



APPETIZERS & SIDE ORDERS

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|---|-------------|---|-------------|
| Shishito Peppers | \$8 | Seared Scallops | \$13 |
| Japanese shishito peppers (10 pcs.) lightly fried, served with ponzu sauce | | Pan-seared jumbo scallops served with wasabi sauce | |
| Chicken Yakitori | \$8 | Soft Shell Crab | \$9 |
| Grilled, white meat chicken breast on 2 skewers glazed with teriyaki sauce | | Lightly battered and deep-fried, served with ponzu sauce | |
| Vegetable Tempura | \$5 | Kara-Age "Chicken Nuggets" | \$8 |
| Zucchini, sweet potato, carrot, onion, mushroom & broccoli tempura, served with warm tempura sauce | | Marinated and deep-fried chicken, served with YUM YUM sauce | |
| Shrimp Tempura | \$9 | Harumaki "Crispy Egg Rolls" | \$6 |
| Jumbo shrimp and veggies tempura battered and deep-fried, served with warm tempura sauce | | Deep fried beef and veggie egg roll, served with Japanese mustard | |
| Calamari Rings | \$8 | Jinbeh Sampler \$16 Chicken Yakitori, Shrimp Tempura, Edamame & Gyoza served with Tempura & Gyoza sauces | |
| Jumbo squid rings battered and deep-fried, served with sweet chili sauce | | Gyoza "Potstickers" | \$8 |
| Edamame | \$5 | Beef and vegetable dumplings pan-seared then steamed, served with gyoza sauce | |
| Boiled green soybeans lightly salted. Make it spicy, add \$1 | | Korokke | \$6 |
| Beef Tataki | \$11 | 2 Crispy-fried potato, ground beef and veggie patties, served with tangy Japanese "tonkatsu" sauce | |
| Tender, rare, thin slices of sirloin steak seared on the outside and served with homemade ponzu sauce | | Sautéed Vegetables | \$8 |
| Sashimi Appetizer | \$16 | Zucchini, carrots, bean sprouts, broccoli, mushrooms | |
| Salmon (2 pcs.), tuna (2 pcs.), and yellowtail (2 pcs.), served with wasabi and ginger | | Fried Chicken Wings | \$8 |
| Sushi Plate | \$12 | Marinated chicken wings, deep-fried and served with sweet chili sauce (*We also recommend it with our new YUM YUM sauce) | |
| Salmon (1 pc.), Tuna (1 pc.), Shrimp (1 pc.) and cucumber roll (4 pcs.) | | Crab Ragoon | \$6 |
| | | Crab and cream cheese mix in a crispy shell served with sweet garlic and ginger sauce | |

FROM THE KITCHEN

| | | | |
|----------------------------|-------------|-------------------------------|-------------|
| Original Fried Rice | \$9 | Combination Fried Rice | \$14 |
| Chicken Fried Rice | \$11 | Chicken, steak & shrimp | |
| Steak Fried Rice | \$13 | Seafood Fried Rice | \$18 |
| Shrimp Fried Rice | \$13 | Shrimp, calamari & scallops | |

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.

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 **\$18**
Zucchini, onions, mushrooms, carrots & broccoli. (shrimp appetizer may be substituted for fried tofu)

Lemon Sesame Chicken **\$25**

Sirloin Steak **\$29**

Teriyaki Steak **\$30**
Sirloin steak served with homemade teriyaki sauce

Filet Mignon **\$35**
USDA choice tenderloin

 **Black Angus Ribeye** (10 oz.) **\$39**

Chateaubriand **\$43**
center cut of tenderloin

OCEAN ENTRÉES

Yakisoba (Japanese Pasta) **\$23**
Egg noodles, shrimp and calamari cooked with carrots, onions, cabbage and green onion

Hibachi Calamari **\$24**

Hibachi Salmon **\$26**

Colossal Shrimp **\$29**

Jumbo Scallops **\$33**

Mahi Mahi **\$25**

Twin Lobster Tails **\$49**
Two cold water lobster tails cooked and served on the shells along with a side of melted garlic butter

COMBO DINNER SELECTION

Jinbeh Double Delight **\$35**
Lemon sesame chicken & garlic lemon shrimp, **fried rice included**

Land and Sea **\$42**
Filet mignon & scallops -or- shrimp, **fried rice included**

Tokyo Trio **\$44**
Filet mignon, lemon sesame chicken & garlic lemon shrimp, **fried rice included**

Surf N' Turf **\$50**
Filet mignon & lobster tail, **fried rice included**

Seafood Lover's Combo **\$53**
Lobster tail, shrimp, and scallops, **fried rice included**

Imperial Dinner for 2 **\$99**
California roll, 2 fried rice, 2 filet mignon (6 oz. per filet), 2 lobster tails & 1 dessert

ADD TO YOUR ENTRÉE

with purchase of entrée only

N.Y. Strip Steak **\$11**

Calamari **\$10**

Salmon **\$11**

Chicken **\$10**

Shrimp **\$10**

Scallops **\$13**

Lobster Tail **\$26**

Filet Mignon **\$14**

*** 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 **\$18**

Children's Hibachi Steak **\$21**

Children's Hibachi Shrimp **\$22**

Children's Filet Mignon **\$25**

JINBEH'S FAMOUS FRIED RICE

\$6 Surcharge for fried rice served as an entrée

Original Fried Rice **\$5**

Chicken Fried Rice **\$9**

Steak Fried Rice **\$10**

Shrimp Fried Rice **\$10**

Combo Fried Rice **\$13**

*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.

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