



Jimbeek

APPETIZERS & SIDE ORDERS

Edamame

Boiled green soybeans lightly salted. Make it spicy, add \$1

4

Chicken Yakitori

Grilled skinless chicken breast, flame-grilled on skewers and glazed with teriyaki sauce

6

Gyoza "Potstickers"

Homemade beef and vegetable dumplings pan-seared and steamed

6

Tebayaki "Grilled Chicken Wings"

Marinated and flame-broiled

6

Korokke

Crispy fried potato patties with ground beef and vegetables

5

Beef Tataki

Tender, rare, thin slices of sirloin steak served with homemade ponzu sauce

8

Shumai "Shrimp Dumplings"

Steamed and served with garlic soy sauce

5

Harumaki "Crispy Egg Rolls"

Deep-fried beef and vegetable egg roll

4

Kara-Age "Fried Chicken"

Japanese style marinated chicken (deep-fried)

6

Soft Shell Crab

Lightly battered and deep-fried, served with ponzu sauce

9

Shrimp Tempura

Shrimp and vegetables, tempura battered and deep-fried, served with tempura sauce

8

Ika Tempura "Calamari"

Thick cuts of tempura battered squid, deep-fried, served with tempura sauce

7

Vegetable Tempura

Fresh cut vegetables (zucchini, sweet potato, onion, broccoli, asparagus, carrots & egg plant)

5

Sautéed Vegetables

Seasoned vegetables, sautéed with sake, salt and pepper

5

Agedashi Tofu

Fried tofu, topped with daikon radish, grated ginger, scallions and tempura sauce

5

Seaweed salad

Seaweed with sesame seeds, marinated in soy vinegar

6

Hiyayakko "Cold Tofu"

Cold tofu, topped with bonito and grated ginger and scallions

4

Calamari Rings

Squid rings battered and deep fried served with tartar and sweet chili sauces.

6

Sunomono Salad

Seaweed and cucumber
With octopus "Tako-su" \$9
With crabmeat "Kani-su" \$10

6

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

HIBACHI "TEPPANYAKI" LUNCH

SINGLE LUNCH SELECTIONS

The Vegetarian Carrots, broccoli, zucchini, onions, mushrooms and bell peppers	9	Teriyaki Steak NY Strip steak served with teriyaki sauce	14
N.Y. Strip Steak USDA choice tenderloin	13	Yakisoba (Japanese Pasta) Egg noodles with shrimp, calamari and vegetables with tangy brown sauce	12
Lemon Sesame Chicken	11	Filet Mignon	15
Garlic Shrimp	12	Atlantic Salmon	13
Calamari	11	Jumbo Scallops	13

* Sharing Plate \$6 An extra plate charge will be added for shared. Includes beef broth soup, house ginger salad, and steamed rice.

CHEF'S FAVORITE

Miso Sea Bass 15

Chilean Sea Bass served with a warm yuzu-miso glaze

COMBO LUNCH SELECTION

Combination of Two Select two from the options above	16	Hibachi Seafood Combo Shrimp, scallop, and lobster tail	26
Combination of Three Select three from the options above	18	Filet and Lobster Filet mignon with lobster tail cooked and served on the shell with a side of garlic butter	38
Tokyo Trio Filet mignon, lemon sesame chicken & garlic shrimp *fried rice included*	21		

JINBEH'S FAMOUS FRIED RICE

\$3 Surcharge for fried rice served as entree

Original Fried Rice	4	Shrimp Fried Rice	9
Chicken Fried Rice	6	Combo Fried Rice	10
Beef Fried Rice	8		