



KIMURA

STEAK HOUSE

HIBACHI MENU

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

KIMURA'S

Favorites



TOKIO

Shrimp tempura, cream cheese and avocado inside, topped with chopped shrimp, scallions, fuji sauce and eel Sauce

\$19.95

ALASKA SPECIAL*

Salmon, cream cheese, & avocado. Topped with salmon, seaweed salad and ikura.

\$19.95



TIGER SPECIAL*

Salmon, eel, avocado and cream cheese. Topped with eel sauce.

\$19.95

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



HAPPY ROLL*

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

\$20.45



LOBSTER ROLL*

Lobster tail, Kanikama blend, avocado and cucumber. Topped with spicy mayo, eel sauce, masago and scallion.

\$37.95



YUM YUM ROLL*

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

\$19.95



KIMURA SPECIAL ROLL*

Spicy tuna, masago, cream cheese, Kanikama, avocado, cucumber and scallion roll, fried and topped with spicy sauce.

\$19.45



TEMPURA CRUNCH ROLL*

Kanikama and cream cheese in a crispy tempura shell, topped with spicy tuna, sriracha, sesame oil, jalapeño and kimchee sauce.

\$22.95



SPICY GEISHA ROLL*

Spicy tuna, cucumber, and avocado, crowned with yellowtail, a drop of kimchee sauce, and ponzu zest.

\$22.95





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