



*Teppanyaki dining is a Japanese tradition, where specially trained chefs prepare the meal right at the table on a large table-top grill so that diners may enjoy the art of the cooking process. In Japanese, teppan means an iron plate or steel sheet, and yaki means stir-frying. Teppanyaki dining provides a unique experience in which diners watch the chef prepare their food to their specifications while the chef demonstrates his skills. Meals are enjoyed leisurely as the chef prepares each course. Light seasoning and the freshest ingredients are the keys to teppanyaki's success. This is especially important because teppanyaki-style cooking enhances rather than covers up the original flavor of the ingredients. Diners have only to sit back, enjoy the entertainment, and savor the delicious flavors of teppanyaki cuisine.*

## White Wines

	<b>Glass</b>	<b>½ Litre</b>	<b>Bottle</b>
Hardy's Collection Series Semillon Chardonnay, Australia	\$7.00	\$21.00	\$30.00
Santa Rita Gran Hacienda Sauvignon Blanc, Chile	\$8.00	\$23.00	\$32.00
J. Lohr Bay Mist Riesling, California	\$8.00	\$23.00	\$32.00
Goats do Roam, South Africa	\$8.00	\$23.00	\$32.00
Lamberti Pinot Grigio, Italy	\$8.00	\$23.00	\$32.00
Nobilo Southern Rivers Sauvignon Blanc, New Zealand	\$9.00	\$26.00	\$36.00
Peter Lehmann Weighbridge Unwooded Chardonnay	\$9.00	\$26.00	\$36.00
Grande Pré L'Acadie Blanc, Nova Scotia			\$32.00
Spy Valley Pinot Gris Marlborough, New Zealand			\$48.00
Hess Collection Chardonnay, California			\$50.00
McManis Family Pinot Grigio, California			\$36.00
Sokol Blosser Evolution (organic), Oregon			\$60.00

## Red Wines

	<b>Glass</b>	<b>½ Litre</b>	<b>Bottle</b>
Hardy's Collection Series, Shiraz Cabernet, Australia	\$7.00	\$21.00	\$30.00
Lamberti Valpolicella, Italy	\$8.00	\$23.00	\$32.00
Hugh Hamilton Jim Jim Shiraz, Australia	\$9.00	\$26.00	\$36.00
Goats do Roam, South Africa	\$8.00	\$23.00	\$32.00
Chakana Malbec Mendoza, Argentina	\$8.00	\$23.00	\$32.00
Sileni Cellar Selection Pinot Noir, New Zealand	\$10.00	\$30.00	\$42.00
McManis Family Cabernet Sauvignon, California	\$9.00	\$26.00	\$36.00
Domaine de Grand Pré, Marchél Foch, Nova Scotia			\$30.00
Michael David 7 Deadly Zins, California			\$60.00
Peter Lehmann Barossa Shiraz, Australia			\$50.00
Sartori Regolo Rosso Ripasso, Italy			\$46.00
Wente Sandstone Merlot, California			\$40.00
Sokol Blosser Meditrina Pinot Noir Blend (organic), Oregon			\$70.00
Spy Valley Pinot Noir Marlborough, New Zealand			\$60.00

## Sparkling & Champagne

	<b>Bottle</b>
Massotina Extra Dry Prosecco, Italy	\$45.00
Mountaudon Brut, France 375ml	\$45.00
Mountaudon Brut, France	\$79.00
Champagne Moët & Chandon Brut Imperial, France	\$149.00

# Soups & Salads

<b>Miso Soup</b> .....	<b>\$3.75</b>
Tofu, green onion, wakame seaweed in shiro miso broth.	
<b>House Salad</b> .....	<b>\$4.50</b>
Mixed salad with apple vinaigrette dressing.	
<b>Green Salad</b> .....	<b>\$6.95</b>
Baby greens with warm shelled edamame and shitake mushrooms served with our signature apple vinaigrette dressing.	
<b>Your choice Salad</b> .....	<b>\$11.99</b>
Your choice of one of the following nestled on a bed of baby green salad, warm shelled edamame beans and shitake mushrooms. Served with our signature apple vinaigrette.	
<i>Available with the following:</i>	
Grilled Atlantic salmon filet	
Panko breaded calamari rings	
Grilled chicken strips	
Grilled Digby scallops	
Grilled pork loin	
N.Y. striploin teriyaki beef strips	
<b>Warm Spinach and Radicchio Salad</b> .....	<b>\$11.95</b>
Real bacon bits, shitake mushrooms, tossed in warm garlic balsamic vinaigrette.	
<b>Tuna Tataki Salad</b> .....	<b>\$16.99</b>
Pan seared tuna lightly dusted with sea salt atop fresh greens.	

# Appetizers

<b>Char-Grilled Seafood Skewers</b> .....	<b>\$10.99</b>
Digby scallops and tiger shrimp char-grilled and basted with garlic butter and freshly squeezed lemon juice.	
<b>Asparagus Beef</b> .....	<b>\$10.99</b>
Asparagus wrapped with striploin and grilled.	
<b>Char-Grilled Beef Skewers</b> .....	<b>\$7.99</b>
Two char-grilled New York striploin skewers.	
<b>Crab Maki</b> .....	<b>\$10.99</b>
Crab wrapped in fresh cucumber, miso with a side of wasabi and pickled ginger.	
<b>Agedashi Tofu</b> .....	<b>\$5.99</b>
Lightly dusted and fried tofu in tempura sauce.	
<b>Asian Spring Rolls</b> .....	<b>\$6.99</b>
Two piece pork or vegetarian homemade spring rolls served with a special house sauce. (fish based)	
<b>Edamame</b> .....	<b>\$5.99</b>
Boiled soya beans, lightly salted.	
<b>Shrimp Firecrackers</b> .....	<b>\$9.99</b>
Jumbo shrimp seasoned in red curry, wrapped in won ton, fried.	
<b>Ebi Fry</b> .....	<b>\$9.99</b>
Black tiger shrimp, panko breaded, fried and served with tonkatsu sauce.	
<b>Feature Homemade Gyoza</b> .....	<b>\$6.99</b>
Our homemade pork or vegetable pan fried Asian dumplings.	
<b>Ebi - Yaki</b> .....	<b>\$11.99</b>
Grilled tiger shrimp with lemon, soya sauce, sake and a touch of garlic butter, served atop sautéed asparagus.	
<b>Hotate - Yaki</b> .....	<b>\$12.00</b>
Sautéed scallops with lemon, soya sauce, sake and garlic butter on a bed of shitake mushrooms.	
<b>Calamari</b> .....	<b>\$6.99</b>
Panko breaded and lightly fried served with a light ponzu lemon vinegar dipping sauce.	
<b>Seafood Assortment</b> .....	<b>\$15.99</b>
Panko breaded Shrimp, Scallops and Calamari. Served with tonkatsu sauce and our house ponzu sauce.	
<b>Hamachi Appetizer Mixer</b> .....	<b>\$24.99</b>
Asparagus beef, pan fried dumplings, beef skewers and Niku Balu.	
<b>Niku Balu</b> .....	<b>\$8.99</b>
Freshly chopped and seasoned tenderloin meatballs with pineapple chili dipping sauce.	

*Please inform your server if you have any food allergies.*

# Fresh Succulent Steaks

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

*All entrées are served with miso soup.*

*Steamed rice may be substituted with Japanese fried rice for \$3.75*

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

New York cut choice striploin grilled to perfection.  
Served with sautéed vegetables and home-cut fries or steamed rice.

**Teriyaki Striploin 8oz..... \$26 .....Sumo Size (12oz) \$37**

Choice cut top striploin grilled to perfection in our signature teriyaki sauce.  
Served with sautéed vegetables and home-cut fries or steamed rice.

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

Choice cut tenderloin grilled with honey garlic or our signature teriyaki sauce.  
Served with sautéed vegetables and home-cut fries or steamed rice.

**Samurai Steak 14oz..... \$31**

Rib eye steak, bone-in, grilled and topped with red wine seaweed butter. Served with sautéed vegetables, home cut fries or steamed rice.

**Hamachi Surf & Turf..... \$42**

Char-grilled filet brushed with honey garlic or our signature teriyaki sauce. Served with sautéed shrimp or scallops and presented with sautéed vegetables and steamed rice.

**The Emperor's Choice ..... \$49**

4oz Tuna, 4oz Filet Mignon, and 6 sautéed shrimp. Served with sautéed vegetables and steamed rice.

**Tuna Steak 8oz..... Market Price**

Fresh sashimi yellowfin char-grilled and accompanied with ponzu sauce.  
Served with sautéed vegetables and fried rice.

**Add sautéed shrimp or scallops..... 4pc for \$9.99 or 6pc for \$13.99**

**Add sautéed mushrooms and onions..... \$5.95**

**Add a portion of fresh sashimi grade Tuna or Hamachi to your meal ..... Market Price**

## Char-grilled Specialties

**Wasabi Chicken ..... \$19**

Tender chicken pieces basted with wasabi and soy. Served with sautéed vegetables and Japanese fried rice.

**Asparagus Beef ..... \$19**

Asparagus wrapped with striploin char-grilled and brushed with honey garlic.  
Served with sautéed vegetables and home-cut fries or steamed rice.

**Teriyaki Salmon..... \$22**

Grilled filet of fresh North Atlantic Salmon with our signature teriyaki sauce.  
Served with steamed rice and grilled vegetables.

**Fresh Grilled Halibut ..... \$24**

Pan seared halibut prepared chef's choice and served with sautéed vegetables and choice of fries or steamed rice.

**Grilled Pork ..... \$21**

Char-grilled pork loin brushed with chef's choice sauce and served with sautéed vegetables, steamed rice or home-cut fries.

**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 and sauteed 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**

**Sumo Burger..... (add cheese and bacon for \$3)..\$10.99**

Homemade lean ground beef made with trimmings from sirloin and tenderloin topped with sauteed mushrooms and onions and brushed with our signature teriyaki sauce. Served with home-cut fries.

**Baby Back Pork Ribs..... \$24.99**

Juicy pork back-ribs brushed with your choice of our signature sauces: teriyaki, ginger or honey garlic.  
Served with home-cut fries and sautéed vegetables.

## Fresh Lobster

**Fresh Lobster ..... Market Price**

Fresh Atlantic Canadian lobster boiled to perfection, brushed with garlic butter and lemon.

**Teppanyaki Style Lobster..... Market Price**

Fresh Atlantic Canadian lobster sauteed on a flat top grill with lemon soya, sake and garlic butter.

*Please inform your server if you have any food allergies.*

# 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

<b>Tori</b> .....	<b>\$25</b>	
Tender boneless chicken glazed with black bean ginger sauce.		
<b>NY Striploin</b> .....	<b>\$29</b>	
New York cut choice striploin grilled Teppanyaki Style.		
<b>Filet Mignon</b> .....	<b>\$39</b> .....	<b>Sumo Size \$49</b>
Choice cut tenderloin grilled Teppanyaki style.		
<b>Pork Loin</b> .....	<b>\$27</b>	
Center cut fresh pork loin grilled with black bean ginger sauce.		
<b>Atlantic Salmon</b> .....	<b>\$27</b>	
Fresh North Atlantic salmon filet grilled Teppanyaki Style with fresh squeezed lemon and sake.		
<b>Jumbo Shrimp</b> .....	<b>\$29</b>	
Jumbo shrimp grilled with garlic butter, soya sauce and sake.		
<b>Digby Scallops</b> .....	<b>\$32</b>	
Fresh Digby scallops grilled with garlic butter and soya sauce.		
<b>Vegetarian</b> .....	<b>\$19</b>	
A selection of fresh vegetables grilled Teppanyaki Style .		

## Market Price Premium Seafood

### Fresh Tuna

Fresh Sashimi grade yellowfin tuna grilled to your preference.

### Live Atlantic Lobster

Fresh hard-shell Atlantic Canadian lobster prepared Teppanyaki Style and flambéed with brandy.

### Fresh Hamachi

Fresh sashimi grade filet of hamachi grilled to your preference (available seasonally).

## Recommended Teppanyaki Additions

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

<b>Grilled Shitake Mushrooms</b> .....	<b>\$8.95</b>
<b>Grilled Asparagus</b> .....	<b>\$6.95</b>
<b>Sauteed Shell-less Edamame</b> .....	<b>\$6.95</b>
<b>Sauteed Tofu</b> .....	<b>\$4.95</b>
<b>Sauteed Bean Sprouts</b> .....	<b>\$4.95</b>
<b>Scallops or Shrimp</b> .....	<b>(4pc.) \$9.99 or (6pc.) \$13.99</b>

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*Please let us know if you are planning a special occasion, we would love to help!  
We are able to provide menu options large parties.*

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*Please inform your server if you have any food allergies.*

# 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 Person

<b>Combination A</b> .....	<b>\$36</b>
Chicken (3oz), Pork (3oz), NY Striploin (3oz)	
<b>Combination B</b> .....	<b>\$36</b>
Black Tiger Shrimp (3pc), Chicken (3oz), Salmon (1pc)	
<b>Combination C</b> .....	<b>\$44</b>
Black Tiger Shrimp (3pc), Salmon (1pc), Filet Mignon (4oz)	
<b>Combination D</b> .....	<b>\$48</b>
Black Tiger Shrimp (4pc), Scallops (4pc), Filet Mignon (4oz)	

## Recommended For Two People

<b>Teppanyaki Heaven</b> .....	<b>\$99</b>
Fresh Lobster (1¼ lb), Chicken (4oz), Salmon (2pc), Shrimp (4pc), Filet Mignon (4oz)	
<b>Combination E</b> .....	<b>\$76</b>
Fresh Lobster (1¼ lb), Salmon (2pc), Chicken (6oz)	
<b>Combination F</b> .....	<b>\$76</b>
Chicken (8oz), Scallops (6pc), Filet Mignon (6oz)	

## Premium Combinations

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

<b>Imperial Combination</b> .....	<b>\$65</b>
Fresh Lobster (1¼ lb), Filet Mignon (8oz)	
<b>The Emperor's Choice</b> .....	<b>\$58</b>
Tuna (4oz), Filet Mignon (6oz), and Shrimp (4pc)	
<b>The Dynasty Combination</b> .....	<b>\$75</b>
Fresh Lobster (1¼ lb) Filet Mignon (6oz) Hamachi (6oz)	

## Recommended additions to Teppanyaki combinations

Scallops or Shrimp .....	(4pc.) \$9.99 or (6pc.) \$13.99
Fresh Atlantic lobster .....	Market Price
Fresh Tuna or Hamachi (4oz) .....	Market Price

# Side Orders

<b>Steamed Rice</b> .....	<b>\$3</b>
<b>Japanese Fried Rice</b> .....	<b>\$4.75</b>
<b>Home Cut French Fries</b> .....	<b>\$3.95</b>
<b>Sauteed Shell-less Edamame</b> .....	<b>\$6.95</b>
<b>Sauteed Vegetables</b> .....	<b>\$5.95</b>
<b>Sauteed Shitake Mushrooms</b> .....	<b>\$8.95</b>
<b>Sauteed Regular Mushrooms and Onions</b> .....	<b>\$6.95</b>
<b>Sauteed Tofu</b> .....	<b>\$4.95</b>
<b>Grilled Asparagus</b> .....	<b>\$6.95</b>
<b>Sauteed Bean Sprouts</b> .....	<b>\$4.95</b>

*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.*