



Teppanyaki

HIBACHI | FIRE MENU

APPETIZERS

- Guchabang Shrimp, 12
- Tempura Water Chestnuts, Wasabi Aioli, 10
- Guchabang Cauliflower, 10
- GRILLED BOK CHOY**
baby bok choy, lightly grilled and glazed with sesame teriyaki, 10
- Crab wontons, sweet chili sauce, 10
- Vegetable spring rolls, three served with sweet chili sauce, 10

SOUP

- Tom Kha, 5
- Miso, 5
- Clear Soup, 3

SALAD

- Spicy Crab Avocado, over a salad, 13
- Seaweed Salad, over rice, 10
- Ginger Salad, 3

CHILDREN'S

- Chicken, 14
- Shrimp, 14
- Steak, 15

DESSERTS

- CHOCOLATE CHIP COOKIE WONTON**
served with ginger cream, 12
- DESSERT SUSHI ROLL**
Sticky Rice, kiwi, sliced mango, toasted coconut, chocolate eel sauce, ginger cream, 15
- PINK GINGER COTTON CANDY**, 8

CELEBRATE

- THE FIREFLOWER**
layer of cake for the table, frozen ice cream center, coated with toasted meringue, garnished with spark and flame, 25

SAUCES

- wasabi aioli 🔥
- guchabang 🔥
- sweet chili 🔥
- eel sauce
- spicy mayo 🔥
- ponzu
- teriyaki
- gochujang 🔥 🔥
- white sauce
- spicy mustard 🔥 🔥
- sriracha 🔥 🔥

TEPPANYAKI

Prepared by our professional chefs, Japanese-Style cooking on the grill. All Hibachi Meals will be served with fried rice, vegetables, and sauces. Sea & Land are full portions. Pick Two & Three are half portions.

SEA

- Salmon, 22
- Shrimp, 22
- Scallops, 56
- Lobster, 55

LAND

- Teriyaki Chicken, 20
- Ribeye, 30
- Filet Mignon, 50
- Pork Belly, 24
- Vegetable Delight, 20

PICK TWO

- Chicken and Shrimp, 20
- Filet and Chicken, 40
- Filet and Shrimp, 40
- Filet and Scallops, 55
- Filet and Lobster, 55
- Salmon and Scallops, 47
- Pork Belly and Chicken, 27
- Pork Belly and Shrimp, 27
- Pork Belly and Salmon, 27
- Ribeye and Chicken, 27
- Ribeye and Shrimp, 30
- Ribeye and Scallops, 54
- Ribeye and Lobster, 54

PICK THREE

- Filet, Chicken, and Shrimp, 45
- Filet, Chicken, and Scallops, 58
- Ribeye, Chicken, and Shrimp, 43
- Ribeye, Chicken, and Scallops, 50
- Shrimp, Scallops, and Lobster, 70

SHARING

- Split charges include extra rice and vegetables only.
- Children, 8
- Adult, 10



@HanabiHibachi



@hanabi.hibachi

Sushi Bar

FLOWER MENU



SPECIALS

TUNA GRENADES

truffle oil seared tuna slices, stuffed with avocado and spicy mayo, served with ponzu, and eel sauce, 16

POKE BOWL

a main street favorite for years, 15

SUSHI SAMPLER, 13

SASHIMI SAMPLER, 13

SUSHI AND SASHIMI SAMPLER, 25

ROLLS

CALIFORNIA

cucumber, crab & avocado, 11

SPICY TUNA

sashimi grade tuna tossed in sesame Srirachi sauce, topped with spicy mayo, 11

DRAGON ROLL

avocado, unagi, and shrimp tempura, eel and cucumber, 15

TIGER ROLL

avocado, shrimp tempura, pickled ginger and wasabi paste, 14

PHILADELPHIA ROLL

smoked salmon, cream cheese, and cucumber, 11

RAINBOW ROLL

cucumber, crab, topped with tuna, salmon, white fish, avocado, eel, spicy mayo, wasabi aioli, and unagi, 15

GODZILLA ROLL

shrimp tempura, crab stick, cucumber, avocado, cream cheese, tempura battered, topped with spicy mayo, wasabi aioli, and unagi, 20

DESSERTS

CHOCOLATE CHIP COOKIE WONTON

served with ginger cream, 12

DESSERT SUSHI ROLL

sticky rice, kiwi, sliced mango, toasted coconut, chocolate eel sauce, ginger cream, 15

PINK GINGER COTTON CANDY, 8

SAUCES

wasabi aioli, guchabang, sweet chili, eel sauce, spicy mayo ponzu, teriyaki, gochujang, white sauce, spicy mustard, sriracha

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Hanabi Lunch

11am - 3pm | MONDAY - FRIDAY



APPETIZERS

Guchabang Shrimp, 12

GRILLED BOK CHOY

baby bok choy, lightly grilled and glazed with sesame teriyaki, 10

Crab wontons, sweet chili sauce, 10

Vegetable spring rolls, three served with sweet chili sauce, 10

SOUP

Tom Kha, 5
- add chicken, 3

Miso, 5

Clear Soup, 3

SALAD

Spicy Crab Avocado, 13

Seaweed Salad, over rice, 10

Ginger Salad, 3

TEPPANYAKI

Prepared by our professional chefs, Japanese-Style cooking on the grill.

All Hibachi will be served with fried rice and vegetables.

Shrimp, 16

Filet, 25

Chicken, 15

Pork Belly, 15

NY Strip, 17

Vegetables, 13

SAUCES

wasabi aioli, guchabang, sweet chili, eel sauce, spicy mayo ponzu, teriyaki, white sauce, spicy mustard, sriracha, gochujang

HANABI BOWL

All Bowls will be served with rice.

Chicken, 12

Shrimp, 14

NY Strip, 14

Vegetable, 11

ROLLS

California, 11

Spicy Tuna, 11

Philadelphia, 11

Tiger, 14

SPECIALS

Tuna Grenades, 16

Poke Bowls, 15

Sushi Sampler, 13

Sashimi Sampler, 13

Sushi & Sashimi Sampler, 25

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Cocktails

INARI

Tanqueray Sevilla Gin, St. George Pear, lemon, cane sugar, Angostura Bitters, top with bubbles, flower garnish, 12

HANABI MULE

Wadka Vodka, Stirrings Ginger Liqueur, lime juice, cane sugar, with Yuzu Lime Soda, Mule Mug, garnish with flower, 10

SAMURAI SPRITZ

Casadores Blanco Tequila, Soju, grapefruit juice, lime juice, cane sugar, built in glass, top with soda water, garnished with lime and flower, 10

GEISHA GIRL

Sailor Jerry Rum, Grapefruit Soju, lime, pineapple juice, Chinola Passionfruit, cane syrup, flower garnish, 10

MATCHA PUNCH

peach sake, heavy cream, matcha syrup, lemon juice, powder garnish, 10

SUN KING

Evan Williams Bonded, lemon juice, honey syrup, lemon peel garnish, 10

Sake

Meneki Wanko, Lucky Dog Juice Box

Easy to drink sake slightly soft and light, neither sweet nor too dry, yet with plenty of flavor & character, (2 drinks), 15

Dewazakura, Dewasansan Green Ridge Ginjo

On the nose, it carries notes of apple and calming lavender. On the tongue, prepare for a rich, velvety texture and a burst of green apple sweetness and tartness, 39

Hana White Peach Sake

Delightful aromas and flavors of just-ripe, white peaches in cream with a sweet, full-bodied palate define this particular HANA White Peach sake, 25

Hot Sake Sho Chiku Bai

dry, delicate and fruity sake features a smooth, silky texture, tinged with aromas and flavors of pear, melon, honeysuckle, custard and nutmeg. The finish is clean and refreshing with a gentle and subtle salinity. 8 oz., 9 10oz. carafe, 12

Jess Nigori- Sho Chiku Bai

Bold and sweet. Rich and robust flavor with distinctive rice savor, great when paired with spicy food, 20

Wine

	Glass	Bottle
CHARDONNAY - CALLAWAY CELLAR SELECTION	9	30
SAUVIGNON BLANC	9	30
RIESLING - KUNG FU GIRL	9	30
RED BLEND- CONUNDRUM	9	30
CABERNET - JOSH CRAFTSMEN	9	30
PINOT NOIR OLD SOUL	9	30
PLUM WINE KINSEN	9	30
BUBBLES - RIONDO PROSECCO		10

Premium Liquors

Vodka

Tito's, Ketel One, Grey Goose

Rum

Bacardi, Malibu

Gin

Tanqueray, Hendrick's,
Bombay Sapphire

Tequila

Patron Silver, Don Julio - Blanco,
Reposado, Anejo, 1942

Whiskey & Bourbon

Bulleit Bourbon, Blanton's, Angel's Envy,
Woodford Reserve, Buffalo Trace

Scotch

Dewar's, Macallan 12yr,
Johnnie Walker Black Label