



APPETIZERS & SIDE ORDERS

Edamame Boiled green soybeans lightly salted. Make it spicy, add \$1	4	Shrimp Tempura Shrimp and vegetables, tempura battered and deep-fried, served with tempura sauce	8
Chicken Yakitori Grilled skinless chicken breast, flame-grilled on skewers and glazed with teriyaki sauce	6	Ika Tempura "Calamari" Thick cuts of tempura battered squid, deep-fried, served with tempura sauce	7
Gyoza "Potstickers" Homemade beef and vegetable dumplings pan-seared and steamed	6	Vegetable Tempura Fresh cut vegetables (zucchini, sweet potato, onion, broccoli, asparagus, carrots & egg plant)	5
Tebayaki "Grilled Chicken Wings" Marinated and flame-broiled	6	Sautéed Vegetables Seasoned vegetables, sautéed with sake, salt and pepper	5
Korokke Crispy fried potato patties with ground beef and vegetables	5	Agedashi Tofu Fried tofu, topped with daikon radish, grated ginger, scallions and tempura sauce	5
Beef Tataki Tender, rare, thin slices of sirloin steak seared on the outside and served with homemade ponzu sauce	8	Seaweed salad Seaweed with sesame seeds, marinated in soy vinegar	6
Shumai "Shrimp Dumplings" Steamed and served with garlic soy sauce	5	Hiyayakko "Cold Tofu" Cold tofu, topped with bonito and grated ginger and scallions	4
Harumaki "Crispy Egg Rolls" Deep-fried beef and vegetable egg roll	4	Calamari Rings Squid rings battered and deep fried served with tartar and sweet chili sauces.	6
Kara-Age "Fried Chicken" Japanese style marinated chicken (deep-fried)	6	Sunomono Salad Seaweed and cucumber With octopus "Tako-su" \$9 With crabmeat "Kani-su" \$10	6
Soft Shell Crab Lightly battered and deep-fried, served with ponzu sauce	9		

18% gratuity may be added to parties of 6 or more

HIBACHI "TEPPANYAKI" DINNER

Served with soup, salad, steamed rice, shrimp appetizer and hibachi vegetables

LAND ENTRÉES

The Vegetarian Zucchini, onions, mushrooms, carrots & broccoli. (shrimp appetizer may be substituted for fried tofu)	\$13
Lemon Sesame Chicken	\$18
N.Y. Strip Steak 7 oz.	\$23
Teriyaki Steak 7 oz. NY strip steak served with teriyaki sauce	\$25
Filet Mignon 6 oz. USDA choice tenderloin	\$26
Chateaubriand 10 oz. center cut of tenderloin (the BEST steak we offer!)	\$33

OCEAN ENTRÉES

Yakisoba (Japanese Pasta) Egg noodles, shrimp and calamari cooked with carrots, onions, cabbage and green onion	\$18
Hibachi Calamari	\$19
Hibachi Salmon	\$21
Colossal Shrimp	\$23
Jumbo Scallops	\$25
Twin Lobster Tails Two cold water lobster tails cooked and served on the shells along with a side of melted garlic butter	\$45

COMBO DINNER SELECTION

Jinbeh Double Delight N.Y. strip steak & sesame chicken, fried rice included	\$29	Surf N' Turf Filet mignon & lobster tail, fried rice included	\$43
Land and Sea Filet mignon & scallops -or- shrimp, fried rice included	\$33	Seafood Lover's Combo Lobster tail, shrimp, and scallops, fried rice included	\$44
Tokyo Trio Filet mignon, lemon sesame chicken & garlic lemon shrimp, fried rice included	\$36	Imperial Dinner for 2 California roll, 2 fried rice, 2 filet mignon (6 oz. per filet), 2 lobster tails & 1 dessert	\$89



CHEF'S FAVORITE

Miso Sea Bass Chilean Sea Bass served with a warm yuzu-miso glaze	\$26
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ADD TO YOUR ENTRÉE

with purchase of entrée only

N.Y. Strip Steak \$8	Salmon \$8	Shrimp \$9	Lobster Tail \$22
Calamari \$8	Chicken \$6	Scallops \$9	Filet Mignon \$10

*** Sharing Plate \$8** An extra plate charge will be added for shared. Includes soup, salad, and steamed rice.

CHILDREN'S DINNERS

10 and under please

Children's Hibachi Chicken	\$12
Children's Hibachi Steak	\$15
Children's Hibachi Shrimp	\$16

JINBEH'S FAMOUS FRIED RICE

\$5 Surcharge for fried rice served as entree

Original Fried Rice	\$4
Chicken Fried Rice	\$6
Steak Fried Rice	\$8
Shrimp Fried Rice	\$9
Combo Fried Rice	\$13

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