

Prince

JAPANESE STEAKHOUSE

Teppan Lunch Menu



Appetizers

HIYASHI WAKAME | 4.50

seasoned seaweed

MISO SHIRU | 2.50

soya bean soup with tofu and wakame

GARDEN SALAD | 5.50

Green salad with our house dressing

WAKAME SALAD | 5.50

Fresh seaweed, octopus and shrimp

YAKITORI | 5.00

Teriyaki chicken skewers

TEMPURA | 8.00

Deep fried shrimp and vegetables

YASAI TEMPURA | 6.50

Deep fried assorted vegetables

SUSHI APPETIZER | 11.00

Chef's choice of 5 pieces

SASHIMI APPETIZERS | 12.00

Chef's choice of fresh raw fish

CALIFORNIA ROLL | 6.00

Avocado, cucumber, tobiko and crab cake

AGE GYOZA | 5.00

Deep fried pork dumpling with sweet and sour sauce



Entrees

(ALL ITEMS WITH SEASONAL VEGETABLES ARE PREPARED AT YOUR TABLE AND ACCOMPANIED BY: SOUP, SALAD AND RICE)

SUKIYAKI | 12.50

Thin sliced beef cooked with teriyaki sauce

CHICKEN | 12.50

chicken grilled with our teriyaki sauce

SIRLOIN | 14.50

New York sirloin steak

SALMON | 13.50

Fresh Atlantic salmon fillet

DELUXE COMBO | 27.00

New York Sirloin and Lobster Tail

SCALLOP | 14.50

deep sea scallop

SHRIMP | 14.00

CHICKEN AND SHRIMP | 15.50

CHICKEN AND SCALLOP | 15.50

SIRLOIN AND SHRIMP | 16.00

SIRLOIN AND SCALLOP | 16.50

SHRIMP, SCALLOP AND SALMON | 20.50

SIRLOIN, CHICKEN AND SHRIMP | 20.50

Side Order

JAPANESE FRIED RICE | 3.00
with any teppan entree only

Makimono

ROLL | HAND ROLL

CALIFORNIA MAKI <i>avocado, cucumber, flying fish roe and crab cake</i>	6.00 4.50
KAPPA MAKI <i>cucumber</i>	4.50 3.50
OSHINKO MAKI <i>Japanese pickle</i>	4.50 3.50
VEGI MAKI <i>Assorted vegetables</i>	5.75 3.50
FUTO MAKI <i>Cucumber, mushroom, egg, crab cake and Japanese pickle salmon</i>	7.50
SAKE MAKI <i>Salmon</i>	6.00 4.50
TEKKA MAKI <i>Tuna</i>	6.50 4.50
KANIKAMA MAKI <i>crab cake</i>	5.00 4.00
NEGI HAMACHI MAKI <i>green onions and fatty yellowtail</i>	8.50 5.50
NEGI TORO MAKI <i>green onions and tuna</i>	8.50 5.50
SALMON SKIN MAKI <i>cucumber and barbecued salmon skin</i>	6.50 4.50
SPICY TUNA MAKI <i>Tuna and avocado with spicy sauce</i>	9.00 5.00
SPICY SALMON MAKI <i>Salmon and avocado with spicy sauce</i>	9.00 5.00
SPICY SCALLOP <i>Scallop and avocado with spicy sauce</i>	9.50 5.50
UNAGI MAKI <i>Barbecued eel with cucumber or avocado</i>	7.50 4.50

Sushi a la Carte

SUSHI 2 PCS | SASHIMI 3PCS

BUTTER FISH	5.00 7.00
TAI (SNAPPER)	5.00 7.00
BINCHO (WHITE TUNA)	6.00 8.00
HIRAME (FLUKE)	6.00 8.00
TORO (TUNA BELLY)	SEASONAL PRICE
HAMACHI (YELLOWTAIL)	7.50 9.50
SAKE (SALMON)	5.00 7.00
SABA (MACKEREL)	4.50 6.50
UNAGI (BARBEQUED EEL)	6.50 8.50
UNI (SEA URCHIN)	SEASONAL PRICE
HOTATE (SCALLOP)	6.50 9.00
TAMAGO (EGG)	4.00 6.00
HOKKIGAI (SURF CLAM)	4.00 6.50
TAKO (OCTOPUS)	5.50 7.50
IKA (SQUID)	4.50 6.50
EBI (SHRIMP)	4.50 6.50
AMAEBI (SWEET SHRIMP)	5.50 7.50
IKURA (SALMON ROE)	6.00 8.00
TOBIKO (FLYING FISH ROE)	4.50 7.00
KANIKAMA (CRAB CAKE)	4.50 5.50



Chef's Specialties

RAINBOW ROLL | 12.00

California roll with a variety of fish on top

SPIDER ROLL | 14.00

Deep fried soft shell crab with cucumber, tobiko and avocado

HOT ROLL | 9.50

Deep fried tuna and crab cake

PHILADELPHIA ROLL | 9.50

Cream cheese, smoked salmon with avocado

CRAZY ROLL | 9.00

Cream cheese, eel and avocado

TEMPURA ROLL | 11.00

Deep fried shrimp, tobiko, avocado, and cucumber

GREEN DRAGON ROLL | 14.00

Deep fried shrimp, tobiko and cucumber topped with avocado

GOLDEN DRAGON ROLL | 14.00

Crab cake, avocado, cucumber and tobiko topped with salmon

RED DRAGON ROLL | 15.00

Crab cake, avocado, cucumber and tobiko topped with tuna

BLACK DRAGON ROLL | 16.00

Crab cake, avocado, cucumber and tobiko topped with barbecued eel

MONKEY ROLL | 11.00

Smoked salmon, eel, salmon skin and avocado with eel sauce

DYNAMITE ROLL | 12.00

Deep fried shrimp, tobiko, avocado, crab, and cucumber with spicy salmon