fried, riceless roll filled with salmon, kani Osaki, scallions, and cream cheese, wrapped in sweet plantain. Topped with dynamite salad and drizzled with eel sauce. (6 pieces)

\$18



RAINBOW ROLL*

Kanikama and cream cheese. Topped with tuna, salmon, white fish and avocado

\$17.45



JB TEMPURA ROLL*

Salmon, cream cheese, avocado, tempura battered and fried

\$16.95



SPIDER ROLL*

Soft shell crab, Kanikama, avocado and cucumber. Topped with masago

\$14.95



SUNRISE

Filled with crispy shrimp, cream cheese, and scallions. Topped with sweet plantain and drizzled with spicy mayo and sweet chili sauce.

\$18



DINAMITA SPECIAL*

Filled with cream cheese, sweet plantain, and kani Osaki. Covered in tobiko and finished with a drizzle of sweet chili sauce.

\$17



JB ROLL*

Salmon, Avocado and Cream Cheese

\$15.95



BLUE CRAB ROLL*

Wrapped in soy paper and filled with fresh tuna, Neptune salad, cream cheese, and crispy vegetables. Topped with blue crab salad, then finished with picanha sauce and W sauce.

\$25

KIMURA
STEAK HOUSE

 @KIMURASTEAKHOUSE