

## Recommended Teppanyaki Additions

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

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

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

### Recommended For Two People

<b>Teppanyaki Heaven</b> .....	\$99
Fresh Lobster (1¼ lb), Chicken (4oz), Salmon (2pc), Shrimp (4pc), Filet Mignon (4oz)	
<b>Combination E</b> .....	\$76
Fresh Lobster (1¼ lb), Salmon (2pc), Chicken (6oz)	
<b>Combination F</b> .....	\$76
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> .....	\$65
Fresh Lobster (1¼ lb), Filet Mignon (8oz)	
<b>The Emperor's Choice</b> .....	\$58
Tuna (4oz), Filet Mignon (6oz), and Shrimp (4pc)	
<b>The Dynasty Combination</b> .....	\$75
Fresh Lobster (1¼ lb) Filet Mignon (6oz) Hamachi (6oz)	

## Recommended additions to Teppanyaki combinations

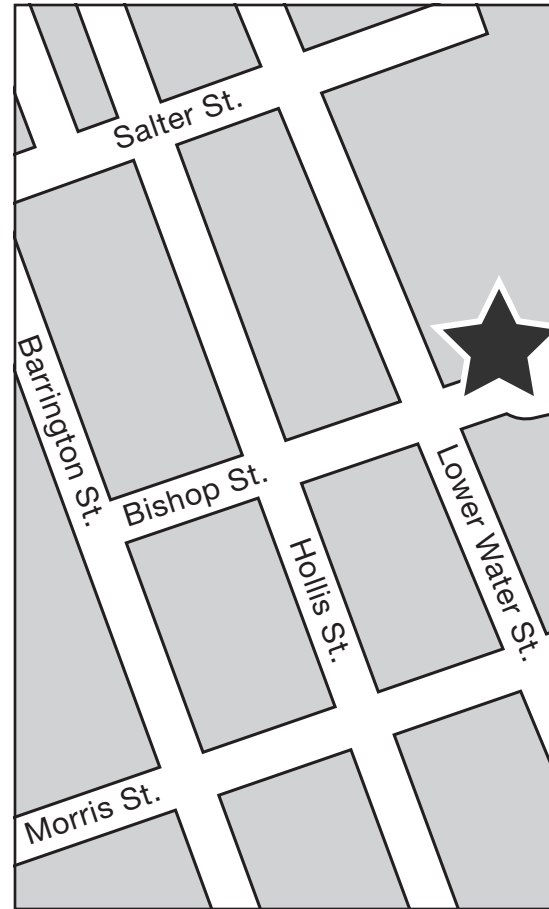
Scallops or Shrimp (4pc.) \$9.99 or (6pc.) \$13.99	
Fresh Atlantic lobster .....	Market Price
Fresh Tuna or Hamachi (4oz).....	Market Price

## Side Orders

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

Hamachi Steakhouse offers a premiere location for large or small group functions - home or office events.

**Ask for one of our group menus.**



# Take Away Menu

*Teppanyaki dining is a Japanese tradition where specially trained chefs prepare the meal right at your table on a large grill. In Japanese, teppan means an iron plate or steel sheet, and yaki means stir-frying.*

*Teppanyaki dining provides a unique experience where diners watch the chef demonstrate his skills while preparing food to their specifications.*

*Meals are enjoyed leisurely as the chef prepares each course while entertaining. Light seasoning and the fresh ingredients are the keys to teppanyaki success. Diners have only to sit back, enjoy the entertainment, and savour the delicious flavours of teppanyaki cuisine.*

### Prices subject to change

Thank you for dining at Hamachi Steakhouse!  
We hope that you enjoy your experience.

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# Soups & Salads

**Miso Soup** .....\$3.75  
Tofu, green onion, wakame seaweed in shiro miso broth.

**House Salad** .....\$4.50  
Mixed salad with apple vinaigrette dressing.

**Green Salad** .....\$6.95  
Baby greens with warm shelled edamame and shitake mushrooms served with our signature apple vinaigrette dressing.

**Your choice Salad** ..... \$11.99  
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.

*Available with the following:*

- Grilled Atlantic salmon filet
- Panko breaded calamari rings
- Grilled chicken strips
- Grilled Digby scallops
- Grilled pork loin
- N.Y. striploin teriyaki beef strips

**Warm Spinach and Radicchio Salad** .... \$11.95  
Real bacon bits, shitake mushrooms, tossed in warm garlic balsamic vinaigrette.

**Tuna Tataki Salad** ..... \$16.99  
Pan seared tuna lightly dusted with sea salt atop fresh greens.

# Appetizers

**Char-Grilled Seafood Skewers** ..... \$10.99  
Digby scallops and tiger shrimp char-grilled and basted with garlic butter and freshly squeezed lemon juice.

**Asparagus Beef** ..... \$10.99  
Asparagus wrapped with striploin and grilled.

**Char-Grilled Beef Skewers** .....\$7.99  
Two char-grilled New York striploin skewers.

**Crab Maki** ..... \$10.99  
Crab wrapped in fresh cucumber, miso with a side of wasabi and pickled ginger.

**Agedashi Tofu**.....\$5.99  
Lightly dusted and fried tofu in tempura sauce.

**Asian Spring Rolls**.....\$6.99  
Two piece pork or vegetarian homemade spring rolls served with a special house sauce. (fish based)

**Edamame** .....\$5.99  
Boiled soya beans, lightly salted.

**Shrimp Firecrackers** .....\$9.99  
Jumbo shrimp seasoned in red curry, wrapped in won ton, fried.

**Ebi Fry**.....\$9.99  
Black tiger shrimp, panko breaded, fried and served with tonkatsu sauce.

**Feature Homemade Gyoza** .....\$6.99  
Our homemade pork or vegetable pan fried Asian dumplings.

**Ebi - Yaki** ..... \$11.99  
Grilled tiger shrimp with lemon, soya sauce, sake and a touch of garlic butter, served atop sautéed asparagus.

**Hotate - Yaki** ..... \$12.00  
Sautéed scallops with lemon, soya sauce, sake and garlic butter on a bed of shitake mushrooms.....

**Calamari**.....\$6.99  
Panko breaded and lightly fried served with a light ponzu lemon vinegar dipping sauce.

**Seafood Assortment**..... \$15.99  
Panko breaded Shrimp, Scallops and Calamari. Served with tonkatsu sauce and our house ponzu sauce.

**Hamachi Appetizer Mixer** ..... \$24.99  
Asparagus beef, pan fried dumplings, beef skewers and Niku Balu.

**Niku Balu** .....\$8.99  
Freshly chopped and seasoned tenderloin meatballs with pineapple chili dipping sauce.

# 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 • Sea-food Udon \$22.00 • Zenbu Udon (All of the above) \$26.00 • Vegetarian Udon \$14.00**

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

# 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** ..... \$25  
Tender boneless chicken glazed with black bean ginger sauce.

**NY Striploin**..... \$29  
New York cut choice striploin grilled Teppanyaki Style.

**Filet Mignon**..... \$39  
**Sumo Size**..... \$49  
Choice cut tenderloin grilled Teppanyaki style.

**Pork Loin** ..... \$27  
Center cut fresh pork loin grilled with black bean ginger sauce.

**Atlantic Salmon** ..... \$27  
Fresh North Atlantic salmon filet grilled Teppanyaki Style with fresh squeezed lemon and sake.

**Jumbo Shrimp** ..... \$29  
Jumbo shrimp grilled with garlic butter, soya sauce and sake.

**Digby Scallops** ..... \$32  
Fresh Digby scallops grilled with garlic butter and soya sauce.

**Vegetarian** ..... \$19  
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).

# Catering Menu Available

Please see server for details or view online at:

**HamachiHouse.com**