

Soups & Salads

Ginger Miso Soup	\$3.95
Tofu, green onion, ginger, wakame seaweed in shiro miso broth.	
Seafood Chowder	\$6.95
Chef's creation, prepared daily.	
Warm Spinach and Radicchio Salad	\$12.99
Real bacon bits, mushrooms, tossed in warm garlic balsamic vinaigrette.	
Tuna Tataki Salad	\$16.99
Pan seared tuna lightly dusted atop fresh greens.	

Chef's Specialty Salad

Your choice of one of the following nestled on a bed of baby green salad, warm shelled edamame beans. Served with our signature apple vinaigrette.

Available with the following:

Grilled Atlantic salmon filet.....	\$11.99
Panko breaded Calamari rings	\$11.99
Grilled Chicken strips.....	\$11.99
Panko Chicken.....	\$11.99
Grilled Digby scallops.....	\$13.99
Panko Pork loin	\$11.99
Teriyaki Striploin.....	\$12.99

Appetizers

Edamame	\$5.99
Boiled soya beans, lightly salted.	
Agedashi Tofu	\$5.99
Lightly dusted and fried tofu in tempura sauce, sriracha.	
Asian Spring Rolls	\$6.99
Two piece pork or vegetable homemade spring rolls served with a special house sauce. (fish based)	
Tempura	
Shrimp.....	\$9.99
Assorted (shrimp and veggies).....	\$6.99
Veggie.....	\$5.99
Asparagus Beef	\$10.99
Grilled asparagus wrapped in thinly sliced tenderloin and seasoned with garlic ginger sauce.	
Niku Balu	\$8.99
Freshly chopped and seasoned tenderloin meatballs with pineapple chili dipping sauce.	
Hamachi Sampler	\$24.99
Asparagus beef, veggie gyoza, niku balu, sautéed shrimp.	
Scallops & Enoki	\$11.99
Seared Digby scallops, enoki mushrooms, garlic butter, sake and lemon.	

Calamari	\$6.99
Panko breaded sushi grade squid tubes served with a tangy ponzu sauce.	
Feature Homemade Gyoza	\$6.99
Our homemade pan fried pork or vegetable dumplings.	
Shrimp and Asparagus	\$11.99
Grilled tiger shrimp and asparagus, wrapped in prosciutto with garlic sauce.	
Crab Wontons	\$8.99
Chopped crab meat, cream cheese and onion wrapped in a lightly fried crispy wonton.	
Seared Tuna	\$12.99
Seared tuna, bamboo shoot, spinach leaves, garlic chips, spicy mayo.	
Seared Hamachi	\$13.99
Lightly seared fresh Hamachi, purple onion, tomato, garlic chip, cilantro, ponzu vinaigrette.	
Hamachi Jalapeño	\$13.99
Hamachi sashimi, jalapeño, kaizo, sesame ponzu sauce.	
Shrimp Firecrackers	\$9.99
Jumbo shrimp seasoned in red curry, wrapped in wonton, fried.	

Taquitos

Crispy Tuna Taquitos	\$7.99
Fresh sashimi tuna, tomato, avocado, and sesame, spicy or regular.	
Crispy Salmon Taquitos	\$6.75
Fresh spicy salmon, avocado, jalapeño and sesame.	
Feature Taquitos	\$7.25
Chef's creation.	

Please inform your server if you have any food allergies.

Fresh Cut Steaks

We only serve fresh, cut to order, well aged, AAA Canadian Alberta beef.

All steaks below are served with miso soup, sautéed vegetables and a choice of home-cut fries, Hamachi mashed potatoes or steamed rice. Steamed rice may be substituted with Japanese fried rice for \$3.75

NY Striploin 8oz\$26Sumo Size (12oz) \$37

Choice cut top striploin grilled to perfection with honey garlic sauce or our signature teriyaki sauce.

Filet Mignon 8oz\$35Sumo Size (12oz) \$45

Choice cut tenderloin grilled with honey garlic or our signature teriyaki sauce.

Samurai Steak 14oz\$35

Rib eye steak, bone-in, grilled and topped with seaweed butter.

Hamachi Surf & Turf\$42

Char-grilled filet brushed with honey garlic or our signature teriyaki sauce. Served with sautéed shrimp or scallops.

Add - sautéed scallops(4pc) \$11.95 • sautéed shrimp (4pc) \$9.95 • sautéed mushrooms and onions \$6.95

Chef's Grill

Japanese Chicken Curry\$22

Chicken, potato, onions, bok choy, carrots and peppers sautéed in Japanese yellow curry served with steamed rice or naan bread.

Thai Chicken Curry\$22

Chicken, potato, onions, bok choy carrots and peppers sautéed in Thai red curry served with steamed rice or naan bread.

Mediterranean Chicken\$20

Chicken, peppers, onions sautéed in tomato garlic sauce, sprinkled with feta and black olives served with steamed rice or naan bread.

The following are served with sautéed vegetables and home-cut fries, steamed rice or Hamachi mashed

Asparagus Beef\$22

Asparagus wrapped with striploin char-grilled and brushed with honey garlic.

Teriyaki Salmon\$24

Grilled filet of fresh North Atlantic Salmon with our signature teriyaki sauce.

Grilled Salmon\$24

Grilled filet of fresh North Atlantic Salmon topped with white sesame sauce.

Scallopini Choice of: **Veal \$29.00 • Chicken \$24.00 • Pork \$24**

Peppers, mushroom, veggie broth sautéed in sherry wine

Rack of Lamb\$28

Grilled rack of lamb served with seasonal vegetables and Hamachi mashed potatoes, accompanied by white sesame sauce and smoked sage.

Flat-Grill Udon Noodle Fry

Japanese noodles stir fried with your choice of one of the below items and red & green cabbage, carrots, assorted bell peppers sautéed with sake, soya sauce and garlic butter. **A house favourite!**

Chicken Udon \$17.00 • Beef Udon \$19.00 • Seafood Udon \$22.00

Zenbu Udon (All of the above) \$26.00 • Vegetarian Udon \$14.00

House-made AAA Steak Burgers are served with your choice of home-cut fries or house salad

Add bacon or avocado or cheese for \$1.50 each; Add tempura onion for \$1.00

Sumo Burger sautéed mushrooms & onions, glazed with teriyaki sauce\$11.99

Waterfront Burger tempura sweet potato, wasabi mayo\$11.99

Blue Burger tempura onion, sautéed mushrooms and blue cheese\$12.99

Steakhouse Burger fried egg, cheddar cheese\$12.99

Sushi

Nigiri Sushi (2pc)

Sashimi (3pc)

Butterfish (oil fish)	\$6.99	\$7.99
Chopped Scallop (reg or spicy)	\$6.50	
Ebi (shrimp)	\$5.99	\$6.99
Hamachi (yellow tail)	\$7.25	\$8.50
Hokki-Gai (surf clam)	\$5.99	\$6.99
Hotate (scallop)	\$5.99	\$7.50
Maguro (tuna)	\$6.99	\$8.50
Masago (caplin roe)	\$5.50	
Tobiko (flying fish roe)	\$5.50	
Saba (mackerel)	\$5.99	\$6.99
Sake (salmon)	\$5.50	\$6.99
Smoked Salmon		\$7.99
Surimi (imitation crab)	\$4.99	
Unagi (eel)	\$6.99	\$8.50
White Tuna	\$6.99	\$7.99

Maki Sushi

Alaska Roll 6pc	\$6.50	Deluxe Lobster Roll	\$8.99
Salmon, avocado, spicy or regular		Atlantic Lobster meat, mayo, avocado, green onion	
Avocado Maki 6pc	\$5.50	Philadelphia Roll 6pc	\$7.99
California Roll 6pc	\$5.50	Smoked salmon, cream cheese, cucumber	
Avocado, crab meat, cucumber, masago		Prego Roll 6pc	\$6.99
Chef's Spicy Tuna 6pc	\$9.50	Mushroom, cucumber, avocado and cream cheese, light mayo, spicy or regular	
Flash fried tuna tempura, grilled asparagus, fried leek, wasabi tobiko and spicy sauce		Rainbow Roll 8pc	\$12.99
Chopped Scallop Maki 6pc	\$5.99	California roll wrapped in salmon, tuna, shrimp, avocado, tobiko	
Chopped Digby scallop, cucumber, spicy or regular		Salmon Skin Roll 5pc	\$5.50
Deep Sea California Roll 6pc	\$7.99	Grilled salmon skin, cucumber, lettuce, unagi sauce	
Battered, lightly fried California roll, topped with wasabi mayo		Scotia Roll 6pc	\$7.99
Deluxe Dynamite Roll	\$8.99	Salmon, shrimp, caplin roe, cucumber	
Two shrimp tempura, avocado, spicy or regular		Shrimp Tempura Roll 5pc	\$6.99
Fire Kamakachi 6pc	\$7.95	Tempura shrimp, cucumber, lettuce, avocado, spicy or light mayo	
Avocado, spicy mayo, tempura, topped with smoked salmon		Spicy Salmon Maki 6pc	\$5.99
Dragon Roll 6pc	\$9.99	Spicy Tuna Maki 6pc	\$6.99
California roll wrapped in avocado		Vegetable Tempura Roll 5pc	\$6.99
Topped with salmon	\$11.99	Your choice of sweet potato, asparagus (tempura or grilled), zucchini, red pepper, mushroom or onion	
Topped with tuna	\$12.99	Teriyaki Steak Roll 6pc	\$7.25
Dynamite Roll 6pc	\$7.99	Teriyaki grilled beef, cucumber	
Two shrimp temp, spicy or regular		Unagi Maki 6pc	\$6.99
Halifax Roll 6pc	\$6.99	Grilled eel, cucumber, unagi sauce	
Salmon, tuna, shrimp, cucumber		Vegetable Roll 5pc	\$5.25
Hurricane Roll 6pc	\$7.99	Cucumber, avocado, kampio, mushroom, spicy or regular	
Spicy Halifax with tempura bits			
Lobster Roll	\$7.50		
Atlantic Lobster meat, cucumber, mayo			

Fusion Maki

Holy Dynamite 8pc	\$12.99	The Waterfront 8pc	\$11.99
Dynamite roll wrapped with BBQ eel, avocado and red tobiko, spicy or light mayo		Spicy salmon and shrimp tempura topped with mango	
Brooksie Roll 8pc	\$12.99	Crazy Crab 8pc	\$10.99
Panko scallops, avocado, cucumber topped with spicy salmon, fried leeks and lightly drizzled with mayo and barbecue sauce		Avocado, cucumber, mushroom and cream cheese topped with spicy crab meat	
Caribbean Maki 8pc	\$10.99	Salmon Tuna Jalapeño 8pc	\$12.95
Fresh scallop, tempura shrimp wrapped with mango		Avocado, cucumber and chopped jalapeño topped with salmon, tuna, cream cheese and black tobiko	
Mame Ten 8pc	\$13.99	The Kelly 8pc	\$9.99
Smoked Salmon, 2 Shrimp Tempura, cream cheese, avocado, tobiko, spicy or light mayo		Tempura sweet potato, grilled asparagus, mango, topped with avocado	
Jalapeño Hamachi 8pc	\$13.99	Tuna Spinach Roll 8pc	\$13.99
Avocado, cucumber, Japanese kewpie mayo, topped with hamachi and lightly torched jalapeño with special cream cheese sauce		Seared tuna, spinach, avocado, wrapped in soy paper topped with balsamic vinegar and wasabi mayo	
Tuna Tiger 8pc	\$12.99	Lollipop Roll 5pc	\$9.99
Tiger tempura shrimp, avocado, cucumber, masago topped with chopped spicy tuna, barbeque sauce		Salmon, white onion, avocado, fried leeks, cream cheese wrapped in cucumber, wasabi mayo	
Dynamite Salmon 8pc	\$12.99	Tokyo Roll 8pc	\$12.99
Shrimp tempura, avocado, green onion, cucumber, lettuce, topped with chopped spicy salmon, barbeque sauce		Tempura shrimp, asparagus, surimi, flashed fried, topped with chopped salmon or avocado and tobiko, drizzled with unagi and spicy sauce	
Tempura Salmon Delight 8pc	\$9.50	Rising Sun 8pc	\$11.99
Tempura salmon, cream cheese, fried leek topped with avocado, drizzled with barbeque sauce		Salmon, avocado, cream cheese topped with spicy crab, green onion, zest of lemon, tobiko and unagi sauce	
Bonzai Roll 8pc	\$13.99	Vegas Roll 8pc	\$14.99
Salmon, Hamachi, red bell pepper topped with avocado, sriracha, honey and oregano		Salmon, unagi, avocado, cream cheese, tempura fried, topped with spicy lobster and fried leeks	

Sushi Combinations

All combinations are served with miso soup and house salad.

Assorted Maki Combo	\$17.99
California roll, spicy salmon, spicy tuna	
Assorted Sushi Combo	\$17.99
1pc each nigiri: tuna, salmon, hamachi, shrimp, butterfish, 6pc California roll and tuna or salmon handroll	
Assorted Sashimi Plate	\$19.99
2pc salmon, 2pc tuna, 2pc hamachi, 2pc surf clam, 2pc butterfish	
Deluxe Maki Combo	\$25.99
Spicy salmon, spicy tuna, sweet potato maki, shrimp tempura roll	
Deluxe Sushi Combo	\$24.99
1pc each nigiri: tuna, salmon, yellow tail, shrimp, butterfish, mackerel, surf clam, eel, white tuna, 6pc California roll and tuna or salmon handroll	
Deluxe Sashimi Plate	\$24.99
3pc salmon, 3pc tuna, 2pc hamachi, 2pc surf clam, 2pc white tuna, 2pc butterfish	
Veggie Combo	\$19.99
Avocado maki, prego roll, The Kelly roll	

To change from seaweed to tofu sheet please add \$1.00 per roll

Teppanyaki

All Teppanyaki entrées are prepared at your Teppanyaki grill table by our master chef and are accompanied with miso soup, house salad and our signature apple vinaigrette dressing, fresh grilled vegetables and steamed rice.

In the Japanese tradition, most entrees are chopped and diced to be chopstick friendly. Steamed rice may be substituted with Japanese fried rice prepared at your table \$3.75

Recommended For One

Tori	\$28
Tender boneless chicken glazed with black bean ginger sauce.	
NY Striploin	\$31
Sumo Size \$39	
AAA fresh cut New York striploin grilled to your preference.	
Filet Mignon	\$39
Sumo Size \$49	
AAA fresh cut tenderloin grilled to your preference.	
Pork Loin	\$29
Center cut fresh pork loin grilled with black bean ginger sauce.	
Atlantic Salmon	\$29
Fresh North Atlantic salmon filet grilled with fresh squeezed lemon and sake.	
Jumbo Shrimp	\$31
Jumbo shrimp grilled with garlic butter, soya sauce and sake.	
Digby Scallops	\$35
Fresh Digby scallops grilled with garlic butter and soya sauce.	
Vegetarian	\$23
A selection of fresh vegetables and grilled tofu.	
Fresh Tuna	
Fresh Sashimi grade yellowfin tuna grilled to your preference. Market	
Live Atlantic Lobster	
Fresh hard-shell Atlantic Canadian lobster prepared Teppanyaki Style and flambéed with brandy. Market	
Fresh Hamachi	
Fresh sashimi grade filet of hamachi grilled to your preference (available seasonally)..... Market	

Recommended Teppanyaki Additions

The following items grilled by our chef at the table as an addition to your above menu choice.

Grilled Asparagus	\$6.95
Sautéed Shell-less Edamame	\$6.95
Sautéed Tofu	\$4.95

Planning a special occasion?

We would love to help! We are able to provide menu options for large parties.

Deluxe Teppanyaki Combinations

All deluxe Teppanyaki combinations are accompanied with miso soup, house salad with an apple vinaigrette dressing, grilled vegetables and steamed rice.

Substitute Japanese fried rice for \$3.75. A surcharge of \$4.00 will apply in addition to the difference in the cost of the item when substitutions are made for Teppanyaki Combinations.

Recommended for One

Combination A \$38
Chicken (3oz), Pork (3oz), NY Striploin (3oz)

Combination B \$38
Black Tiger Shrimp (3pc), Chicken (3oz), Salmon (1pc)

Combination C \$46
Black Tiger Shrimp (3pc), Salmon (1pc),

Filet Mignon (3oz)

Combination D \$49
Black Tiger Shrimp (3pc), Scallops (3pc),
Filet Mignon (3oz)

Premium Combinations

Combine some of our premium grill offerings for the ultimate Hamachi Teppanyaki grill-side experience.

Imperial Combination \$69
Fresh Lobster (1 ¼ lb) and Filet Mignon (6oz)

The Emperor's Choice \$59
Tuna (4oz), Filet Mignon (4oz) and Shrimp (4pc)

The Dynasty Combination \$79
Fresh Lobster (1 ¼ lb), Filet Mignon (4oz) and Hamachi (4oz)

Recommended For Two

Teppanyaki Heaven \$99
Fresh Lobster (1 ¼ lb), Chicken (4oz), Salmon (2pc),
Shrimp (4pc), Filet Mignon (4oz)

Combination E \$79
Fresh Lobster (1 ¼ lb), Salmon (2pc), Chicken (6oz)

Combination F \$79
Chicken (8oz), Scallops (6pc), Filet Mignon (6oz)

Recommended Teppanyaki Additions

Scallops (4pc) \$11.95 or (6pc) \$15.95

Shrimp (4pc) \$9.95 or (6pc) \$13.95

Fresh Atlantic lobster Market Price

Fresh Tuna or Hamachi (4oz) Market Price

Grilled Asparagus \$6.95

Sautéed Shell-less Edamame \$6.95

Sautéed Tofu \$4.95

Sautéed Bean Sprouts \$4.95

Please inform your server if you have any food allergies.

Some allergies may require your food to be prepared within the kitchen.

Teppan menu items may be limited to grill table only - please ask your server.