



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)	Dietary Fiber (grams)	Sugars (grams)	Proteins (grams)
APPETIZERS												
Seaweed Salad	4.23	110	30	3.0	0.0	0.0	0.0	1380	18	7	11	2
Edamame	2.75	120	45	5	0.5	0.0	0.0	200	10	7	2	9
Tuna Poke	7.5	145	20	2	0.0	0.0	40	310	10	2	12	20
Tuna Poke/Spicy	7.6	305	161	20	2	0.0	40	1240	15	2	9	21
Vegetable Tempura	10.5	590	390	43.0	7.0	0.0	0.0	490	44	4	3	7
Pan Fried Beef Gyoza Dumplings	3.17	200	80	9.0	3.0	0.5	15.0	550	20	6	7	6
Sashimi Sampler												
Tuna Sashimi	1.8	50	0	0.5	0.0	0.0	25.0	20	0	0	0	12
Izumidai Sashimi	0.8	20	0	0.0	0.0	0.0	11.5	12	0	0	0	5
Salmon Sashimi	1.2	70	40	4.0	1.0	0.0	20.0	5	0	0	0	7
Sushi Sampler												
Tuna Nigiri	0.6	40	0	0.0	0.0	0.0	5.0	70	5	0	1	5
Izumidai Nigiri	0.4	30	0	0.0	0.0	0.0	5.0	70	5	0	1	2
Salmon Nigiri	0.6	60	20	2.0	0.5	0.0	10.0	70	5	0	1	4
Shrimp Nigiri	0.4	30	0	0.0	0.0	0.0	15.0	90	5	0	1	3
Yellowtail Nigiri	0.6	60	25	3.0	0.5	0.0	10.0	70	5	0	1	4
Shrimp Tempura	7.41	500	315	35.0	5.0	0.0	60.0	870	37	2	3	10
Shrimp Saute	7 (EA)	60	10	1.0	0.0	0.0	90.0	410	0	1	0	13
Soft Shell Crab	4.8	290	180	20.0	3.5	0.0	15.0	1030	16	2	4	12
Tuna Tataki	5.98	130	10	1.0	1.0	0.0	45.0	430	8	1	3	23
Crispy Spicy Tuna	4.23	290	120	13.0	2.0	0.0	15.0	700	28	1	11	15
Chili Ponzu Yellowtail	3.39	190	126	14	4.5	0.0	55.0	880	9	2	4	8
SIDES ORDERS												
Hibachi Chicken Rice	9.03	440	100	11.0	2.5	0.0	15.0	570	70	6	<1	15
Spicy Fried Rice w/ Chicken	6	470	120	15	3	0.0	15	770	71	6	0.50	16
Samurai Onion Soup	6.7	25	10	1.0	0.0	0.0	0.0	710	3	0	0	1
Miso Soup	6.45	35	10	1.0	0.0	0.0	0.0	950	4	1	0	2
Brown Rice	6	250	15	1.5	0.0	0.0	0.0	10	54	4	0	5
Samurai Salad	3.8	90	70	8.0	1.0	0.0	0.0	360	3	6	0	2
SUSHI COMBINATIONS HEADER												
Samurai Salad	3.8	90	70	8.0	1.0	0.0	0.0	360	3	6	0	2
Miso Soup	6.45	35	10	1.0	0.0	0.0	0.0	950	4	1	0	2.3
SUSHI COMBINATIONS												
Sushi												
California Roll	7	330	50.00	11.0	2.0	0.0	10.0	670	55	5	10	13
Tuna Nigiri	0.6	40	0	0.0	0.0	0.0	5.0	70	5	0	1	5
Salmon Nigiri	0.6	60	20	2.0	0.5	0.0	10.0	70	5	0	1	4
Izumidai Nigiri	0.4	30	0	0.0	0.0	0.0	5.0	70	5	0	1	2
Octopus Nigiri	0.4	30	0	0.0	0.0	0.0	5.0	95	5	0	1	3
Eel Nigiri	0.6	50	10	1.0	0.0	0.0	45.0	120	8	0	1	2
Shrimp Nigiri	0.4	30	0	0.0	0.0	0.0	15.0	90	5	0	1	3
Sushi Deluxe												
Tuna Roll	1	180	5	0.5	0.0	0.0	10.0	430	32	0	10	11
Tuna Nigiri	0.6	40	0	0.0	0.0	0.0	5.0	70	5	0	1	5
Salmon Nigiri	0.6	60	20	2.0	0.5	0.0	10.0	70	5	0	1	4
Izumidai Nigiri	0.4	30	0	0.0	0.0	0.0	5.0	70	5	0	1	2
Salmon Roe (Ikura Nigiri)	0.4	50	10	1.0	0.0	0.0	15.0	190	6	0	1	4
Eel Nigiri	0.6	50	10	1.0	0.0	0.0	45.0	120	8	0	1	2

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)	Dietary Fiber (grams)	Sugars (grams)	Proteins (grams)
Yellowtail Nigiri	0.6	60	25	3.0	0.5	0.0	10.0	70	5	0	1	4
Shrimp Nigiri (2)	0.8	60	0	0	0	0	30	180	10	0	2	6
Octopus Nigiri	0.4	30	0	0.0	0.0	0.0	5.0	95	5	0	1	3
Albacore Nigiri	0.5	50	20	2.0	0.5	0.0	10.0	70	5	0	1	4
Sashimi with Rice												
Tuna Sashimi	1.8	50	0	0.5	0.0	0.0	20.0	20	0	0	0	12
Salmon Sashimi	1.8	100	60	6.0	1.5	0.0	30.0	5	0	0	0	10
Yellowtail Sashimi	1.8	120	80	9.0	2.0	0.0	30.0	20	0	0	0	12
Izumidai (Snapper) Sashimi	1.2	30	0	0.0	0.0	0.0	15.0	18	0	0	0	7
Octopus Sashimi	1.2	30	0	0.0	0.0	0.0	15.0	85	0	0	0	7
Steamed Rice	6	300	0	0.0	0.0	0.0	0.0	5	72	<1	<1	6
Sushi/Sashimi with Rice												
Tuna Nigiri	0.6	40	0	0.0	0.0	0.0	5.0	70	5	0	1	5
Salmon Nigiri	0.6	60	20	2.0	0.5	0.0	10.0	70	5	0	1	4
Izumidai Nigiri	0.4	30	0	0.0	0.0	0.0	5.0	70	5	0	1	2
Albacore Nigiri	0.5	60	20	2.0	0.5	0.0	10.0	70	5	0	1	4
Eel Nigiri	0.6	50	10	1.0	0.0	0.0	45.0	120	8	0	1	2
Yellowtail Nigiri	0.6	60	25	3.0	0.5	0.0	10.0	75	5	0	1	4
Shrimp Nigiri	0.4	30	0	0.0	0.0	0.0	15.0	90	5	0	1	3
Tuna Sashimi	1.8	50	0	0.0	0.0	0.0	20.0	15	1	0	0	13
Salmon Sashimi	1.2	70	40	4.0	1.0	0.0	20.0	0	0	0	0	7
Octopus Sashimi	0.8	20	0	0.0	0.0	0.0	10.0	60	0	0	0	5
Yellowtail Sashimi	1.2	80	50	5.0	1.0	0.0	20.0	15	0	0	0	8
Steamed Rice	6	300	0	0	0	0	0	5	72	<1	<1	6
SASHIMI												
Egg	0.60	25	10	1.0	0.0	0.0	45.0	55	2	0	2	1
Shrimp	0.40	10	0	0.0	0.0	0.0	20.0	25	0	0	0	2
Albacore Tuna	0.50	30	20	2.0	0.5	0.0	10.0	0	0	0	0	3
Izumidai - Snapper	0.40	10	0	0.0	0.0	0.0	5.0	0	0	0	0	2
Octopus	0.40	10	0	0.0	0.0	0.0	5.0	30	0	0	0	2
Salmon	0.60	35	20	2.0	0.5	0.0	10.0	0	0	0	0	3
Eel	0.60	60	40	4.0	1.0	0.0	30.0	90	<1	0.0	0.0	4
Tuna	0.60	20	0	0.0	0.0	0.0	5.0	0	<1	0.0	0.0	4
Yellowtail	0.60	40	25	3.0	0.5	0.0	10.0	5	0	0	0	4
Salmon Roe	0.40	30	10	1.0	0.0	0.0	15.0	120	<1	0.0	0.0	4
NIGIRI WITH RICE ADDED IN												
Egg	0.60	50	10	1.0	0.0	0.0	45.0	120	8	0	3	2
Shrimp	0.4	30	0	0.0	0.0	0.0	20.0	90	5	0	1	3
Albacore Tuna	0.50	55	20	2.0	0.5	0.0	10.0	70	5	0	1	4
Izumidai - Snapper	0.40	30	0	0.0	0.0	0.0	5.0	70	5	0	1	2
Octopus	0.4	30	0	0.0	0.0	0.0	5.0	95	5	0	1	3
Salmon	0.6	55	20	2.0	0.5	0.0	10.0	70	5	0	1	4
Eel	0.60	80	40	4.0	1.0	0.0	30.0	150	6	0	1	4
Tuna	0.6	40	0	0.0	0.0	0.0	5.0	70	5	0	1	5
Yellowtail	0.6	65	25	3.0	0.5	0.0	10.0	70	5	0	1	4
Salmon Roe	0.4	50	15	1.0	0.0	0.0	15.0	190	6	0	1	4
ROLL												
California Hand Roll	3.65	170	20	2.0	0.0	0.0	<5	370	29	2	4	9
California Roll	7.3	330	50	6.0	0.0	0.0	10.0	670	55	5	10	13
Cucumber Hand Roll	2.46	110	10	1.0	0.0	0.0	0.0	130	23	<1	10	2
Cucumber Roll	5.3	240	10	1.0	0.0	0.0	0.0	330	49	<1	4	8
Eel Hand Roll	2.6	170	50	6.0	1.5	0.0	70.0	400	22	<1	4	7
Eel Roll	7.85	420	110	12.0	3.0	0.0	110.0	1070	60	<1	11	18
Philadelphia Hand Roll	3.13	200	90	10.0	4.0	0.0	30.0	250	20	2	5	8
Salmon Roll	4.75	250	45	5.0	1.0	0.0	20.0	270	37	0	10	14

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Shrimp Tempura Hand Roll	2.95	170	45	5.0	1.0	0.0	10.0	480	25	2	14	5
Shrimp Tempura Roll	7.01	400	100	11.0	2.0	0.0	25.0	1160	61	<1	4	11
Spicy Tuna Hand Roll	2.77	140	20	2.5	0.0	0.0	10.0	350	26	<1	4	3
Tuna Hand Roll	2.42	110	0	0.0	0.0	0.0	5.0	180	18	0	10	10
Tuna Roll	4.7	210	0	0.0	0.0	0.0	15.0	280	37	0	10	15
Yellowtail Roll	4.5	230	30	3.5	1.0	0.0	20.0	280	37	0	10	13
SPECIALTY SUSHI												
Shrimp Lover's Roll	8.42	440	140	15.0	2.5	0.0	65.0	1210	60	7	15	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	2	29	20
Vegetable Roll	6.48	300	60	6.0	1.5	0.0	0.0	690	55	6	10	5
Spicy Tuna Roll	6.23	320	35	4.0	0.5	0.0	20.0	880	56	<1	11	14
Philadelphia Roll	7.08	380	120	13.0	5.0	0.0	35.0	680	54	3	13	13
Las Vegas Roll	8.2	560	280	31.0	8.0	0.0	40.0	770	56	5	10	13
Shrimp Crunchy Roll	8.3	500	180	20.0	3.0	0.0	20.0	1260	68	1	12	11
Dragon Roll	11	570	200	22.0	4.0	0.0	90.0	1540	67	7	13	26
Rainbow Roll	10.0	430	110	12.0	1.0	0.0	80.0	700	56	7	13	25
Spider Roll	8.1	450	160	18.0	3.0	0.0	25.0	1240	58	6	12	13
Sumo Roll	12.2	1000	500	56.0	10.0	0.0	110.0	1460	96	5	15	29
Lobster Roll	14.8	430	160	18.0	3.0	0.0	80.0	1010	53	2	15	15
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
ENTRÉE COMPLEMENTS - Add to any of our entrées												
Lobster Tail	1 tail	70	15	1.5	0.5	0.0	90.0	440	0	< 1	< 1	13
Scallops	3.5 oz	70	20	2.0	0.5	0.0	25.0	100	2	< 1	< 1	12
Colossal Shrimp	7 (EA)	101	14	2.4	0.4	0.0	82.3	237	0	< 1	< 1	19
5 COURSE ENTRÉE HEADER												
Samurai Onion Soup	6.7	25	10	1.0	0.0	0.0	0.0	710	3	0.00	0.00	1
Samurai Salad	3.8	90	70	8.0	1.0	0.0	0.0	360	3	5.85	0.00	2
Shrimp Appetizer	3 EA	40	5	1.0	0.1	0.0	35.0	100	0	0	0	8
Hibachi Vegetables Onions	2	25	5	0.5	0.1	0.0	0.0	30	5	1.00	0.00	< 1
Hibachi Vegetables Zucchini	2	15	5	0.4	0.1	0.0	0.0	30	2	1.00	0.00	< 1
Ginger Sauce	1	10.0	0.0	0.0	0.0	0.0	0.0	750.0	0.0	0.00	0.00	2.0
Mustard Sauce	1	110.0	90.0	10.0	1.5	0.0	0.0	530.0	4.0	0.00	0.00	2.0
Shrimp Sauce	1	170.0	170.0	19.0	3.0	0.0	80.0	150.0	2.0	0	<1	0.0
Steamed Rice	6	300	0	0.0	0.0	0.0	0.0	5	72	<1	<1	6
NOODLES & TOFU												
Seafood Diablo	15.1	630	230	26.0	4.0	0.0	110.0	1620	69	3	14	31
Spicy Tofu Steak	12.1	490	150	16.0	3.5	0.0	80.0	1250	55	7	33	21
Yakisoba Chicken	15.9	640	130	14.0	2.0	0.0	75.0	1540	94	9	11	34
STEAK AND CHICKEN												
Filet Mignon	5.75	250	100	11.0	5.0	0.5	85.0	190	1	0	0	36
Teriyaki Chicken	7	370	100	11.0	3.0	0.0	115.0	430	17	0	0	52
Spicy Hibachi Chicken	7.00	360	120	14.0	3.5	0.0	115.0	790	16	1	0	44
Hibachi Chicken	7.00	280	100	11.0	3.0	0.0	115.0	120	1	0	0	44
Hibachi Steak	7.00	230	100	11.0	5.0	1.0	160.0	190	1	0	0	32
Teriyaki Steak	6.00	290	100	11.0	4.0	0.5	135.0	530	15	2	17	33
Hibachi Chateaubriand	8.50	360	160	18.0	7.0	0.5	130.0	400	3	0	20	48
SEAFOOD												
Hibachi Shrimp	14 (EA)	200	30	5.0	1.0	0.0	165.0	470	0	<1	<1	38
Samurai Marina												
Calamari Steak	4 oz	110	35	5.7	1.5	0.1	170.0	15	0	< 1	< 1	16
Scallops	3.5 oz	70	20	2.0	0.5	0.0	25.0	400	2	< 1	< 1	12
Colossal Shrimp	8 (EA)	110	15	3.0	0.0	0.0	95.0	270	0	< 1	< 1	22
Colossal Shrimp	7 (EA)	190	50	6.0	1.5	0.0	280.0	800	0	<1	<1	33

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Hibachi Tuna Steak	6	460	220	24.0	4.0	0.0	155.0	1000	7	8	7	45
Salmon w/Avocado	6	670	380	42.0	8.0	0.0	170.0	830	27	3	6	37
Hibachi Scallops	7	140	35	4.0	1.0	0.0	50.0	810	4	<1	<1	23
Seafood Combination												
Lobster Tail	1 tail	70	15	1.5	0.5	0.0	90.0	440	0	<1	<1	13
Scallops	3.5 oz	70	20	2.0	0.5	0.0	25.0	400	2	<1	<1	12
Colossal Shrimp	8 (EA)	110	15	3.0	0.0	0.0	95.0	270	0	<1	<1	22
Twin Lobster Tails	2 (EA)	130	30	3.0	1.0	0.5	175.0	880	0	<1	<1	25
6 COURSE ENTRÉE HEADER												
Samurai Onion Soup	6.7	25	10	1.0	0.0	0.0	0.0	710	3	0	0	1
Samurai Salad	3.8	90	70	8.0	1.0	0.0	0.0	360	3	6	0	2
Shrimp Appetizer	3 EA	40	5	1.0	0.0	0.0	35.0	100	0	0	0	8
Mushrooms	1.5	15	5.3	0.6	0.2	0.0	0.0	9	1	0	<1	1
Hibachi Vegetables Onions	2	25	5	1.0	0.0	0.0	0.0	30	5	1	0	0
Hibachi Vegetables Zucchini	2	15	5	1.0	0.0	0.0	0.0	30	2	1	0	1
Ginger Sauce	1	10.0	0.0	0.0	0.0	0.0	0.0	750.0	0.0	0	0	2.0
Mustard Sauce	1	110.0	90.0	10.0	1.5	0.0	0.0	530.0	4.0	0	0	2.0
Shrimp Sauce	1	170.0	170.0	19.0	3.0	0.0	80.0	150.0	2.0	0	<1	0.0
Steamed Rice	6	300	0	0.0	0.0	0.0	0.0	5	72	<1	<1	6
Ice cream	3	100	45	5.0	3.0	0.0	20.0	25	13	1	11	2
Rainbow Sherbet	3	130	15	1.5	0.5	0.0	4.0	35	29	0	17	1
SPECIALTIES												
Emperor's Feast												
Filet Mignon	5.75	250	100	11.0	5.0	0.5	85.00	190	1	1	<1	36
Chicken	3.50	130	45	5.0	1.5	0.0	55.00	55	0	0	0	22
Rocky's Choice												
Hibachi Steak	7.00	240	95	11.0	5.0	1.0	160.00	190	1	1	<1	32
Chicken	3.50	130	45	5.0	1.5	0.0	55.00	55	0	0	0	22
Samurai Triple												
Filet Mignon	4.75	200	80	9.0	4.5	0.0	70.00	160	1	1	<1	30
Hibachi Shrimp	6 (EA)	90	10	2.0	0.0	0.0	70.00	200	0	0	0	16
Chicken	3.50	130	45	5.0	1.5	0.0	55.00	55	0	0	0	22
Samurai Special												
Hibachi Steak	7.00	240	100	11.0	5.0	1.0	160.00	189	1	1	<1	32
Lobster Tail	1 tail	70	15	1.5	0.5	0.0	90.00	440	0	0	0	13
Samurai Delight												
Chicken	7.00	280	95	11.0	3.0	0.0	115	120	1	1	<1	44
Colossal Shrimp	8 (EA)	110	15	3.0	0.0	0.0	95	270	0	0	0	22
Samurai Excellence												
Julienne Steak	5.00	200	70	8.0	3.0	0.0	110.00	370	11	<1	20	23
Colossal Shrimp	4 (EA)	110	30	3.5	1.0	0.0	160.00	460	0	0	0	19
Splash 'N Meadow												
Hibachi Steak	7.00	240	100	11.0	5.0	1.0	160.00	190	1	1	<1	32
Colossal Shrimp	4(EA)	110	30	3.5	1.0	0.0	160.00	460	0	0	0	19
Deluxe Treat												
Filet Mignon	5.75	250	100	11.0	5.0	0.5	85.00	190	1	1	<1	36
Lobster Tail	1 tail	70	15	1.5	0.5	0.0	90.00	440	0	0	0	13
Land 'N Sea												
Filet Mignon	5.75	250	100	11.0	5.0	0.5	85.00	190	1	1	<1	36
Scallops	3.50	70	20	2.0	0.5	0.0	25.00	400	2	0	0	12
Samurai Treat												
Filet Mignon	5.75	250	100	11.0	5.0	0.5	85.00	190	1	1	<1	36
Colossal Shrimp	4 (EA)	110	30	3.5	1.0	0.0	160.00	460	0	0	0	19
Hibachi Supreme												
Chateaubriand	8.50	370	160	18.0	7.0	0.5	130.00	400	3	1	<1	48
Lobster Tail	1 tail	70	15	1.5	0.5	0.0	90.00	440	0	0	0	13

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)	Dietary Fiber (grams)	Sugars (grams)	Proteins (grams)
LUNCH ENTRÉE HEADER												
Samurai Onion Soup	6.7	25	10	1.0	0.0	0.0	0.00	710	3	0	0	1
Hibachi Vegetable Rice	6.9	410	70	8.0	2.0	0.0	65.00	770	75	6	<1	9
Hibachi Vegetables	4	40	10	1.0	0.0	0.0	0.00	65	6	2	0	1
LUNCH ENTREES												
Hibachi Chicken	5.00	200	70	8.0	2.0	0.0	80.00	85	< 1	0	0	31
Filet Mignon	4.75	200	80	9.0	4.0	0.0	70.00	150	< 1	0	0	30
Spicy Hibachi Chicken	5.00	260	90	10.0	2.5	0.0	80.00	560	11	1	11	31
Beef Julienne	4.00	160	50	6.0	2.0	0.0	90.00	295	9	1	13	19
Hibachi Scallops	4.50	90	20	2.5	0.5	0.0	30.00	520	3	0	0	15
Hibachi Shrimp	10 (EA)	150	20	3.5	0.5	0.0	120.00	340	0	0	0	27
Yakisoba	6	510	80	9.0	0.5	0.0	10.00	1490	94	9	11	13
- Chicken (for Yakisoba)	2.5	90	30	3.5	1.0	0.0	40.00	40	0	0	0	15
- Steak (Julienne - Yakisoba)	2	80	25	3.0	1.0	0.0	45.00	140	4	0	0	9
- Hibachi Shrimp -(Yakisoba)	4 (EA)	60	10	1.5	0.0	0.0	45.00	135	0	0	0	11
Hibachi Steak	6.00	200	80	9.0	4.0	1.0	135.00	160	< 1	0.00	0	27
Lunch Combo (choose 2)												
Chicken	3.500	130	45	5	1.5	0	550	55	0	0	0	22
Calamari	400	120	35	6	1.5	0	1700	15	0	0	0	16
Beef Julienne	3	110	40	4	1.5	0	700	210	6	0	0	13
Yakisoba	3	260	40	4.5	0	0	50	740	47	6	7	6
Scallops	3.5	70	20	2	0.5	0	250	400	2	0	0	12
Shrimp	5 (EA)	70	10	2	0	0	600	170	0	0	0	14
Mushrooms (Samurai Only)	6.00	60	20	2.0	0.5	0.0	0.0	35	5	5		
Lunch Boat Header												
Samurai Onion Soup	6.7	25	10	1.0	0.0	0.0	0.00	710	3	0.00	0.00	1
Samurai Salad	3.8	90	70	8.0	1.0	0.0	0.0	360	3	6	0	2
Steamed Rice	6	300	0	0.0	0.0	0.0	0.00	5	72	<1	<1	6
Sashimi	2.2	70	0	0.5	0.0	0.0	36.50	32	0	0	0	17
California Roll (half)	3.925	210	55	6	1.5	0	55	535	30	2	5	9
Edamame	1.5	64	24	2.7	0.3	0.0	0.0	107	5	1	0	5
Shrimp and Vegetable Tempura		161	119	12.6	1.0	0.0	0.00	370	6	1	0	0
Fruit		35	0	0.2	0.2	0.2	0.21	1	17	2	8	1
Lunch Boat (choose one)												
Lunch Boat Chicken	3.5	130	45	5.0	1.5	0.0	55.00	55	0	0	0	22
Lunch Boat Salmon	2	110.0	55.6	6.2	1.1	0.0	25.5	61.8	0.0	0	0	13.5
Lunch Boat Beef	3	110	40	4.0	1.5	0.0	70.00	210	6	0	0	13
DESSERTS												
Banana Tempura	7.6	410	120	13.0	4.5	0.0	20.00	70	69	3	27	5
Green Tea Ice cream	3	90	30	4.0	2.5	0.0	10.00	40	13	0	14	2
Chocolate Ice Cream	3	100	45	5.5	3.0	0.0	20.00	25	13	1	11	2
Vanilla Ice Cream	3	100	45	5.5	3.0	0.0	20.00	25	12	0	11	2
Rainbow Sherbet	3	100	10	1.0	0.0	0.0	5.00	20	22	0	17	< 1
TAKE HOME												
Brown Rice (12 oz)	12	500	30	3.0	0.0	0.0	0.00	15	108	8	0	9
Ginger Sauce (1 pt)	16	160	0	0.0	0.0	0.0	0.00	12000	2	3	5	28
Hibachi Chicken Rice	6	440.00	100.00	11.00	2.50	0.00	15.00	570.00	70.00	6.00	<1	15.00
Hibachi Chicken Rice	12	880.00	200.00	22.00	5.00	0.00	30.00	1140.00	114.00	13.00	2.00	30.00
Hibachi Chicken Rice	24	1760.00	400.00	44.00	10.00	0.00	60.00	2280.00	280.00	24.00	0.00	60.00
Spicy Fried Rice w/ Chicken	6	470.00	120.00	15.00	3.00	0.00	15.00	770.00	71.00	6.00	0.50	16.00
Spicy Fried Rice w/ Chicken	12	935.00	145.00	25.00	6.00	0.00	30.00	1540.00	140.00	12.00	0.50	31.00
Spicy Fried Rice w/ Chicken	24	1870.00	490.00	55.00	12.00	0.00	60.00	3075.00	285.00	25.00	1.20	60.00
Hot Sauce (4 oz)	4	270	10	1.5	0.0	0.0	0.00	1270	62	0	24	5
Mustard Sauce (1 pint)	16	1760	1440	160.0	24.0	0.0	0.00	8480	64	0	5	32
Salad Dressing (1 pt)	16	960	860	96.0	16.0	0.0	0.00	5440	32	4	6	0

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Shrimp Sauce (1 pt)	16	2770	2690	300.0	48.0	0.0	1310.00	2450	32	0	9	0
Steamed Rice (12 oz)	12	600	0	0.0	0.0	0.0	0.00	0	144	1	1	12
Teriyaki Sauce (1 pt)	16.00	1240	0	0.0	0.0	0.0	0.00	9810	256	1	208	53
CHILDRENS MENU HEADER												
Samurai Onion Soup	6.7	25	10	1.0	0.0	0.0	0.00	710	3	0	0	1
Samurai Salad	3.8	90	70	8.0	1.5	0.0	255.00	360	3	6	0	2
Shrimp Apetizer	2 EA	40	5	1.0	0.0	0.0	35.00	100	0	0	0	8
Vegetables	4	40	10	1.5	0.0	0.0	0.00	65	6	2	0	1
Steamed Rice	6	300	0	0.0	0.0	0.0	0.00	0	72	<1	<1	6
Ice Cream	3	100	45	6.0	3.0	0.0	20.00	25	13	1	11	2
CHILDRENS MENU FOOD												
California Roll Meal Jr	1	330	50	6.0	0.0	0.0	70.00	670	55	7	10	13
Chicken & Shrimp (Jr. Combo)	3.5 / (5 EA)	200	60	7.0	1.8	0.0	115.00	220	0	0	0	35
Chicken & Steak (Jr. Combo)	3.5 / 2.5	210	70	9.0	3.1	0.2	115.00	120	0	0	0	33
Steak & Shrimp (Jr. Combo)	2.5 /(5 EA)	150	40	5.0	1.9	0.2	115.00	230	0	0	0	25
Hibachi Chicken Jr.	5	180	60	7.0	2.1	0.0	80.00	80	0	0	0	31
Hibachi Shrimp Jr.	6 EA	90	10	2.0	0.3	0.0	70.00	200	0	0	0	16
Hibachi Steak Jr.	2.5	120	50	6.0	2.6	0.3	90.00	100	0	0	0	18
CHILDRENS MENU SIDE ORDER												
Edamame	2.75	120	45	5.0	0.5	0.0	0.00	200	10	7	7	9
Hibachi Chicken Rice	9	440	100	11.0	2.5	0.0	150.00	570	71	6	<1	15
White Noodle	7	280	40	4.0	1.0	0.0	0.00	700	56	0	12	6
GROUP MENU												
GROUP MENU HEADER												
Samurai Onion Soup	6.7	25	10	1.0	0.0	0.0	0.00	710	3	0	0	1
Samurai Salad	3.8	90	70	8.0	1.0	0.0	0.00	360	3	6	0	2
Shrimp Appetizer	3 EA	40	5	1.0	0.0	0.0	35.00	100	0	0	0	8
Hibachi Vegetables Onions	2	25	5	1.0	0.0	0.0	0.00	30	5	1	0	0
Hibachi Vegetables Zucchini	2	15	5	1.0	0.0	0.0	0.00	30	2	1	0	1
Ginger Sauce	1	10.0	0.0	0.0	0.0	0.0	0.00	750.00	0.0	0	0	2.0
Mustard Sauce	1	110.0	90.0	10.0	1.5	0.0	0.00	530.00	4.0	0	0	2.0
Shrimp Sauce	1	170.0	170.0	19.0	3.0	0.0	80.00	150.00	2.0	0	<1	0.0
Hibachi Chicken Rice	6	300	0	0.0	0.0	0.0	0.00	5	72	<1	<1	6
Ice cream	3	100	45	5.0	3.0	0.0	20.00	25	13	1	11	2
Rainbow Sherbet	3	130	15	1.5	0.5	0.0	4.00	35	29	0	17	1
KOI ENTRÉE												
Koi Yakisoba Steak	15	630	120	13	2	0	80	1640	98	9	11	28
Koi Yakisoba Shrimp	15	630	120	13	2	0	80	1640	98	9	11	28
Koi Hibachi Chicken	15	610	100	12	1	0	80	1640	94	9	11	30
HOTEI ENTRÉE												
Hotei Hibachi Chicken	7	280	100	11	3	0	115	120	1	0	0	44
Hotei Yakisoba Steak	15	630	120	13	2	0	80	1640	98	9	11	28
Hotei Yakisoba Shrimp	15	610	100	12	1	0	80	1640	94	9	11	30
GEISHA ENTRÉE												
Geisha Hibachi Tuna Steak	6	460	220	24	4	0	155	1000	7	8	7	45
Geisha Teriyaki Steak	6	290	100	11	4	1	135	530	15	0	0	33
Geisha Hibachi Steak	7	230	100	11	5	1	160	190	1	0	0	32
BUDDHA ENTRÉE												
Buddha Filet Mignon	5.75	250	100	11.0	5.0	0.5	85.00	190	1	0	0	36
Buddha Colossal Shrimp	7 (EA)	190	50	6	1.5	0	280	800	0	<1	<1	33
SAMURAI ENTRÉE												
Land 'N Sea												
Filet Mignon	5.75	250	100	11.0	5.0	0.5	85.00	190	1	1	<1	36
Scallops	3.50	70	20	2.0	0.5	0.0	25.00	400	2	0	0	12
Samurai Treat												

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Filet Mignon	5.75	250	100	11.0	5.0	0.5	85.00	190	1	1	<1	36
Colossal Shrimp	4 (EA)	110	30	3.5	1.0	0.0	160.00	460	0	0	0	19
DRAGON ENTRÉE												
Dragon Hibachi Supreme												
Chateaubriand	8.5	370	160	18	7	0.5	130	400	3	0	0	48
Lobster Tail	1 tail	70	15	1.5	0.5	0	90	440	0	0	0	12.5

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