

Menu



YŪSHOKU (DINNER)

Katsu Chicken \$26 Panko-encrusted and served with fried rice and sunomono	Teriyaki Glazed Salmon \$35 Served with sticky rice, garlic-ginger bok choy, and teriyaki glaze
Sesame Chicken \$26 Breaded and glazed with a sweet soy-based sauce and served with sticky rice	Short Ribs \$44 Ginger-braised with mashed potatoes and sesame vegetables
Shoyu Ramen \$28 Chashu pork belly, bamboo shoots, wild mushroom, bok choy, onsen egg	Miso Ramen \$27 Togarashi-roasted sweet potatoes, eggplant, snow peas, bok choy, rice noodles- Vegan and GF

YAKISOBA (LO MEIN)

Teriyaki Chicken or Beef \$29	Sesame Teriyaki Jumbo Prawn \$35	Peking Tenderloin \$30
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SUTEKINAHUSU (STEAKHOUSE)

All proteins served with fried rice, soy bunapi mushrooms, and Chef's choice pickled, fermented, and sauteed vegetables. Steak served with compound butter

*Filet 8 oz. \$50	*Ribeye 14 oz. \$55	*NY Strip 12 oz. \$50
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SHIFUDO (SEAFOOD)

Togarashi 1/2 Lobster Tail \$45 Add to steak \$25 Whole Lobster \$60	*Seared Scallops \$42 Add to steak \$24
Butter Poached Jumbo Prawn \$36 Add to steak \$16	Fried Softshell Crab \$36 Add to steak \$16
*Sesame Seared Tuna \$38 Add to steak \$16	Snow Crab Cluster \$38 Add to steak \$16

The Far East Restaurant

**18% gratuity is applied to all checks

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS