



Japanese Sushi & Steak House

Dine-Out Boston (March 5- 17, 2017)

3-Course Dinner Menu (\$28) & Drink Special Menu

Appetizers (Choose One)

1. Money Bag

Cheese, crab meat, and vegetable wrapped in wonton skin. Deep fried with sweet chili sauce.

2. Rock Shrimp

Crispy shrimp with sweet and mild spicy sauce.

3. *Sashimi

Chef's choice of 6 pcs assorted fresh raw fish.

4. *Tuna Dumpling

King crab, avocado wrapped in thin sliced tuna. Served with chef's special sauce.

Entrées (Choose One)

1. Hibachi Filet Mignon & Lobster tail

2. Hibachi Filet Mignon, Shrimp, & Scallop

3. *Special Roll Set

Tomo - Spicy crunchy salmon, mango, topped with seared

salmon, white tuna, avocado, and crispy rice powder, and honey wasabi sauce.

Hot Lover- spicy tuna, shrimp tempura, avocado wrapped in soybean paper.

4. *Sushi and Sashimi Set

Chef choice 6 pcs sushi, 10 pcs sashimi and one spicy tuna roll.

Dessert

Japanese Mochi Ice Cream

Price exclusive of tax, beverage or gratuity

Before placing your order, please inform your server if a person in your party has a good allergy.

*Consuming raw/rare foods can be a potential health concern for some people.

Menu is subject to change.

Our regular menus are also available.

Drink Special Menu

ecco domani pinot grigio 5 / gl

rodney strong sauvignon blanc 5 / gl

hess chardonnay 5 / gl

liberty school cabernet 5 / gl

san telmo malbec 5 / gl

sterling napa merlot 5 / gl

lychee martini 6

asian mist 6

maitai 6

blue hawaii 6

summer in osaka 6

scorpion bowl 12

japanese cold sake 12 / bl

japanese hot sake 6 / bl