

SAMURAI™ Nutritional Information - U.S.

2,000 calories a day is used for general nutritional advice, but calorie needs vary.

Menu Items	Serving Size (ounces)	Calories	Calories Fat (grams)	Total Fat (grams)	Saturated Fat (grams)	Trans Fat (grams)	Cholesterol (mg)	Sodium (mg)	Total Carbohydrates (grams)	Proteins (grams)
APPETIZERS										
Seaweed Salad	4.23	110	30	3.0	0.0	0.0	0.0	1380	18	2
Edamame	2.75	120	45	5	0.5	0.0	0.0	200	10	9
Agedashi Tofu	5.4	130	60	7	1.0	0.0	0.0	780	9	8
Vegetable Tempura	10.5	590	390	43.0	7.0	0.0	0.0	490	44	7
Pan Fried Beef Gyoza Dumplings	3.17	200	80	9.0	3.0	0.5	15.0	550	20	6
Sashimi Sampler										
Tuna Sashimi	1.8	50	0	0.5	0.0	0.0	25.0	20	0	12
Izumidai Sashimi	0.8	20	0	0.0	0.0	0.0	11.5	12	0	5
Salmon Sashimi	1.2	70	40	4.0	1.0	0.0	20.0	5	0	7
Sushi Sampler										
Tuna Nigiri	0.6	40	0	0.0	0.0	0.0	5.0	70	5	5
Izumidai Nigiri	0.4	30	0	0.0	0.0	0.0	5.0	70	5	2
Salmon Nigiri	0.6	60	20	2.0	0.5	0.0	10.0	70	5	4
Shrimp Nigiri	0.4	30	0	0.0	0.0	0.0	15.0	90	5	3
Yellowtail Nigiri	0.6	60	25	3.0	0.5	0.0	10.0	70	5	4
Shrimp Tempura	7.41	500	315	35.0	5.0	0.0	60.0	870	37	10
Shrimp Saute	7 (EA)	60	10	1.0	0.0	0.0	90.0	410	0	13
Soft Shell Crab	4.8	290	180	20.0	3.5	0.0	15.0	1030	16	12
Tuna Tataki	5.98	130	10	1.0	1.0	0.0	45.0	430	8	23
Crispy Spicy Tuna	4.23	290	120	13.0	2.0	0.0	15.0	700	28	15
Chili Ponzu Yellowtail	3.39	190	126	14	4.5	0.0	55.0	880	9	8
SIDES ORDERS										
Hibachi Chicken Rice	9.03	440	100	11.0	2.5	0.0	15.0	570	70	15
Samurai Onion Soup	6.7	25	10	1.0	0.0	0.0	0.0	710	3	1
Miso Soup	6.45	35	10	1.0	0.0	0.0	0.0	950	4	2
Brown Rice	6	250	15	1.5	0.0	0.0	0.0	10	54	5
Samurai Salad	3.8	90	70	8.0	1.0	0.0	0.0	360	3	2
SUSHI COMBINATIONS HEADER										
Samurai Salad	3.8	90	70	8.0	1.0	0.0	0.0	360	3	2
Miso Soup	6.45	35	10	1.0	0.0	0.0	0.0	950	4	2.3
SUSHI COMBINATIONS										
Sushi										
California Roll	7	330	50.00	11.0	2.0	0.0	10.0	670	55	13
Tuna Nigiri	0.6	40	0	0.0	0.0	0.0	5.0	70	5	5
Salmon Nigiri	0.6	60	20	2.0	0.5	0.0	10.0	70	5	4
Izumidai Nigiri	0.4	30	0	0.0	0.0	0.0	5.0	70	5	2
Octopus Nigiri	0.4	30	0	0.0	0.0	0.0	5.0	95	5	3
Eel Nigiri	0.6	50	10	1.0	0.0	0.0	45.0	120	8	2
Sushi Deluxe										
Tuna Roll	1	180	5	0.5	0.0	0.0	10.0	430	32	11
Tuna Nigiri	0.6	40	0	0.0	0.0	0.0	5.0	70	5	5
Salmon Nigiri	0.6	60	20	2.0	0.5	0.0	10.0	70	5	4
Izumidai Nigiri	0.4	30	0	0.0	0.0	0.0	5.0	70	5	2
Salmon Roe (Ikura Nigiri)	0.4	50	10	1.0	0.0	0.0	15.0	190	6	4
Eel Nigiri	0.6	50	10	1.0	0.0	0.0	45.0	120	8	2
Yellowtail Nigiri	0.6	60	25	3.0	0.5	0.0	10.0	70	5	4
Shrimp Nigiri (2)	0.8	60	0	0	0	0	30	180	10	6
Octopus Nigiri	0.4	30	0	0.0	0.0	0.0	5.0	95	5	3
Sashimi with Rice										
Tuna Sashimi	1.8	50	0	0.5	0.0	0.0	20.0	20	0	12
Salmon Sashimi	1.8	100	60	6.0	1.5	0.0	30.0	5	0	10
Yellowtail Sashimi	1.8	120	80	9.0	2.0	0.0	30.0	20	0	12

Menu Items	Serving Size (ounces)	Calories	Calories Fat (grams)	Total Fat (grams)	Saturated Fat (grams)	Trans Fat (grams)	Cholesterol (mg)	Sodium (mg)	Total Carbohydrates (grams)	Proteins (grams)
Izumidai (Tilapia) Sashimi	1.2	30	0	0.0	0.0	0.0	15.0	18	0	7
Octopus Sashimi	1.2	30	0	0.0	0.0	0.0	15.0	85	0	7
Steamed Rice	6	300	0	0.0	0.0	0.0	0.0	5	72	6
Sushi/Sashimi with Rice										
Tuna Nigiri	0.6	40	0	0.0	0.0	0.0	5.0	70	5	5
Salmon Nigiri	0.6	60	20	2.0	0.5	0.0	10.0	70	5	4
Izumidai Nigiri	0.4	30	0	0.0	0.0	0.0	5.0	70	5	2
Albacore Nigiri	0.5	60	20	2.0	0.5	0.0	10.0	70	5	4
Eel Nigiri	0.6	50	10	1.0	0.0	0.0	45.0	120	8	2
Yellowtail Nigiri	0.6	60	25	3.0	0.5	0.0	10.0	75	5	4
Shrimp Nigiri	0.4	30	0	0.0	0.0	0.0	15.0	90	5	3
Tuna Sashimi	1.8	50	0	0.0	0.0	0.0	20.0	15	< 1	13
Salmon Sashimi	1.2	70	40	4.0	1.0	0.0	20.0	0	0	7
Octopus Sashimi	0.8	20	0	0.0	0.0	0.0	10.0	60	0	5
Yellowtail Sashimi	1.2	80	50	6.0	1.0	0.0	20.0	15	0	8
Steamed Rice	6	300	0	0.0	0.0	0.0	0.0	5	72	6
SASHIMI & NIGIRI WITH RICE ADDED IN										
Egg	0.60	25	10	1.0	0.0	0.0	45.0	55	2	1
Shrimp	0.40	10	0	0.0	0.0	0.0	20.0	25	0	2
Albacore Tuna	0.50	30	20	2.0	0.5	0.0	10.0	0	0	3
Izumidai - Tilapia	0.40	10	0	0.0	0.0	0.0	5.0	0	0	2
Octopus	0.40	10	0	0.0	0.0	0.0	5.0	30	0	2
Salmon	0.60	35	20	2.0	0.5	0.0	10.0	0	0	3
Eel	0.60	60	40	4.0	1.0	0.0	30.0	90	< 1	4
Tuna	0.60	20	0	0.0	0.0	0.0	5.0	0	< 1	4
Yellowtail	0.60	40	25	3.0	0.5	0.0	10.0	5	0	4
Salmon Roe	0.40	30	10	1.0	0.0	0.0	15.0	120	< 1	4
Smelt Roe	0.4	15	5	0	0	0	35	120	1	1
ROLLS										
California Hand Roll	3.65	170	20	2.0	0.0	0.0	< 5	370	29	9
California Roll	7.3	330	50	6.0	0.0	0.0	10.0	670	55	13
Cucumber Hand Roll	2.46	110	10	1.0	0.0	0.0	0.0	130	23	2
Cucumber Roll	5.3	240	10	1.0	0.0	0.0	0.0	330	49	8
Eel Hand Roll	2.6	170	50	6.0	1.5	0.0	70.0	400	22	7
Eel Roll	7.85	420	110	12.0	3.0	0.0	110.0	1070	60	18
Philadelphia Hand Roll	3.13	200	90	10.0	4.0	0.0	30.0	250	20	8
Salmon Roll	4.75	250	45	5.0	1.0	0.0	20.0	270	37	14
Shrimp Tempura Hand Roll	2.95	170	45	5.0	1.0	0.0	10.0	480	25	5
Shrimp Tempura Roll	7.01	400	100	11.0	2.0	0.0	25.0	1160	61	11
Spicy Tuna Hand Roll	2.77	140	20	2.5	0.0	0.0	10.0	350	26	3
Tuna Hand Roll	2.42	110	0	0.0	0.0	0.0	5.0	180	18	10
Tuna Roll	4.7	210	0	0.0	0.0	0.0	15.0	280	37	15
Yellowtail Roll	4.5	230	30	3.5	1.0	0.0	20.0	280	37	13
SPECIALTY SUSHI										
Shrimp Lover's Roll	8.42	440	140	15.0	2.5	0.0	65.0	1210	60	17
Alaskan Roll	8.6	450	170	19.0	3.5	0.0	45.0	770	47	22
Chili Shrimp Roll	10.2	620	280	31.0	6.0	0.0	85.0	2040	66	20
Vegetable Roll	6.48	300	60	6.0	1.5	0.0	0.0	690	55	5
Spicy Tuna Roll	6.23	320	35	4.0	0.5	0.0	20.0	880	56	14
Philadelphia Roll	7.08	380	120	13.0	5.0	0.0	35.0	680	54	13
Las Vegas Roll	8.2	560	280	31.0	8.0	0.0	40.0	770	56	13
Shrimp Crunchy Roll	8.3	500	180	20.0	3.0	0.0	20.0	1260	68	11
Dragon Roll	11	570	200	22.0	4.0	0.0	90.0	1540	67	26
Rainbow Roll	10.0	430	110	12.0	1.0	0.0	80.0	700	56	25
Spider Roll	8.1	450	160	18.0	3.0	0.0	25.0	1240	58	13
Sumo Roll	12.2	1000	500	56.0	10.0	0.0	110.0	1460	96	29
Lobster Roll	14.8	430	160	18.0	3.0	0.0	80.0	1010	53	15

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Spicy Kiss Roll		510	220	24.0	4.0	0.0	50.0	1290	48	25
Emperors Roll	7.8	520	230	25.0	6.0	0.0	65.0	1380	47	25
5 COURSE ENTRÉE HEADER										
Samurai Onion Soup	6.7	25	10	1.0	0.0	0.0	0.0	710	3	1
Samurai Salad	3.8	90	70	8.0	1.0	0.0	0.0	360	3	2
Shrimp Appetizer	3 EA	40	5	1.0	0.1	0.0	35.0	100	0	8
Hibachi Vegetables Onions	2	25	5	0.5	0.1	0.0	0.0	30	5	< 1
Hibachi Vegetables Zucchini	2	15	5	0.4	0.1	0.0	0.0	30	2	< 1
Ginger Sauce	1	10.0	0.0	0.0	0.0	0.0	0.0	750.0	0.0	2.0
Mustard Sauce	1	110.0	90.0	10.0	1.5	0.0	0.0	530.0	4.0	2.0
Shrimp Sauce	1	170.0	170.0	19.0	3.0	0.0	80.0	150.0	2.0	0.0
Steamed Rice	6	300	0	0.0	0.0	0.0	0.0	5	72	6
NOODLES & TOFU										
Seafood Diablo	15.1	630	230	26.0	4.0	0.0	110.0	1620	69	31
Spicy Tofu Steak	12.1	490	150	16.0	3.5	0.0	80.0	1250	55	21
Yakisoba Chicken	15.9	640	130	14.0	2.0	0.0	75.0	1540	94	34
STEAK AND CHICKEN										
Filet Mignon	5.75	250	100	11.0	5.0	0.5	85.0	190	1	36
Teriyaki Chicken	7	370	100	11.0	3.0	0.0	115.0	430	17	52
Spicy Hibachi Chicken	7.00	360	120	14.0	3.5	0.0	115.0	790	16	44
Hibachi Chicken	7.00	280	100	11.0	3.0	0.0	115.0	120	1	44
Hibachi Steak	7.00	230	100	11.0	5.0	1.0	160.0	190	1	32
Teriyaki Steak	6.00	290	100	11.0	4.0	0.5	135.0	530	15	33
Hibachi Chateaubriand	8.50	360	160	18.0	7.0	0.5	130.0	400	3	48
Imperial Steak	12.00	420	170	61.0	8.0	1.5	270.0	260	1	61
SEAFOOD										
Hibachi Shrimp	14 (EA)	200	30	5.0	1.0	0.0	165.0	470	0	38
Samurai Marina										
Calamari Steak	4 oz	110	35	6	2	0	170	15	0	16
Scallops	3.5 oz	70	20	2.0	0.5	0.0	25.0	400	2	12
Colossal Shrimp	4 shrimp	110	30	3.5	1.0	0.0	160.0	460	0	19
Colossal Shrimp	7 (EA)	190	50	6.0	1.5	0.0	280.0	800	0	33
Hibachi Tuna Steak	6	460	220	24.0	4.0	0.0	155.0	1000	7	45
Salmon w/Avocado	6	670	380	42.0	8.0	0.0	170.0	830	27	37
Hibachi Calimari	6.00	165	50	8.5	2.0	0.1	255.0	23	0	24
Hibachi Scallops	7	140	35	4.0	1.0	0.0	50.0	810	4	23
Seafood Combination										
Lobster Tail	1 tail	70	15	1.5	0.5	0.0	90.0	440	0	13
Scallops	3.5 oz	70	20	2.0	0.5	0.0	25.0	100	2	12
Colossal Shrimp	4 shrimp	110	30	3.5	1.0	0.0	160.0	460	0	19
Twin Lobster Tails	2 (EA)	130	30	3.0	1.0	0.5	175.0	880	0	25
6 COURSE ENTRÉE HEADER										
Samurai Onion Soup	6.7	25	10	1.0	0.0	0.0	0.0	710	3	1
Samurai Salad	3.8	90	70	8.0	1.0	0.0	0.0	360	3	2
Shrimp Appetizer	3 EA	40	5	1.0	0.0	0.0	35.0	100	0	8
Mushrooms	1.5	15	5.3	0.6	0.2	0.0	0.0	9	1	1
Hibachi Vegetables Onions	2	25	5	1.0	0.0	0.0	0.0	30	5	0
Hibachi Vegetables Zucchini	2	15	5	1.0	0.0	0.0	0.0	30	2	1
Ginger Sauce	1	10.0	0.0	0.0	0.0	0.0	0.0	750.0	0.0	2.0
Mustard Sauce	1	110.0	90.0	10.0	1.5	0.0	0.0	530.0	4.0	2.0
Shrimp Sauce	1	170.0	170.0	19.0	3.0	0.0	80.0	150.0	2.0	0.0
Steamed Rice	6	300	0	0.0	0.0	0.0	0.0	5	72	6
Ice cream	3	100	45	5.0	3.0	0.0	20.0	25	13	2
Rainbow Sherbet	3	100	10	1.0	0.0	0.0	5.00	20	22	< 1
SPECIALTIES										
Emperor's Feast										
Filet Mignon	5.75	250	100	11.0	5.0	0.5	85.00	190	1	36

Menu Items	Serving Size (ounces)	Calories	Calories Fat (grams)	Total Fat (grams)	Saturated Fat (grams)	Trans Fat (grams)	Cholesterol (mg)	Sodium (mg)	Total Carbohydrates (grams)	Proteins (grams)
Chicken	3.50	130	45	5.0	1.5	0.0	55.00	55	0	22
Rocky's Choice										
Hibachi Steak	7.00	240	95	11.0	5.0	1.0	160.00	190	1	32
Chicken	3.50	130	45	5.0	1.5	0.0	55.00	55	0	22
Samurai Triple										
Filet Mignon	4.75	200	80	9.0	4.5	0.0	70.00	160	1	30
Hibachi Shrimp	6 (EA)	90	10	2.0	0.0	0.0	70.00	200	0	16
Chicken	3.50	130	45	5.0	1.5	0.0	55.00	55	0	22
Samurai Special										
Hibachi Steak	7.00	240	100	11.0	5.0	1.0	160.00	189	1	32
Lobster Tail	1 tail	70	15	1.5	0.5	0.0	90.00	440	0	13
Samurai Delight										
Chicken	7.00	280	95	11.0	3.0	0.0	115	120	1	44
Hibachi Shrimp	8 (EA)	110	15	3.0	0.0	0.0	95	270	0	22
Samurai Excellence										
Julienne Steak	5.00	200	70	8.0	3.0	0.0	110.00	370	11	23
Colossal Shrimp	4 (EA)	110	30	3.5	1.0	0.0	160.00	460	0	19
Splash 'N Meadow										
Hibachi Steak	7.00	240	100	11.0	5.0	1.0	160.00	190	1	32
Colossal Shrimp	4(EA)	110	30	3.5	1.0	0.0	160.00	460	0	19
Deluxe Treat										
Filet Mignon	5.75	250	100	11.0	5.0	0.5	85.00	190	1	36
Lobster Tail	1 tail	70	15	1.5	0.5	0.0	90.00	440	0	13
Land 'N Sea										
Filet Mignon	5.75	250	100	11.0	5.0	0.5	85.00	190	1	36
Scallops	3.50	70	20	2.0	0.5	0.0	25.00	400	2	12
Samurai Treat										
Filet Mignon	5.75	250	100	11.0	5.0	0.5	85.00	190	1	36
Colossal Shrimp	4 (EA)	110	30	3.5	1.0	0.0	160.00	460	0	19
Hibachi Supreme										
Chateaubriand	8.50	370	160	18.0	7.0	0.5	130.00	400	3	48
Lobster Tail	1 tail	70	15	1.5	0.5	0.0	90.00	440	0	13
LUNCH ENTRÉE HEADER										
Samurai Onion Soup	6.7	25	10	1.0	0.0	0.0	0.00	710	3	1
Hibachi Vegetable Rice	6.9	410	70	8.0	2.0	0.0	65.00	770	75	9
Hibachi Vegetables	4	40	10	1.0	0.0	0.0	0.00	65	6	1
LUNCH ENTRÉES										
Hibachi Chicken	5.00	200	70	8.0	2.0	0.0	80.00	85	< 1	31
Filet Mignon	4.75	200	80	9.0	4.0	0.0	70.00	150	< 1	30
Spicy Hibachi Chicken	5.00	260	90	10.0	2.5	0.0	80.00	560	11	31
Beef Julienne	4.00	160	50	6.0	2.0	0.0	90.00	295	9	19
Hibachi Scallops	4.50	90	20	2.5	0.5	0.0	30.00	520	3	15
Hibachi Shrimp	10 (EA)	150	20	3.5	0.5	0.0	120.00	340	0	27
Yakisoba	6	510	80	9.0	0.5	0.0	10.00	1490	94	13
- Chicken (for Yakisoba)	2.5	90	30	3.5	1.0	0.0	40.00	40	0	15
- Steak (Julienne - Yakisoba)	2	80	25	3.0	1.0	0.0	45.00	140	4	9
- Hibachi Shrimp - (Yakisoba)	4 (EA)	60	10	1.5	0.0	0.0	45.00	135	0	11
Hibachi Steak	6.00	200	80	9.0	4.0	1.0	135.00	160	< 1	27
Lunch Combo (choose 2)										
Chicken	3.500	130	45	5.0	1.5	0.0	55.00	55	0	22
Calamari	4.000	120	35	6.0	1.5	0.0	170.00	15	0	16
Beef Julienne	3	110	40	4.0	1.5	0.0	70.00	210	6	13
Yakisoba	3	260	40	4.5	0.0	0.0	5.00	740	47	6
Scallops	3.5	70	20	2.0	0.5	0.0	25.00	400	2	12
Shrimp	5 (EA)	70	10	2.0	0.0	0.0	60.00	170	0	14
Mushrooms (Samurai Only)	6.00	60	20	2.0	0.5	0.0	0.0	35	5	5

Menu Items	Serving Size (ounces)	Calories	Calories Fat (grams)	Total Fat (grams)	Saturated Fat (grams)	Trans Fat (grams)	Cholesterol (mg)	Sodium (mg)	Total Carbohydrates (grams)	Proteins (grams)
Lunch Boat Header										
Samurai Onion Soup	6.7	25	10	1.0	0.0	0.0	0.00	710	3	1
Samurai Salad	3.8	90	70	8.0	1.0	0.0	0.0	360	3	2
Steamed Rice	6	300	0	0.0	0.0	0.0	0.00	5	72	6
Sashimi	2.2	70	0	0.5	0.0	0.0	36.50	32	0	17
California Roll (half)	3.925	210	55	6	1.5	0	55	535	30	9
Edamame	1.5	64	24	2.7	0.3	0.0	0.0	107	5	5
Shrimp and Vegetable Tempura		161	119	12.6	1.0	0.0	0.00	370	6	0
Fruit		35	0	0.2	0.2	0.2	0.21	1	17	1
Lunch Boat (choose one)										
Lunch Boat Chicken	3.5	130	45	5.0	1.5	0.0	55.00	55	0	22
Lunch Boat Salmon	2	110.0	55.6	6.2	1.1	0.0	25.5	61.8	0.0	13.5
Lunch Boat Beef	3	110	40	4.0	1.5	0.0	70.00	210	6	13
DESSERTS										
Banana Tempura	7.6	410	120	13.0	4.5	0.0	20.00	70	69	5
Green Tea Ice cream	3	90	30	4.0	2.5	0.0	10.00	40	13	2
Chocolate Ice Cream	3	100	45	5.5	3.0	0.0	20.00	25	13	2
Vanilla Ice Cream	3	100	45	5.5	3.0	0.0	20.00	25	12	2
Rainbow Sherbet	3	100	10	1.0	0.0	0.0	5.00	20	22	< 1
TAKE HOME										
Brown Rice (12 oz)	12	500	30	3.0	0.0	0.0	0.00	15	108	9
Ginger Sauce (1 pt)	16	160	0	0.0	0.0	0.0	0.00	12000	2	28
Hibachi Chicken Rice (12 oz)	12	880	200	22.0	5.0	0.0	30.00	300	1140	142
Hot Sauce (4 oz)	4	270	10	1.5	0.0	0.0	0.00	1270	62	5
Mustard Sauce (1 pint)	16	1760	1440	160.0	24.0	0.0	0.00	8480	64	32
Salad Dressing (1 pt)	16	960	860	96.0	16.0	0.0	0.00	5440	32	0
Shrimp Sauce (1 pt)	16	2770	2690	300.0	48.0	0.0	1310.00	2450	32	0
Steamed Rice (12 oz)	12	600	0	0.0	0.0	0.0	0.00	0	144	12
CHILDRENS MENU HEADER										
Samurai Onion Soup	6.7	25	10	1.0	0.0	0.0	0.00	710	3	1
Samurai Salad	3.8	90	70	8.0	1.5	0.0	255.00	360	3	2
Shrimp Apetizer	2 EA	40	5	1.0	0.0	0.0	35.00	100	0	8
Vegetables	4	40	10	1.5	0.0	0.0	0.00	65	6	1
Steamed Rice	6	300	0	0.0	0.0	0.0	0.00	0	72	6
Ice Cream	3	100	45	6.0	3.0	0.0	20.00	25	13	2
CHILDRENS MENU FOOD										
California Roll Meal Jr	1	330	50	6.0	0.0	0.0	70.00	670	55	13
Chicken & Shrimp (Jr. Combo)	3.5 / (5 EA)	200	60	7.0	1.8	0.0	115.00	220	0	35
Chicken & Steak (Jr. Combo)	3.5 / 2.5	210	70	9.0	3.1	0.2	115.00	120	0	33
Steak & Shrimp (Jr. Combo)	2.5 //(5 EA)	150	40	5.0	1.9	0.2	115.00	230	0	25
Hibachi Chicken Jr.	5	180	60	7.0	2.1	0.0	80.00	80	0	31
Hibachi Shrimp Jr.	6 EA	90	10	2.0	0.3	0.0	70.00	200	0	16
Hibachi Steak Jr.	2.5	120	50	6.0	2.6	0.3	90.00	100	0	18
CHILDRENS MENU SIDE ORDER										
Edamame	2.75	120	45	5.0	0.5	0.0	0.00	200	10	9
Hibachi Chicken Rice	9	440	100	11.0	2.5	0.0	150.00	570	71	15
White Noodle	7	280	40	4.0	1.0	0.0	0.00	700	56	6
HAPPY HOUR										
Edamame	2.75	120	45	5.0	0.5	0.0	0.00	200	10	9
Seaweed Salad	4.23	110	30	3.0	0.0	0.0	0.00	1380	18	2
Salmon Nigiri	0.6	55	20	2.0	0.5	0.0	10.00	70	5	4
Shrimp Nigiri	0.4	30	0	0.0	0.0	0.0	20.00	90	5	3
Tuna Nigiri	0.6	40	0	0.0	0.0	0.0	5.00	70	5	5
Yellowtail Nigiri	0.6	70	30	3.0	0.5	0.0	10.00	70	5	4
Salmon Hand Roll	3	160	50	5.0	1.0	0.0	5.00	125	23	6
Shrimp Tempura Hand Roll	3	160	45	5.0	1.0	0.0	10.00	180	25	5
Spicy Tuna Hand Roll	2.8	140	25	2.5	0.0	0.0	10.00	350	26	3

Menu Items	Serving Size (ounces)	Calories	Calories Fat (grams)	Total Fat (grams)	Saturated Fat (grams)	Trans Fat (grams)	Cholesterol (mg)	Sodium (mg)	Total Carbohydrates (grams)	Proteins (grams)
Yellowtail Hand Roll	4.5	230	30	3.5	1.0	0.0	20.00	280	37	13
California Roll	7.3	330	50	6.0	0.0	0.0	5.00	670	55	13
Philadelphia Roll	7.1	380	120	13.0	5.0	0.0	35.00	680	54	13
Spicy Tuna Roll	6.23	320	35	4.0	0.5	0.0	20.00	880	56	14
Pan Fried Beef Gyoza Dumplings	3.17	200	80	9.0	3.0	0.5	5.00	550	10	6
Shrimp Tempura	7.41	500	320	35.0	5.0	0.0	60.00	870	37	10
Karaage Chicken	8.1	530	250	28.0	5.0	0.0	125.00	2100	29	40
Crispy Panko Crusted Calamari	8.1	540	230	26.0	5.0	0.0	120.00	1600	58	19
Chili Shrimp Roll	10.2	620	280	31.0	6.0	0.0	85.00	2040	66	20
Dragon Roll	11	570	200	22.0	4.0	0.0	150.00	1540	67	26
Las Vegas Roll	8.2	560	280	31.0	8.0	0.0	40.00	770	56	13
Rainbow Roll	10	430	110	12.0	1.0	0.0	135.00	700	56	25
Shrimp Crunchy roll	8.3	500	180	20.0	3.0	0.0	20.00	1260	68	11
Crispy Spicy Tuna	8.3	290	120	13.0	2.0	0.0	15.00	700	28	15
GROUP MENU										
GROUP MENU HEADER										
Samurai Onion Soup	6.7	25	10	1.0	0.0	0.0	0.0	710	3	1
Samurai Salad	3.8	90	70	8.0	1.0	0.0	0.0	360	3	2
Shrimp Appetizer	3 EA	40	5	1.0	0.0	0.0	35.0	100	0	8
Hibachi Vegetables Onions	2	25	5	1.0	0.0	0.0	0.0	30	5	0
Hibachi Vegetables Zucchini	2	15	5	1.0	0.0	0.0	0.0	30	2	1
Ginger Sauce	1	10.0	0.0	0.0	0.0	0.0	0.0	750.0	0.0	2.0
Mustard Sauce	1	110.0	90.0	10.0	1.5	0.0	0.0	530.0	4.0	2.0
Shrimp Sauce	1	170.0	170.0	19.0	3.0	0.0	80.0	150.0	2.0	0.0
Hibachi Chicken Rice	9.03	440	100	11.0	2.5	0.0	15.0	570	70	15
Ice cream	3	100	45	5.0	3.0	0.0	20.0	25	13	2
Rainbow Sherbet	3	100	10	1.0	0.0	0.0	5.00	20	22	< 1
KOI ENTRÉE										
Koi Yakisoba Chicken	15.9	640	130	14.0	2.0	0.0	75.0	1540	94	34
Koi Yakisoba Shrimp	15	610	100	12	1	0	80	1640	94	30
Koi Hibachi Chicken	7	280	100	11	3	0	115	120	1	44
Koi Spicy Hibachi Chicken	7	360	120	14.0	3.5	0.0	115.0	790	16	44
HOTEI ENTRÉE										
Hotei Hibachi Chicken	7	280	100	11	3	0	115	120	1	44
Hotei Yakisoba Steak	15	630	120	13	2	0	80	1640	98	28
Hotei Yakisoba Shrimp	15	610	100	12	1	0	80	1640	94	30
GEISHA ENTRÉE										
Geisha Hibachi Tuna Steak	6	460	220	24	4	0	155	1000	7	45
Geisha Teriyaki Steak	6	290	100	11	4	1	135	530	15	33
Geisha Hibachi Steak	7	230	100	11	5	1	160	190	1	32
BUDDHA ENTRÉE										
Buddha Filet Mignon	5.75	250	100	11.0	5.0	0.5	85.0	190	1	36
Buddha Rocky's Choice										
Hibachi Steak	7	240	100	11	5	1	160	190	1	32
Chicken	3.5	130	45	5	1.5	0	55	55	0	22
SAMURAI ENTRÉE										
Samurai Splash 'N Meadow										
Hibachi Steak	7	240	100	11.0	5.0	1.0	160.00	190	1	32
Colossal Shrimp	4(EA)	110	30	3.5	1.0	0.0	160.00	460	0	19
Samurai Emperor's Feast										
Filet Mignon	5.75	250	100	11.0	5.0	0.5	85.00	190	1	36
Chicken	3.50	130	45	5.0	1.5	0.0	55.00	55	0	22
DRAGON ENTRÉE										
Dragon Twin Lobster Tails	2 (EA)	130	30	3	1	0.5	175	880	0	25
Dragon Hibachi Supreme										
Chateaubriand	8.5	370	160	18	7	0.5	130	400	3	48
Lobster Tail	1 tail	70	15	1.5	0.5	0	90	440	0	12.5