HIBACHI LUNCH

Monday - Friday:11am- 2:30pm

Each Delicately Seasoned Sake Entree
Includes: Japanese Mushroom Soup.
Freshly Tossed Sake House Salad,
Steamed Rice or Fried Rice and Lightly Seasoned Vegs.

SINGLE ENTREES

VEGETARIAN	12.00
HIBACHI CHICKEN	13.00
HIBACHI STEAK(USDA CHOICE)	15.00
HIBACHI SALMON	15.00
HIBACHI SHRIMP	14.00
FILET MIGNON	16.00
HIBACHI SEA SCALLOP	16.00
HIBACHI LOBSTER	17.00

SAKE KITCHEN BENTO

Served with Salad, Soup, Steam Rice, Harumaki, California Roll

TERIYAKI *(CHICKEN OR VEGETABLE)*	12.00
TERIYAKI *(STEAK OR SHRIMP OR SALMON)*	13.00
CHICKEN TEMPURA	12.00
SHRIMP TEMPURA	13.00
CHICKEN OR BEEF YAKITORI	11/12
COCONUT SHRIMP	12.50

SUSHI LUNCH PLATTER

w.Miso Soup &House Salad

SUSHI A *4 pcs sushi & 1 California roll*	9.00
SUSHI B *6 pcs of sushi & 1 ocean roll*	12.00
UNAGI DON *B.B.Q eel over bed of seasoned rice*	10.00
SALMON OR TUNA SPECIAL *5 pcs of salmon or tuna sushi, with 1 salmon or tuna roll*	13.00
SASHIMI SPECIAL *3 pcs each of salmon, yellowtail & tuna with a salmon roll*	14.00
SUSHI, SASHIMI SPECIAL *4 pcs of sushi,4 pcs of sashimi & a tuna roll*	14.00

SUSHI & SASHIMI A LA CARTE



KANI / *CRAB STICK*	3
TAMAGO / *EGG*	3
INARI / *BEAN CURD*	3
SAKE / *SALMON*	5
SMOKED SALMON	5
WHITE TUNA	5
EBI / *SHRIMP*	5
SABA / *MACKEREL*	5
IKA / *SQUID*	5
TAKO / *OCTOPUS*	5
MAGURO / *TUNA*	6
HAMACHI / *YELLOWTAIL*	6
UNAGI / *EEL*	6
TOBIKO / *FLYING FISH ROE*	6
IKURA / *SALMON ROE*	6
RED CLAM	6
AMAEBI / *SWEET SHRIMP*	8
UNI / *SEA URCHIN*	S.P.

VEGETARIAN ROLLS / HAND ROLLS

AVOCADO MAKI	6.00
ASPARAGUS MAKI	6.00
KAPPA MAKI *(CUCUMBER)*	6.00
OSHINKO MAKI *(PICKLED RADISH)*	6.50
SWEET POTATO TEMPURA ROLL	6.50
GREEN MAKI *Avocado,asparagus,cucumber*	6.50
VEGETABLE ROLL *Asparagus,cucumber, avocado, oshinko and carrot*	6.50

RAW ROLLS / HAND ROLLS

TUNA , SALMON or YELLOWTAIL ROLL *with avocado, cucumber or mango*	8.00
PHILADELPHIA ROLL *Smoked salmon, avocado, cream cheese*	7.50
SPICY TUNA OR SALMON ROLL	8.00
SPICY YELLOWTAIL ROLL	8.00
OCEAN ROLL *Tuna,salmon,avocado*	8.00
ALASKA ROLL *Salmon,tuna, yellowtail,scallion & spicy mayo*	8.00
RAINBOW ROLL *California roll topped with tuna. salmon, white fish, yellowtail & avocado*	13.00

COOKED ROLLS / HAND ROLLS

CALIFORNIA ROLL *Crab stick, avocado, cucumber*	7.00
SALMON SKIN ROLL	6.50
SPICY SHRIMP ROLL	6.50
SPICY CRABMEAT ROLL	6.50
BOSTON ROLL *(Seaweed outside) Shrimp, cucumber, lettuce & mayonnaise*	6.00
KANI TEMPURA ROLL *Deep fried crab stick & cream cheese*	9.00
EEL CUCUMBER OR AVOCADO ROLL	8.00
SHRIMP TEMPURA ROLL *Tempura shrimp,lettuce, cucumber*	8.50
BALTIMORE ROLL *Shrimp, avocado, crabstick topped w. crunchy, old bay & spicy mayo*	9.00
ROCK N ROLL *Deep fried with spicy tuna and avocado inside, eel and spicy mayo sauce on top*	9.00
SPIDER ROLL *(Seaweed outside) soft shell crab,lettuce & masago*	9.00
DYNAMITE ROLL *Tempura roll of crab stick, cream cheese & assorted fish, topped with spicy mayonnalse, eel sauce. green onion and masago*	9.95
PEARL RIVER ROLL *Tempura shrimp,cream cheese & crabstick w. soy paper*	13.00
DRAGON ROLL *Eel & cucumber wrapped w.layer of avocado with eel sauce and masago on top*	14.00

SUSHI& SASHIMI ENTRIE

Served w.Miso Soup & Salad

MAKI A *Tuna Roll, salmon roll & California roll*	12
MAKI B *Spicy tuna, ocean roll & eel cucumber roll*	15
MAKI C *All cooked shrimp tempura roll, dragon roll & California roll*	17
UNAGI DON *Smoked eel w.sauce over seasoned rice*	17
CHIRASHI *Assorted fish sashimi on a bed of seasoned rice*	17
SUSHI DINNER *8 pcs sushi & ocean roil*	17
SASHIMI DINNER *15 pcs, assorted sashimi and steamed rice*	22
SUSHI & SASHIMI PLATTER *5 pcs sushi, 9 pcs sashimi & alaska roll*	23
LOVE BOAT (FOR TWO) *15 piece of sashimi 10 pieces of sushi & 1 American dream roll*	45
PARTY BOAT *15 pieces of sushi & 36 pieces of sashimi served with two chef's special roll*	76

SPECIAL ROLLS

*AMAZING ROLL *B.B.Q. eel, avocado, cucumber inside, spicy tuna & tempura flake on the top*	14.50
*KISS OF FIRE *Spicy crunchy tuna inside, topped with yellowtail jalapeno, Sriracha hot sauce*	14.50
*TUNA AMAZING *Spicy tuna deep fried white tuna, avocado inside, topped withpepper tuna eel Sauce & wasabi sauce and caviar*	14.50
NEW YORK ROLL *Shrimp tempura inside, smoked salmon on top with spicy mayonnaise*	14.50
*VALENTINE ROLL *Avocado, cucumber, crab inside, tuna and white tuna on top with chef's special Sauce*	12
*DANCING ANGEL *Spicy tuna & masagoinside, smoked salmon, BBQ eel, avocado on the top, served with eel sauce, masago, tobiko, caviar*	12
*PRINCE FREDRICK ROLL *Shrimp tempura, cucumber inside, topped with white tuna, tuna, caviar salmon, yellowtail & avocado with spicy mayonnaise & eel sauce*	15
*VOLCANO ROLL *Blue crabmeat, cream cheese & seared spicy tuna and salmon*	13
SPICY GIRL ROLL *Spicy tuna,spicy salmon,asparagus with soy paper wrap and chef's special sauce on top*	13
*AMERICAN DREAM ROLL *Shrimp tempura, lobster salad inside, tuna and salmon on top with spicy mayonnaise caviar & eel sauce*	17
*TIGER ROLL *Spicy salmon, mango, avocado, shrimp tempura inside with special seaweed wrap, topped with chef's special sauce*	14
MARYLAND ROLL *Lightly battered tempura roll of jumbo lump crabmeat with old bay, topped with spicy mayonnaise, eel sauce, yummy sauce*	13
ARIGATO ROLL *Cream cheese, shrimp tempura topped with crab & cooked shrimp, spicy mayo & eel sauce*	14
YUMMY ROLL *Shrimp tempura, avocado inside, topped with spicy crab, yummy sauce and eel sauce*	14.50
TOKYO ROLL *Shrimp tempura, avocado inside, topped with BBQ eel, avocado, and eel sauce*	12
*HAPPY ROLL *Asparagus, cucumber, avocado inside, salmon, tuna and seaweed salad on top*	12
*SWEET HEART ROLL *Heart shape roll with spicy tuna & avocado inside topped with red tuna*	13
*SAKE SANDWICH *No seaweed wrap, sushi rice, spicy tuna, salmon, BBQ eel and top with eel sauce*	13
*FUJI ROLL *Spicy crab, tempura flake inside, topped fresh salmon, seaweed salad, ikura and with chef's special sauce*	13
LOBSTER CHA CHA *Fried lobster, cucumber, spicy crab meat, topped with eel sauce*	15
*CRAZY SALMON ROLL *Mango, avocado, crab inside, salmon, ikura on top, with chef's special sauce*	14
*RED DRAGON ROLL *Fried oyster, avocado inside, tuna on top with chef's special sauce*	15
RICH ROLL *Salmon tempura, cucumber, cream cheese inside topped with crab meat, avocado and eel sauce*	15
GOLDEN ISLAND ROLL *Deep tried fish, cream cheese, and avocado inside topped with lobster salad, mango, caviar and mango sauce*	16
FOUR SEASON ROLL *Shrimp tempura, avocado inside, top with lobster salad and four different tobiko*	16
LAS VEGAS ROLL *Cream cheese, mango, avocado, crab stick, soy paper, BBQ eel on top with chef's special sauce*	16
MEXICO CITY (FRIED) *Tuna salmon, yellowtail, cream cheese, avocado w.eel sauce & spicy mayo, jalapeno*	15
*HAWAII ROLL *Tuna, salmon, yellowtail & avocado W.soybean paper, caviar on top*	15

* Raw

SAKE

Japanese Steakhouse

106 Solomons Island Rd S,
Prince Frederick, MD 20678
Tel.:443-295-7067

SOUP

MISO SOUP	2.50
MUSHROOM SOUP	2.50
SEAFOOD SOUP	6.00

SALAD

HOUSE SALAD	2.50
SEAWEED SALAD	5.00
KANI SALAD	6.00
AVOCADO SALAD	6.00
SQUID SALAD	6.50
SALMON SKIN SALAD	7.50

Cucumber, seaweed, masago, salmon skin w.sake chef special sauce and crunch on top

SASHIMI SALAD 9.00
Salmon & tuna, avocado, mango w. sake chef special sauce

APPETIZER FROM SUSHI BAR

SUSHI SAMPLER 8
Sampler sushi of the day (6 pcs)

TUNA TARTARE 9
Ground tuna mixed with masago, scallion, avocado & crunch

SASHIMI SAMPLER 10
Sashimi Sampler of the day (7 pcs)

JALAPENO YELLOWTAIL 10
Yellowtail with jalapeno and jalapeno sauce

RAINBOW NARUTO 10
Assorted fish, avocado & crab wrapped in thin cucumber

POKE BOWL 10

TUNA TATAKI 11
Sliced smoked tuna served w. ponzu sauce

APPETIZER FROM KITCHEN

FRENCH FRIES	3.00
EDAMAME	4.50
Lightly salted boiled soy beans	
HARUMAKI	4.50
Japanese spring rolls	
SAKE WINGS	5.50
BUFFALO WINGS	5.50
GYOZA	5.50
Japanese pork potstickers served w.dumpling sauce	
SHUMAI	5.50
Steamed shrimp dumplings	
YAKITORI CHICKEN 5 BEEF	7
Grilled chicken or beef on skewer	
CRAB RANGOON	6.50
VEGETABLE TEMPURA	6.50
Assortment of veggies served w. warm tempura sauce	
SHRIMP & VEG. TEMPURA	7.50
Lightly battered shrimp tempura and assorted of veggies served w. warm tempura sauce	
FRIED OYSTER	8
Oyster served with sweet chili sauce	
COCONUT SHRIMP	8
Tempura shrimp topped with coconut sauce	
SOFT SHELL CRAB	8.5
Fried soft shell crabs served with sweet chili sauce	
FRIED CALAMARI	8
Calamari rings served with sweet chili sauce	
CHICKEN LETTUCE WRAP	8.50
Wok-seared chicken, mushrooms, green onion and water chestnuts served over lettuce cups	
BBQ KALBI SHORT RIBS	11
BBQ Kalbi beef ribs grilled with homemade teriyaki sauce	
HAMACHI KAMA	12
Baked yellowtail jaw with sauce	

HIBACHI DINNER ENTRIES

Dinner starts with mushroom soup, freshly tossed sake house salad, hibachi noodles, flaming shrimp appetizer, white rice or fried rice

HIBACHI VEGETARIAN 18.95
(Assorted vegetables and tofu, not included shrimp appetizer)

HIBACHI CHICKEN	22.95
JUMBO SHRIMP	24.95
NEW YORK STEAK (USDA CHOICE)	28.95
HIBACHI SALMON	26.95
SEA SCALLOPS	29.95
FILET MIGNON	29.95
RIB EYE (USDA CHOICE)	29.95
HIBACHI LOBSTER	35.95

HIBACHI COMBINATION ENTREES

HIBACHI COMBO 27.95
Steak (USDA Choice).chicken,shrimp or salmon (choice of two)
(Substitute for rib eye (USDA Choice), scallop or filet mignon $3 extra)

SHRIMP AND LOBSTER	31.95
CHICKEN AND LOBSTER	30.95
TRIPLE COMBO	32.95
Chicken, steak (USDA Choice), shrimp	
FILET MIGNON AND LOBSTER	33.95
EMPEROR'S FEAST	36.95
Filet mignon,shrimp and scallops	
SEAFOOD DELIGHT	37.95
Lobster,shrimp and scallop	
SAKE DINNER	39.95
Filet mignon, lobster tail and scallops	

CHILDREN'S ENTREES

(10 YEARS & UNDER)

Children's dinners includes Japanese mushroom soup, flaming shrimp appetizer, hibachi noodle, fried rice and hibachi vegetables

HIBACHI CHICKEN	12.95
HIBACHI STEAK (USDA CHOICE)	14.95
HIBACHI SHRIMP	14.95
HIBACHI FILET MIGNON	15.95

EXTRA ORDERS

STEAMED RICE	2.50
FRIED RICE	3.50
NOODLE	4.00
VEGETABLES	6.00
CHICKEN	7.00
STEAK (USDA CHOICE)	9.00
SALMON	8.50
JUMBO SHRIMP	8.50
SEA SCALLOPS	9.50
FILET MIGNON	9.50
RIB EYE (USDA CHOICE)	9.50
LOBSTER	14.50

EXTRA SUITE

YUMMY YUMMY SAUCE	¢ 50
SUSHI GINGER	¢ 50
SPICY MAYO	¢ 50
SALAD DRESSING	¢ 50
EEL SAUCE	¢ 50

18% gratuity will be charged for parties of 5 or more.

***We are required by the Health Department to inform you that consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness especially**



KITCHEN ENTRIES

Served with House Salad Mushroom Soup.

TEMPURA VEGETABLE / SHRIMP 15/17
Lightly battered tempura served with a side of warm tempura sauce with steam rice

TERIYAKI STYLE
CHICKEN /STEAK / SHRIMP 16/20/20
Served on a bed of sweet onion drenched in our special teriyaki sauce, with steam rice

YAKI SOBA
VEGETABLE/CHICKEN/BEEF / SHRIMP 12/13/16/16
Choice of chicken, beef, shrimp or vegetables pan-fried with a light yet wholesome wheat noodle

YAKI UDON
VEGETABLE /CHICKEN/ BEEF / SHRIMP 12/13/16/16
Japanese udon noodle pan fried with shrimp and seasonal vegetable

NABEYAKI UDON 15.00
Japanese udon noodle soup with chicken, vegetable, one poached egg and two pieces of our shrimp tempura

PAD THAI
VEGETABLE/ CHICKEN/ BEEF/SHRIMP 12/13/16/16
Choice of chicken or shrimp with rice noodles, peanuts and fresh lime

DRUNKEN NOODLES
VEGETABLE/CHICKEN / BEEF /SHRIMP 12/13/16/16
Choice of chicken, beef or shrimp stir tried with southeast Asia's broad noodles

TERIYAKI FRIED RICE
CHICKEN 12/ BEEF 15 / SHRIMP 15
SCALLOP 17/ LOBSTER 19

COCONUT SHRIMP 17
Tempura fried jumbo shrimps served w.coconut glaze and steamed rice

BBQ KALBI SHORT RIBS 24
BBQ beef ribs grilled with homemade teriyaki sauce and steamed rice

BASIL STEAK 22
Vegetable, basil, steak with steamed rice

PINEAPPLE FRIED RICE 16
Stir-fried rice w.chicken, shrimp, pineapple,egg, onion, carrot, topped w. raisins and cashew nuts

