



APPETIZERS & SIDE ORDERS

- 5 **EDAMAME**
Boiled green soybeans lightly salted. Make it spicy, add \$1
- 6 **CHICKEN YAKITORI**
Grilled skinless chicken breast, flame-grilled on skewers and glazed with teriyaki sauce
- 7 **GYOZA**
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
- 9 **BEEF TATAKI**
Tender, rare, thin slices of sirloin steak served with homemade ponzu sauce
- 6 **SHUMAI 'SHRIMP DUMPLINGS'**
Steamed and served with garlic soy sauce
- 5 **HARUMAKI**
Deep-fried beef and vegetable spring roll
- 6 **KARA-AGE**
Japanese style fried chicken
- 10 **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**
Thick cuts of tempura battered squid, deep-fried, served with tempura sauce
- 6 **VEGETABLE TEMPURA**
Fresh cut vegetables (zucchini, sweet potato, onion, broccoli, asparagus, carrots & egg plant)
- 6 **SAUTÉED VEGETABLES**
Seasoned vegetables, sautéed with sake, salt and pepper
- 6 **AGEDASHI TOFU**
Fried tofu, topped with daikon radish, grated ginger, scallions and tempura sauce
- 6 **SEAWEED SALAD**
Seaweed with sesame seeds, marinated in soy vinegar
- 5 **HIYAYAKKO 'COLD TOFU'**
Cold tofu, topped with bonito and grated ginger and scallions
- 5 **VEGATABLE GYOZA**
Pan-seared dumplings with cabbage, tofu, onions, carrots and bamboo shoots
- 6 **SUNOMONO SALAD**
Seaweed and cucumber
With octopus "Tako-su" \$9
With crabmeat "Kani-su" \$10

CONSUMER ADVISORY

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.



JAPANESE SPECIALS

Served with miso soup, salad, and steamed rice

25 SHABU-SHABU

Thinly sliced steak, assorted vegetables, and tofu cooked in a boiling hot pot at your table

25 SUKIYAKI

Thinly sliced steak, vegetables, and tofu sautéed in our tangy, homemade sweet broth and served on an iron skillet

26 JINBEH NABE

Seafood, chicken and vegetables boiled in a Japanese style broth served with ponzu sauce

19 NEGIMAKI

Scallions rolled in paper-thin cut rib-eye steak, glazed with teriyaki sauce and served with sauteed vegetables

19 TOUBANYAKI “SAUTÉED HOT POT”



Filet mignon, broccoli and mushrooms flame-broiled at your table in a traditional Japanese hot pot. (add chicken \$3, shrimp \$4)

TAJIN-NABE “STEAMED HOT POT”

A super-healthy, flavorful dish that is cooked with just salt and steam, then served in a traditional ceramic hot pot

10 **Vegetarian-** broccoli, carrot, zucchini, carrots, cabbage, bean sprouts, asparagus & mushrooms

16 **Chicken & Vegetables-** with asparagus, carrots, & mushrooms

18 **Salmon & Vegetables-** with asparagus, carrots, & mushrooms

(add shrimp or scallops to hot pot for \$4)

OCEAN ENTRÉES

Served with miso soup, salad, and steamed rice

19 SHRIMP TEMPURA

Shrimp and assorted vegetables (zucchini, sweet potato & onion) battered and deep-fried, served with warm tempura sauce

20 SALMON TERIYAKI

Flame-grilled salmon, topped with glazed homemade teriyaki sauce and served with vegetables

19 GRILLED SHRIMP

Flame-grilled shrimp and vegetables on skewers and served with our homemade ginger sauce

21 SALMON BUTTER YAKI

Butter-glazed salmon filet oven baked and served with sautéed vegetables

26 SEAFOOD TEMPURA

Tempura-battered shrimp, scallops, white fish, calamari and vegetables, served with tempura sauce

25 TUNA TERIYAKI

Grilled fillet of tuna with homemade teriyaki sauce, served with sautéed vegetables

23 GRILLED SCALLOPS

Three skewers of jumbo scallops and vegetables on served with homemade ginger sauce

25 UNAJU

Broiled eel, served on a bed of steamed rice, and glazed with a homemade sauce



Signature Dish

*18% gratuity will be added to parties of 6 or more. 20% will be added to parties in the tatami rooms



LAND ENTRÉES

Served with miso soup, salad, and steamed rice

- 16 **CHICKEN TERIYAKI**
Grilled chicken, glazed with teriyaki sauce, served with sautéed vegetables
- 26 **FILET MIGNON TERIYAKI**
Filet mignon flamed-grilled and glazed with teriyaki sauce, served with sautéed vegetables
- 13 **VEGETABLE TEMPURA**
Freshly cut vegetables dipped in tempura batter and deep fried
- 23 **ANGUS STEAK TERIYAKI**
Flame-grilled angus sirloin steak, glazed with teriyaki sauce, served with sautéed vegetables
- 16 **CHICKEN KATSU**
Chicken cutlet, lightly battered and fried, served with tonkatsu sauce and sauteed vegetables
- 19 **GYUKATSU**
Beef cutlet, lightly battered and fried, served with tonkatsu sauce and sauteed vegetables

OCEAN & LAND ENTRÉES

Served with miso soup, salad, sautéed vegetables and steamed rice

- 26 **EDO SPECIAL (EDO COMBO)**
Choose two of the following:
• sirloin steak • chicken teriyaki • shrimp tempura • beef teriyaki • filet mignon (add \$4)
- 46 **SURF & TURF**
Flame-grilled filet mignon, glazed with teriyaki sauce and accompanied with an 8 oz. lobster tail, seared and broiled to perfection. Served with garlic butter.

89 **JINBEH BOAT (SERVES 2)**



One Lobster tail, two filet mignon, shrimp tempura, two skewers of chicken yakitori, two skewers of panko-fried scallops, with choice of california roll or spicy tuna roll elegantly presented on a large wooden boat. Finish with any choice of dessert.

SALADS

Served with your choice of house ginger dressing, Japanese mustard dressing or oil-free sesame dressing

- 9 **JINBEH SALAD**
A lovely medley of fresh greens, tomatoes, carrots, asparagus, avocado, served with a side of crabsticks
- 12 **CHICKEN SALAD**
Jinbeh Salad topped with grilled chicken breast
- 14 **SHRIMP SALAD**
Jinbeh Salad topped with boiled shrimp
- 14 **SALMON SALAD**
Jinbeh Salad topped with smoked salmon



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NOODLES, AND FRIED RICE

12 UDON

Thick Japanese noodles with savory soup topped with fish cake, shiitake mushrooms, and green onions

12 FUJII-SAN RAMEN



A hearty bowl of Tokyo-style ramen served in savory soup with boiled marinated eggs, scallions, leeks, naruto, and bean sprouts. Three styles to choose from: Miso - miso base, Shiyo Butter - salt and butter base, Shoyu - soy sauce base.

13 YAKI-UDON

Pan-fried udon noodles with savory brown sauce, onions, cabbage, mushrooms, carrots, baby corn and asparagus. Served with a side of “dancing” fish cakes. Add Chicken (\$2), Steak (\$3), Calamari (\$5) or Combo (\$6)

13 YAKI-SOBA

Pan-fried egg noodles with savory brown sauce, onions, cabbage, mushrooms, carrots, baby corn and asparagus. Served with a side of “dancing” fish flakes. Add Chicken (\$2), Steak (\$3), Calamari (\$5) or Combo (\$6)

16 TEMPURA UDON

Udon topped with shrimp tempura, wakame, green onions, shitaake mushrooms, and egg

18 NABEYAKI UDON

Udon topped with shrimp tempura and eggs served in a Japanese ceramic pot

6 FRIED RICE

Rice with vegetable and egg

7 CHICKEN FRIED RICE

Rice with vegetables, egg, and chicken

8 SHRIMP FRIED RICE

Rice with vegetables, egg, and shrimp

10 COMBO FRIED RICE

Rice with vegetables, and egg, choice of shrimp, chicken, and/or beef

CHILD'S PLATE

Served with steamed rice, 12 and under please

12 KARA-AGE

Japanese styled fried chicken

13 CHICKEN TERIYAKI

16 SHRIMP TEMPURA & CHICKEN TERIYAKI

DESSERTS

5 ICE CREAM

Vanilla, green tea, sweet red bean

5 SHERBET

Plum wine, mango, orange

5 TEMPURA ICE CREAM 'FRIED ICE CREAM'



Frozen creamy vanilla ice cream with a crispy hot shell, served with strawberry topping and whipped cream

5 CAKE

Cheesecake, carrot cake, chocolate mousse, torta tiramisu



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