



All cocktails hand-crafted with fresh herbs and fresh squeezed lemon and lime juices

SPECIALTY COCKTAILS 14

All specialty cocktails can be served in a ninja souvenir mug for \$5.

SAMURAI SLICE

Patron Silver Tequila, Japanese Cucumber, Jalapeño Slices, Lime

DRAGON BREATH

Absolut Citrus Vodka, Strawberry Nigori, Fresh Citrus, Strawberries

MIKADO MAI TAI

Cruzan White Rum, Lahaina Dark Rum, Orange, Pineapple, Grenadine

BANZAI BLOSSOM

Bacardi Mango Rum, Malibu Rum, Midori, Strawberry Puree, Pineapple

ENERGIZER

Titos Vodka, Red Bull, Your Choice of:

Blueberry, Cranberry or Regular, Served on the Rocks

MOJITO SPLASH

Bacardi Mango, Fresh Lemon, Mint, Your Choice of Pomegranate, Strawberry & Raspberry

KIKORI MULE

Kikori Whiskey, Lime, Raspberries, Ginger Beer

MIKADOTINIS 15

SAKETINI

Chopin Vodka, Ty Ku Cucumber Sake, Ginger, Cucumber Slice

ZENNTINI

Absolut Peach Vodka, Peach Schnapps, Pineapple, Pomegranate

DRAGONFLY

Partida Tequila, Chambord, Lemon

YUZU DELIGHT

Absolut Pear, Yuzu Citrus Sake, Lemon

LYCHEETINI

Soho Lychee, Absolut Citron Vodka, Lemon

GRAPEFRUIT COSMO

Belvedere Grapefruit Vodka, Cointreau, Lime

WATERMELONTINI

Smirnoff Watermelon Vodka, Watermelon Schnapps, Lemon

GINGERDROP

Smirnoff Strawberry Vodka, Canton Ginger, Lime, Strawberries

MIKADO JW SPECIAL 18

DESERT SPRINGS TEQUILA MOJITO

Served in a ninja souvenir mug.

Desert Springs AsomBroso Tequila, Canton Ginger, Orange Juice, Lime Juice, Mint, Angostura Bitter

	Gl	Btl	Size
TATSUMIGURA (Junmai Ginjo) A hint of fruitness and crispness of apple or pear	8	28	300ml
ECHIGO (Junmai Ginjo) A unique balance of ingredients gives this sake a unique savoriness	11	56	720ml
ALADIN (Junmai) Very traditional type of saké with rice like flavor and fragrance	8	28	300ml
KATANA (Junmai Ginjo) Dry and sharp quintessential old-school saké	13	52	720ml
NIGORI "CRAZY MILK" (unfiltered) Rich sweet coconut with tropical fruit	8	22	375ml
ALADIN (NIGORI) Roughly pressed or filtered with vivid aromas of banana and pear	8	28	300ml
WINTER WARRIOR (Junmai Ginjo) Aromatic, complex tropical & floral tones	13	65	720ml
ALADIN (Yuzu) Smooth blend of the finest Japanese saké fused with zesty citrus	8	28	300ml
TY KU SAKE BLACK (Junmai Ginjo) Gold Medal & 5 Star Diamond Award Winner	15	72	720ml
TY KU SAKE SILVER (Junmai) Fresh & Slightly sweet with subtle pear notes	8	35	330ml
TY KU SAKE CUCUMBER (Junmai) Cucumber infused saké	9	45	720ml

REIKO HOT SAKÉ 18

JAPANESE BEERS 8.50

SAPPORO • ASAHI • KIRIN ICHIBAN • KIRIN LIGHT • ASAHI DARK • ASAHI AMBER



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SPARKLING WINES & CHAMPAGNE

GLASS

BOTTLE

Mumm Napa, Brut, Napa Valley	12	44
Mumm Napa, Brut Rose, Napa Valley	14	52
Perrier-Jouet Grand Brut, Champagne, France	16	90
Moet & Chandon, Brut Imperial, France		95
Veuve Clicquot, Yellow Label, Brut, France		110
Dom Perignon, Brut		275

ALTERNATIVE WHITE WINES

Casa Lapostolle Sauvignon Blanc, Rapel Valley (Biodynamically Grown Grapes)	12	44
Kris Pinot Grigio, Delle Venezie	12	44
Snoqualmie Riesling "Naked", Columbia Valley (Organically Grown Grapes)	13	48
Robert Mondavi, Fume Blanc, Napa Valley	13	48
Villa Maria "Cellar Selection" Sauvignon Blanc, Marlborough	14	52
St. Supery Vineyards Moscato, California	14	52

CHARDONNAY

Hayes Ranch, California Ranches	12	44
Francis Ford Coppola "Directors Cut", Russian River Valley	13	48
Sonoma Cutrer, Russian River Ranches	14	54
Cakebread, Napa Valley		80
Farniente, Napa Valley		140

PINOT NOIR

Meiomi, Santa Barbara County	13	48
Diora, La Petite Grace	18	69
Belle Glos "Las Alturas", Monterey County	20	75

MERLOT

Columbia Crest "Grand Estates", Columbia Valley	12	44
Grgich Hills Estate, Napa Valley (Organically Grown Grapes)		80

CABERNET SAUVIGNON

Bell Town Cabernet, Central Coast, CA	12	44
Conn Creek, Napa Valley	17	64
DAOU, Paso Robles	20	75
Faust, Napa Valley		140
Silver Oak, Napa Valley		185

ALTERNATIVE RED WINES

Force of Nature, Moss Fire Ranch, Paso Robles, Zinfadel	13	48
Fiend, Paso Robles, Malbec	15	55

Corkage fee is 30 per bottle



寿司

刺身

その他のお気に入り

sushi

MAGURO , Tuna	7
SHIRO MAGURO , Albacore	7
HAMACHI , Yellowtail	7
SHAKE , Salmon	7
IZUMIDAI , Red Snapper	7
HIRAME , Halibut	7
EBI , Shrimp	7
AMAEBI , Sweet Shrimp	9
TAKO , Octopus	7
IKA , Squid	7
HOTATE , Scallop	7
UNI , Sea Urchin	11
IKURA , Salmon Egg	8
MASAGO , Smelt Egg	7
UNAGI , Fresh Water Eel	9
TAMAGO , Egg Omelet	5
KANI , Snow Crab Leg	8
QUAIL EGG , Uzura	2

SUSHI PLATTER	35
<i>California roll and 8 pieces of assorted sushi</i>	
SUSHI COMBO	16
<i>5 pieces of assorted sushi</i>	

sashimi

TUNA	15
YELLOWTAIL	
HALIBUT	
SALMON	
SASHIMI PLATTER	36
<i>18 pieces of assorted sashimi</i>	

other favorites

FRIED SOFT SHELL CRAB	12
<i>Fried with Japanese flour and served with a lemon vinegar sauce</i>	
AHI TUNA	14
<i>Fresh rad Ahi Tuna, English cucumber, avocado, seaweed, green onions with sesame oil and soy sauce</i>	
TUNA TATAKI	14
<i>Thinly sliced and slightly seared tuna served with a spicy garlic vinegar sauce</i>	
BAKED SCALLOPS WITH MUSHROOMS	14
<i>Scallops & sliced mushrooms baked with seasoned mayonnaise</i>	
EDAMAME	6
<i>Soy Beans</i>	

Consumer advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of contracting a foodborne illness - especially if you have certain medical conditions.



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sushi hand roll

TEMAKI 8

SCALLOPS | SALMON | BAKED EEL | CALIFORNIA
SPICY TUNA | SHRIMP TEMPURA | MIXED VEGETABLE YELLOWTAIL

makimo cut rolls

LOVE ME LONG TIME ROLL 25

*Avocado, cucumber, sprout, pickle burdock (yamagobo)
Shrimp tempura, mayo, topped with spicy tuna, spicy mayo & eel sauce*

CUCUMBER ROLL 8

Cucumber

SALMON SKIN ROLL 10

Baked salmon skin, cucumber, avocado, sprout, pickle burdock (yamagobo)

YELLOWTAIL ROLL 10

Yellowtail

SPICY TUNA ROLL 11

Chopped spicy tuna, cucumber, avocado sprout, pickle burdock (yamagobo)

TUNA ROLL 10

Tuna

SOFT SHELL CRAB ROLL 14

Deep fried soft shell crab & vegetables

CALIFORNIA ROLL 11

Crab meat & avocado rolled with rice and seaweed

CRUNCHY ROLL 17

*Deep fried shrimp and vegetables rolled with rice, seaweed,
and topped with tempura flakes*

PHILADELPHIA ROLL 11

Cream cheese, salmon, avocado and cucumber

SCALLOP ROLL 11

Scallops mixed with mayonnaise and vegetables

RAINBOW ROLL 17

California roll topped with a variety of fish

SHRIMP TEMPURA ROLL 16

Deep fried shrimp and vegetables rolled with rice and seaweed

CATERPILLAR ROLL 18

Baked eel, cucumber with sliced avocado

SPICY YELLOWTAIL ROLL 11

Yellowtail, vegetables and a spicy sauce

BAKED EEL ROLL 11

Eel and cucumber rolled with rice and seaweed

Additional Items on the Side
Sliced Avocado 3

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前菜

appetizers

SHISHITO PEPPERS 7

Blistered shishito peppers tossed in garlic, fresh lemon juice, tossed in a soy glaze

CALAMARI STEAK 13

Deep fried calamari steak lightly breaded strips served with spicy mayo sauce

EDAMAME 6

Steamed & salted Japanese soy bean
GARLIC 7 • SRIRACHA 7

AHI POKE 14

Fresh raw Ahi tuna, English cucumber, avocado, seaweed, green onions with sesame oil and soy sauce

TEMPURA

Shrimp & fresh vegetables lightly battered and deep fried
SHRIMP 13 • VEGETABLE 10 • COMBO 18

CHICKEN KATSU 12

Deep fried chicken lightly breaded strips served with tinkatsu sauce

GYOZA 12

Pork & chicken dumplings with ponzu citrus sauce

SPRING ROLLS 10

Crispy egg roll filled with assorted vegetables and served with a sweet chili sauce

GRILLED TERIYAKI

Marinated striploin skewers, chicken skewers & shrimp skewers in teriyaki marinade and grilled
CHICKEN 9 • BEEF 11 • SHRIMP 12 • COMBO 16



ALL TEPPAN-YAKI ENTREES AND COMBINATIONS INCLUDE:
Miso soup or salad with ginger dressing, shrimp flambé,
vegetables, steamed rice, ice cream and green tea upon request

アントレ

組み合わせ

黄昏

子供たちの夕食

entrees

FILET MIGNON	43
NEW YORK STEAK	39
BREAST OF CHICKEN	32
VEGETABLE TEPPAN-YAKI	29
LOBSTER TAIL	51
MIKADO SHRIMP	41
AHI	39
HALIBUT	38
SEA SCALLOPS	38
TIGER PRAWNS	48
FRIED RICE	5

combinations

TIGER PRAWNS & FILET MIGNON	48
SHRIMP & FILET MIGNON	45
SHRIMP & CHICKEN BREAST	39
SHRIMP & NEW YORK STEAK	41
FILET MIGNON & LOBSTER	50
CHICKEN & FILET MIGNON	41
CHICKEN & NEW YORK STEAK	38
MIKADO SPECIAL	56
<i>(Shrimp, Lobster & Filet Mignon)</i>	
KAISEN SPECIAL	54
<i>(Lobster, Scallops, & Shrimp)</i>	
ULTIMATE SUMO FOR TWO	150
<i>(Filet Mignon, Lobster, Chicken, Scallops & Shrimp)</i>	
FRIED RICE	5

tasogare specials

*Early Bird: Sunday - Thursday 5:00 & 5:30 pm reservations.
Promotional offers or Villas' discount cards are not valid with specials.
Offer not valid on holidays or holiday weekends.*

SEA SCALLOPS	28
MIKADO SHRIMP	31
BREAST OF CHICKEN	23
NEW YORK STEAK	28
HALIBUT	28
SUNSET COMBO	38
<i>(Filet Mignon & Shrimp)</i>	
FRIED RICE	5

children's dinner

CHOOSE WISELY LITTLE ONE.
for ages 12 and under only please

NINJA CHICKEN	15
SAMURAI SHRIMP	15
SHOGUN STEAK	15
COMBO DINNER	20
<i>(Chicken, Shrimp or Steak)</i>	

CHILDREN'S DINNER INCLUDE:

*Your choice of miso soup or salad with ginger dressing, shrimp flambé,
sweet corn, steamed rice, ice cream and green tea upon request*

*A minimum food purchase of \$25 is required to dine at the Teppanyaki Tables.
Split dinner charge is \$25 per person includes soup or salad and steamed rice.
18% gratuity added to parties of 6 or more, one check per party please.*

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increase the risk of contracting a foodborne illness - especially if you have certain medical conditions.*