



## APPETIZERS & SIDE ORDERS

<b>Shishito Peppers</b>	<b>\$8</b>	<b>Seared Scallops</b>	<b>\$15</b>
Japanese shishito peppers (10 pcs.) lightly fried, served with ponzu sauce		Pan-seared jumbo scallops served with wasabi sauce	
<b>Chicken Yakitori</b>	<b>\$8</b>	<b>Soft Shell Crab</b>	<b>\$9</b>
Grilled, white meat chicken breast on 2 skewers glazed with teriyaki sauce		Lightly battered and deep-fried, served with ponzu sauce	
<b>Vegetable Tempura</b>	<b>\$5</b>	<b>Kara-Age "Chicken Nuggets"</b>	<b>\$8</b>
Zucchini, sweet potato, carrot, onion, mushroom & broccoli tempura, served with warm tempura sauce		Marinated and deep-fried chicken, served with YUM YUM sauce	
<b>Shrimp Tempura</b>	<b>\$10</b>	<b>Harumaki "Crispy Egg Rolls"</b>	<b>\$6</b>
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	
<b>Calamari Rings</b>	<b>\$9</b>	<b>Jimbeh Sampler</b> <b>\$16</b>	
Jumbo squid rings battered and deep-fried, served with sweet chili sauce		Chicken Yakitori, Shrimp Tempura, Edamame & Gyoza served with Tempura & Gyoza sauces	
<b>Edamame</b>	<b>\$5</b>	<b>Gyoza "Potstickers"</b>	<b>\$8</b>
Boiled green soybeans lightly salted. Make it spicy, add \$1		Beef and vegetable dumplings pan-seared then steamed, served with gyoza sauce	
<b>Beef Tataki</b>	<b>\$11</b>	<b>Korokke</b>	<b>\$6</b>
Tender, rare, thin slices of sirloin steak seared on the outside and served with homemade ponzu sauce		2 Crispy-fried potato, ground beef and veggie patties, served with tangy Japanese "tonkatsu" sauce	
<b>Sashimi Appetizer</b>	<b>\$16</b>	<b>Sautéed Vegetables</b>	<b>\$8</b>
Salmon (2 pcs.), tuna (2 pcs.), and yellowtail (2 pcs.), served with wasabi and ginger		Zucchini, carrots, bean sprouts, broccoli, mushrooms	
<b>Sushi Plate</b>	<b>\$12</b>	<b>Fried Chicken Wings</b>	<b>\$8</b>
Salmon (1 pc.), Tuna (1 pc.), Shrimp (1 pc.) and cucumber roll (4 pcs.)		Marinated chicken wings, deep-fried and served with sweet chili sauce (*We also recommend it with our new YUM YUM sauce)	
		<b>Crab Ragoon</b>	<b>\$7</b>
		Crab and cream cheese mix in a crispy shell served with sweet garlic and ginger sauce	

### FOR SUSHI BAR & TO GO ONLY

<b>Original Fried Rice</b>	<b>\$11</b>	<b>Combination Fried Rice</b>	<b>\$18</b>
<b>Chicken Fried Rice</b>	<b>\$14</b>	Chicken, steak & shrimp	
<b>Steak Fried Rice</b>	<b>\$15</b>	<b>Seafood Fried Rice</b>	<b>\$20</b>
<b>Shrimp Fried Rice</b>	<b>\$16</b>	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** **\$19**  
Zucchini, onions, mushrooms, carrots & broccoli. (shrimp appetizer may be substituted for fried tofu)

**Lemon Sesame Chicken** **\$26**

**Sirloin Steak** **\$30**

**Teriyaki Steak** **\$31**  
Sirloin steak served with homemade teriyaki sauce

**Filet Mignon** **\$36**  
USDA choice tenderloin

 **Black Angus Ribeye** (10 oz.) **\$40**

**Chateaubriand** **\$45**  
center cut of tenderloin

## OCEAN ENTRÉES

**Yakisoba (Japanese Pasta)** **\$25**  
Egg noodles, shrimp and calamari cooked with carrots, onions, cabbage and green onion

**Hibachi Calamari** **\$25**

**Hibachi Salmon** **\$28**

**Colossal Shrimp** **\$30**

**Jumbo Scallops** **\$34**

**Mahi Mahi** **\$26**

**Twin Lobster Tails** **\$50**  
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** **\$36**  
Lemon sesame chicken & garlic lemon shrimp, **fried rice included**

**Surf N' Turf** **\$52**  
Filet mignon & lobster tail, **fried rice included**

**Land and Sea** **\$43**  
Filet mignon & scallops -or- shrimp, **fried rice included**

**Seafood Lover's Combo** **\$55**  
Lobster tail, shrimp, and scallops, **fried rice included**

**Tokyo Trio** **\$45**  
Filet mignon, lemon sesame chicken & garlic lemon shrimp, **fried rice included**

**Imperial Dinner for 2** **\$103**  
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**

**Chicken** **\$10**

**Lobster Tail** **\$26**

**Calamari** **\$10**

**Shrimp** **\$10**

**Filet Mignon** **\$15**

**Salmon** **\$11**

**Scallops** **\$13**

**\* 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**

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