

Domestic Bottles... \$2.75

Budweiser Bud Light
Coors Light Miller Lite
Michelob Ultra
Yuengling... \$3.75
Samuel Adams... \$3.75

Import Bottles... \$3.75

Corona Guinness
Heineken New Castle
Sapporo Tsing Tao

Import Cans

Guinness 160z \$4.75 Sapporo 20oz \$6.25

SPECIALTY COCKTAILS

Banzai... Gin with a special blend of Fruit juices... \$5.75

Planters Punch... Rum with a special blend of Fruit juices... \$5.75

Tahitian Dream... Vodka, Rum, and a special blend of Fruit juices... \$5.75

Fru Fru... Peach, Banana, Orange, Pineapple, and a touch of Cherry... \$5.75

Cherry Blossom... Very Cherry, Sweet and Sour... \$5.75

Plum Blossom... Plum Wine with an extra kick of Vodka and Sours... \$5.75

♥ Mai Tai... Bacardi, Myers, with Almond liquer and Fruit juices... \$5.75

Zombie... Bacardi 151 and Captain turns this Mai Tai into a Zombie... \$6.50

Geisha... Vodka, Raspberry, and Sours; pucker up... \$5.75

Red Snapper... Crown Royal, Amaretto, and Cranberry... \$5.75

♥ Blue Hawaii... A touch of Blue Curacao completes this Pina Colada variation... \$5.75

Love Potion... Almond and Cherry complement this lovely Colada... \$5.75

Raging Bull... Cranberry adds color and flavor to this Vodka & Red Bull... \$6.50

Viagra... Vodka & Red Bull with a splash of Blue Curacao... \$6.50

Scorpion... Scotch and Sloe Gin put the sting in this drink For Two... \$10.50

Flaming Volcano... Bacardi 151 sets this drink For Two ablaze... \$10.75

WINE

| Glass \$5.75 | Bottle | |
|------------------------|--------|------|
| | 750ml | 1.5L |
| White: Chardonnay | \$23 | \$30 |
| Pino Grigio | \$25 | \$32 |
| Reisling | \$25 | \$32 |
| Blush: White Zinfandel | \$23 | \$30 |
| Red: Cabernet | \$23 | \$30 |
| Merlot | \$23 | \$30 |
| Specialty: Plum Wine | \$24 | |

| Sake | Small | Large | Bottle |
|-----------------|--------|--------|--------|
| Hot or Cold | \$5.50 | \$7.50 | \$23 |
| Purple Haze | \$6 | \$8 | \$24 |
| Junmai Daijinjo | | | \$28 |
| Sala Bamb | \$7 50 | aacL | |

MARTINIS \$8

Classic French Cosmopolitan Appletini Melontini Chocolatini

Blue Sapphire Saketini... A colorful Twist on an old Favorite
Sakura... Chocolate Covered Strawberry; one Sweet Treat!

FROZEN DRINKS \$5.75

Strawberry Daiquiri Pina Colada Strawberry Colada

Mudslide... Frangelico adds a Subtle Touch to this Classic...\$6.50

♥Tropical Fruit Tree... Peach, Apricot, Banana, Orange, & Mango

brings this Fruity Colada to life

Margarita... Classic Lime or Strawberry

Rum Yum... Coconut Creme Delight

Customer Favorites

SUSHI & SASHIMI

ROLLS

Hand Roll minus \$1

Fresh Salmon (Sake)... \$3.75

Smoked Salmon (Sake Kunsei)... \$3.95

★ Shrimp (Ebi)... \$3.75

Sweet Shrimp (Ama Ebi)... \$5.25

Tuna (Maguro)... \$3.75

Yellowtail (Hamachi)... \$4.25

Whitefish (Shiromi)... \$3.75

★ Eel (Unagi)... \$4.50

★ Octopus (Tako)... \$3.75

Squid (|ka)... \$3.75

Surf Clam (Hokkigai)... \$3.75

★ Crab Stick (Kani Kama)... \$3.00

Mackerel (Saba)... \$3.50

Salmon Roe (|kura)... \$4.50

Smelt Roe (Masago)... \$4.00

★ Egg Omelet (Tamago)... \$3.00

Sea Urchin (Uni)... \$6.50

Flying Fish Roe (Tobiko) Black or Wasabi... \$4.25

u Inari... \$3.00

V Kappa... Cucumber with Sesame Seeds... \$3.00

v Oshinko... Pickled Radish with Sesame Seeds... \$3.00

v Avocado... With Sesame Seeds... \$3.00

V Carrot... With Sesame Seeds... \$3.00

Eel & Cucumber... With Scsame Seeds... \$6.25

Tekka... Tuna... \$4.50

♥ Spicy Tuna... Diced Tuna & Green Onion, mixed with our Special

Spicy Sauce... \$4.95

Salmon Skin... With Cucumber, Sesame Seeds, & Spicy Sauce... \$4.50

♥ Shrimp Tempura... With Cucumber, Japanese Mayo, & Smelt Roe... \$6.50

Spider... Soft Shell Crab Tempura, Lettuce, Avocado, Spicy Mayo,

& Smelt Roe... \$8.95

♥ California... Crab Stick, Avocado, Egg Omelet, Japanese Mayo,

& Smelt Roe... \$4.75

Philadelphia... Smoked Salmon, Cream Cheese, & Cucumber... \$5.50

Alaska... Crab Stick & Smoked Salmon... \$4.75

Boston... Smoked Salmon, Avocado, & Lettuce... \$4.50

Jumbo... Crab Stick, Egg Omelet, Oshinko, & Kampyo... \$7.25

v Veggie Maki... Asparagus, Avocado, & Cucumber... \$4.50

NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of forborne illness.

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* - Fully Cooked

SPECIAL ROLLS

🕶 - Customer Favorites

v Salad Roll... Asparagus, Avocado, Cucumber, Lettuce, & Ginger Dressing... \$6.25

v Keep Fit... Asparagus, Carrot, & Cucumber... \$5.25

♥ Crunchy Shrimp... Crunchy Tempura Batter, Shrimp, & Spicy Mayo... \$6.75

▶ Dang... Crab Stick, Shrimp, Cream Cheese, Cucumber, Crunchy Tempura, & Spicy Mayo... \$7.25
 ▶ Dragon... Shrimp Tempura & Cucumber, topped with Eel & Avocado... \$12.50

Hot Mama... Shrimp Tempura, Crab Stick, Cream Cheese, & Spicy Mayo wrapped with Cucumber Sheet... \$9.25

Good Times... Scallop Tempura & Spicy Mayo, topped with Fresh Salmon... \$8.75

Hibachi... Fresh Salmon, Crab Stick, & Avocado topped with Tuna... \$7.25

♥ House... Tuna, Fresh Salmon, Shrimp, Avocado, & Smelt Roe... \$7.25

♥ Morgantown... Spicy Tuna topped with Fresh Salmon... \$7.00

Rock N Roll... Yellowtail, Tuna, Fresh Salmon, Crab Stick, & Avocado... \$7.50

Yum Yum... Shrimp, Fresh Salmon, & Cream Cheese topped with Eel... \$8.25

Rainbow... California Roll topped with Fresh Salmon, Tuna, Whitefish, & Avocado... \$8.50

Wooton... Yellowtail, Cucumber, & Cream Cheese with Crunchy Tempura, Sesame Seeds, & Siracha Sauce... \$7.25

TEPPANYAKI DINNER

All Dinners Include Soup, Salad, & Vegetables with Your Choice of Steamed Rice, Fried Rice, or Fried Noodles.

There is a \$7 charge for Sharing. This includes Soup, Salad, Vegetables, and choice of Rice or Noodles.

← Chef's Specials

Geisha Special... \$22.95

New York Strip, Shrimp, & Chicken

Samurai Special... \$25.95

Filet Mignon, Shrimp, & Scallops

Seafood Special... \$23.95

Salmon, Shrimp, & Scallops

Seafood Deluxe... \$32.95

Salmon, Scallops, & Lobster

Hibachi Deluxe... \$34.95

Filet Mignon, Shrimp, & Lobster

House Special for Two... \$45.95

Egg Roll & Chicken Wings Ribeye, Shrimp, & Chicken

Ice Cream or NY Cheesecake

House Deluxe for Two... \$49.95

Egg Roll & Beef Kushi Filet Mignon, Shrimp, & Salmon Ice Cream or NY Cheesecake

Classic Entree

v Mixed Vegetables... \$12.95

Chicken Teriyaki... \$14.95

Sukiyaki Beef... \$15.95

Mahi Mahi... \$16.95

Halibut... \$17.95

Hibachi Salmon... \$17.95

Hibachi Shrimp... \$17.95

10 oz USDA Ribeye... \$18.95

12 oz USDA New York Strip... \$18.95

Scallops... \$19.95

9 oz USDA Filet Mignon... \$21.95

10 oz Lobster Tail... \$30.95



Teriyaki Chicken... \$11.95

Sukiyaki Beef... \$11.95

Hibachi Salmon... \$12.95

Hibachi Shrimp... \$12.95

• - Customer Favorites

Combination

Chicken & New York Strip... \$19.95

Chicken & Salmon... \$19.95

Chicken & Shrimp... \$19.95

Chicken & Scallops... \$19.95

Shrimp & New York Strip... \$20.95

Shrimp & Salmon... \$19.95

Shrimp & Scallops... \$20.95

New York Strip & Salmon... \$20.95

Scallops & Salmon... \$20.95

Scallop & New York Strip... \$20.95

Filet Mignon & Chicken... \$21.95

Filet Mignon & Shrimp... \$22.95

Filet Mignon & Scallops... \$22.95

Lobster & Chicken... \$26.95

Lobster & New York Strip... \$28.95

Lobster & Scallops... \$29.95

Lobster & Filet Mignon... \$30.95



SIDE ORDER

v Fried Rice... \$3.00

v Fried Noodles... \$3.00

v Bean Sprouts... \$3.00

v Vegetables... \$3.50

Chicken... \$5.75

New York Strip... \$7.25

Filet Mignon... \$9.75

Salmon... \$6.75

Shrimp... \$6.75

Scallops... \$7.75

Lobster Tail... \$16.50

♥ Ginger Dressing Sm... \$4.50

Lg... \$12.00

DESSERT

Snowball... Vanilla Ice Cream with Chocolate Syrup &

Shaved Coconut... \$3.00

Ice Cream... Chocolate or Vanilla... \$2.25

Green Tea or Red Bean... \$3.25

♥ Tempura Ice Cream... Red Bean and Vanilla... \$4.75

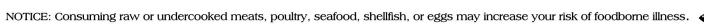
Japanese Apple Roll... Eggroll with Cinnamon-Apple filling... \$4.50

Cheesecake... New York... \$3.25

Special... \$4.50

Japanese Mochi... Red Bean or Mango ... \$3.00





What is Sushi?

Contrary to popular belief, sushi literally means vinegared rice; sashimi, on the other hand refers to raw fish. This simple misunderstanding has kept many people from experiencing Japan's most famous culinary delicacy.

No fish? No Problem!

Sushi can be made with a variety of ingredients providing endless possibilities. From fruits and vegetables to beef and poultry, sushi can be made to appeal to any diet or taste. Talk to your chef for personalized service.

Sushi is Good! But is it good for you? You Bet!

Sushi is composed of a well balanced combination of vitamins, minerals, lean protein, amino acids, and is very low in saturated fat.

Rice, which is low in fat and high in vitamins and minerals, is a slow releasing carbohydrate; making a great fuel for the body. Meanwhile, vinegar aids in promoting cell metabolism.

Nori, the seaweed wrap used in maki (rolls) is low in sodium, and high in minerals and vitamins A, C, B1, B2, B6, B12, and K. Nori is also a good source of iodine, which aids in thyroid function.

Both wasabi and ginger have antibacterial qualities. Ginger also aids in digestion and improves circulation.

Seafood, the most common ingredient in traditional sushi, is also packed with protein and nutrients. Often low in saturated fat, seafood provides Omega-3 fatty acids, which are essential in human nutrition.

Omega What?

Omega-3's have many health benefits as shown in numerous research studies. Omega-3's have been shown to raise "good cholesterol" and can lower "bad cholesterol." Other benefits include lowering blood pressure and helping to moderate blood sugar levels. In addition, Omega-3's are essential to the development and maintenence of the central nervous system.

Calorie Conscious?

Sushi is generally a low-calorie meal; but if you are looking for even fewer calories, you can request items such as mayonnaise, cream cheese, or tempura to be reduced or left out.

BEVERAGES

Soft Drinks... \$1.95

Pepsi

Mountain Dew

Diet Pepsi

Pink Lemonade

Dr. Pepper

Sierra Mist

Ginger Ale

Shirley Temple

Fresh Brewed Iced Tea

Lipton Sweet Tea Bottle

Coffee

Hot Tea



Milk Chocolate Milk

Orange Juice Pineapple Juice



Cranberry Juice

IBC Rootbeer... \$1.50

Red Bull... \$2.50

Non-Alcoholic Specialties... \$3.50

Strawberry Daiquiri

Pina Colada

Strawberry Colada



Lava Flow.... Our Virgin Pina Colada topped with grenadine

Fruit Punch... A special blend of Orange, Pineapple, and Cranberry juices with a splash of grenadine



FREE REFILLS FOR FOUNTAIN SODA, FRESH BREWED TEA, HOT TEA, & COFFEE

• - Customer Favorites

SOUP & SALAD

Chicken and Bean Curd Soup... \$5.95 Seafood and Bean Curd Soup... \$6.95 Japanese Noodle Soup... \$1.50

n Miso Soup

Seaweed Salad... \$4.50

Squid Salad... \$4.95

Seaweed and Squid Salad... \$5.95

House Salad with Ginger Dressing... \$2.50

Love Our Dressing? Take Some Home Today!

APPETIZERS

- v **Edamame...** Steamed & Salted Soybean pods... \$3.50
- ♥ Egg Roll... Beef Eggroll with House Fruit sauce... \$3.50
- v Veggie Egg Roll... With our House Fruit sauce... \$3.95 Chicken Wings... Drizzled with Teriyaki sauce... \$4.50
- ◆ Gyoza... Fried Pork dumplings with Special sauce... \$4.25
 Shumai... Steamed Shrimp dumplings... \$4.25
- n Yakinasu... Eggplant sauteed with Special sauce... \$3.95
- V Age Dashi Tofu... Fried Tofu with Ginger sauce... \$4.25

 Beef Kushi... Beef skews with Teriyaki sauce... \$4.75

 Yakitori... Chicken skews with Teriyaki sauce... \$4.50

 Seafood Skew... Shrimp & Scallop skews... \$5.95
- Shrimp Tempura... With Veggies & Tempura sauce... \$6.50
 Squid Tempura... With Veggies & Tempura sauce... \$5.95
 Soft Shell Crab Tempura... With Ponzu sauce... \$9.95
 ∨ Vegetable Tempura... Served with Tempura sauce... \$4.95
 Maki Tempura... Choice of California, Spicy Tuna, or

Pepper Tuna... Seared Peppered Tuna... \$7.50
Peppa Tekka Mari... Pepper Tuna stuffed Squid

v Broccoli... \$5.95

Tempura with Spicy dipping sauce... \$8.50

• - Customer Favorites

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Morgantown, West Virginia Business Hours:

Mon - Thu 4:30pm - 9:30pm

Fri 4:30pm - 10:30pm

Sat 3:30pm - 10:30pm

Sun 3:30pm - 9:30pm

Phone: (304) 598-7140

Fax: (304) 599-1523

www.morgantownhibachi.com

Experience an enchanting touch of Japan for your next birthday party, meeting, or special occasion. Contact Hibachi for convenient and exciting banquet arrangements or catering service.

Gratuity will be shared by your personal chef and wait staff. Therefore, if the service is up to your expectations, we recommend a minimum gratuity of 15%

Parties of 6-11 may be subject to a 15% gratuity
Parties of 12 or more may be subject to an 18% gratuity

Sorry! We do NOT accept checks
Prices subject to change

Teppanyaki

Our food is prepared with 100% cholesterol free margarine, soybean oil, and NO MSG. Each dinner is prepared at your teppanyaki table by our experienced chefs and complemented with special seasonings and exotic sauces.

Sushi Bar

Japan's most famous cuisine will soon be your favorite!

Healthy and delicious, choose from our extensive menu
options, or create your own. Want to learn more about Sushi?

Check out the back cover for some healthy knowledge or talk
to our experienced sushi chefs. Enjoy!

Vegetarian

Throughout our menu, from Appetizers to Entrees, you will find many vegetarian choices to tempt your taste buds! These items are denoted as:

✓ Vegetarian

1 Can be made Vegetarian

Ask your server about other available vegetarian dinner options.

Our most Popular Items are denoted by: •

