



## APPETIZERS & SIDE ORDERS

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<b>SHUMAI</b> Steamed shrimp dumplings with garlic soy dip	<b>\$6</b>	<b>SUSHI SAMPLER</b> Assorted sushi (1 piece of each: Tuna, Salmon, Yellowtail, Shrimp)	<b>\$9</b>
<b>EDAMAME</b> Boiled green soy beans, lightly salted	<b>\$5</b>	<b>CRISPY CHICKEN TENDERS</b> Deep-fried white meat chicken served with tonkatsu sauce	<b>\$7</b>
<b>SHISHITO PEPPERS</b> Japanese shishito peppers lightly fried, served with ponzu sauce	<b>\$8</b>	<b>SOFT SHELL CRAB</b> Deep-fried soft shell crab with bread crumbs served with ponzu sauce	<b>\$10</b>
<b>CHICKEN YAKITORI</b> Grilled chicken on skewers and glazed with teriyaki sauce	<b>\$8</b>	<b>SPICY GARLIC EDAMAME</b> Boiled green soy beans sautéed with soy, garlic, and spices	<b>\$6</b>
<b>KARA-AGE "CHICKEN NUGGETS"</b> Marinated and deep fried served with yum yum sauce	<b>\$7</b>	<b>AGEDASHI TOFU</b> Fried tofu topped with grated ginger, radish, scallions, bonito flakes and tempura sauce	<b>\$6</b>
<b>VEGETABLE TEMPURA</b> Zucchini, sweet potato, carrot, onion, mushroom & broccoli tempura, served with warm tempura sauce	<b>\$6</b>	<b>CRAB RANGOON</b> Deep-fried wonton stuffed with cream cheese, crab, and scallions served with sweet and spicy sauce	<b>\$6</b>
<b>SHRIMP TEMPURA</b> Jumbo shrimp and veggies tempura battered and deep-fried, served with warm tempura sauce	<b>\$9</b>	<b>GYOZA "POTSTICKERS"</b> Homemade beef and vegetable dumplings pan-seared and steamed served with gyoza sauce	<b>\$7</b>
<b>FRIED CALAMARI RINGS</b> Served with Sriracha teriyaki sauce	<b>\$8</b>	<b>LIL' CHICKEN ROLLS</b> Homemade and deep-fried, served with sweet and sour sauce	<b>\$6</b>
<b>HARUMAKI "CRISPY EGG ROLLS"</b> Crunchy spring rolls with beef and veggies served with sweet chili sauce	<b>\$6</b>	<b>KOROKKE</b> Two crispy-fried potato patties with ground beef and veggies	<b>\$6</b>
<b>BEEF TATAKI</b> Tender, rare, thin slices of sirloin steak served with jalapeño soy sauce	<b>\$12</b>	<b>COCONUT SHRIMP</b> Deep-fried shrimp coated with coconut flakes served with sweet and spicy sauce	<b>\$7</b>
<b>SASHIMI SAMPLER</b> Assorted slices of raw fish (2 pieces of each: Tuna, Salmon, Yellowtail)	<b>\$15</b>	<b>FRIED CHICKEN WINGS</b> Seasoned and battered	<b>\$8</b>

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### FOR SUSHI BAR & TO GO ONLY

<b>Original Fried Rice</b>	<b>\$7</b>	<b>Combination Fried Rice</b> Chicken, steak & shrimp	<b>\$13</b>
<b>Chicken Fried Rice</b>	<b>\$10</b>		
<b>Steak Fried Rice</b>	<b>\$10</b>	<b>Seafood Fried Rice</b> Shrimp, calamari & scallops	<b>\$15</b>
<b>Shrimp Fried Rice</b>	<b>\$11</b>		

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)

**\$16**

### LEMON SESAME CHICKEN

**\$23**

### N.Y. STRIP STEAK

**\$26**

### TERIYAKI STEAK

**\$28**

### FILET MIGNON

**\$32**

### 1855 **BLACK ANGUS RIBEYE** (10 oz.)

**\$36**

### CHATEAUBRIAND

10 oz. center cut of tenderloin

**\$40**

## OCEAN ENTRÉES

### YAKISOBA (JAPANESE PASTA)

Egg noodles, shrimp and calamari cooked with carrots, onions, cabbage and green onion

**\$21**

### HIBACHI CALAMARI

**\$22**

### HIBACHI SALMON

**\$24**

### COLOSSAL SHRIMP

**\$27**

### JUMBO SCALLOPS

**\$29**

### GRILLED MAHI-MAHI

**\$23**

### TWIN LOBSTER TAILS

Two cold water lobster tails cooked and served on the shells along with a side of melted garlic butter

**\$48**

## COMBO DINNER SELECTION

### JINBEH DOUBLE DELIGHT

Lemon sesame chicken & garlic lemon shrimp, **fried rice included**

**\$33**

### SURF N' TURF

Filet mignon & lobster tail, **fried rice included**

**\$48**

### LAND AND SEA

Sirloin steak & scallops -or- shrimp, **fried rice included**

**\$39**

### SEAFOOD LOVER'S COMBO

Lobster tail, shrimp, and scallops, **fried rice included**

**\$49**

### TOKYO TRIO

Filet mignon, lemon sesame chicken & garlic lemon shrimp, **fried rice included**

**\$42**

### IMPERIAL DINNER FOR 2

California roll, 2 fried rice, 2 filet mignon (7 oz. per filet), 2 lobster tails & 1 dessert

**\$96**

## ADD TO YOUR ENTRÉE

with purchase of entrée only

**N.Y. STRIP STEAK \$10**

**CHICKEN \$9**

**LOBSTER TAIL \$23**

**CALAMARI \$9**

**SHRIMP \$10**

**FILET MIGNON \$12**

**SALMON \$10**

**SCALLOPS \$11**

**\* 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 \$16**

**CHILDREN'S HIBACHI STEAK \$20**

**CHILDREN'S HIBACHI SHRIMP \$19**

**CHILDREN'S HIBACHI FILET MIGNON \$23**

## JINBEH'S FAMOUS FRIED RICE

\$5 Surcharge for fried rice served as entrée

**ORIGINAL FRIED RICE \$4**

**CHICKEN FRIED RICE \$8**

**STEAK FRIED RICE \$9**

**SHRIMP FRIED RICE \$9**

**COMBO FRIED RICE \$12**

\*We are required by the Health Department to inform you that the items indicated contain raw fish and consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

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