

Inatome

Hibachi Dining

Perfect Starters

Inatome's Bar (<i>fried</i>) Chicken	7.50
Spicy Ao-Nori (<i>green seaweed flake</i>) Chicken	8.50
Edamame Steamed Lightly Salted	<i>Black /5.00 or Green /4.50</i>
Seiro Shumai Steamed Shrimp dumpling served in bamboo steamer	6.00
GYOZA Pan-fried Pork/Veg Ravioli style dumpling served with spicy Gyoza sauce	6.00
Age-Dashi Dofu Fried Tofu in Dashi broth	7.00

Cold Dishes

Sushi or Sashimi assorted Appetizers	10.00
Tsukiji Express Sashimi (<i>assorted fish from Japan</i>) Real Wasabi & Home Made soy sauce	12.00
Beef Tataki Seared thin sliced beef	12.00
Tuna Tataki Seared thin sliced Tuna	12.00
Tuna Tartar Chopped Tuna top with Wasabi Tobiko	10.00
Yellowtail Carpaccio Thin sliced Yellowtail w/ Grape seed oil Jalapeno Sauce	12.00
Inatome's Marinated Chilled Chicken Wings	4.00
Hijiki Traditional Japanese cooked seaweed dish is high in Iron & Mineral	5.00

Tempura Appetizers

Shrimp & Vegetable Tempura Appetizer	7.50
Calamari Tempura Appetizer	6.50
Scallop Tempura Appetizer	7.50
Vegetable Tempura Appetizer	5.50
White fish Tempura (<i>Fish of the Day</i>)	6.50
Soft shell crab Tempura	15.00

Soup & Salad

Inatome Onion Soup Chicken broth base soup w/ Fried onion, Mushroom & Scallion	2.50
Miso soup Seaweed / fish broth base soup. Served with diced Tofu & Scallion	2.50
House Salad Fresh lettuce top w/ plum tomato, shredded carrot & purple cabbage served with Ginger Dressing	(S)3.00 (L)6.00
Sliced Tomato served with Inatome ginger dressing	4.00
Avocado salad Sliced Avocado fresh iceberg lettuce served with ginger dressing	7.00
Seaweed Salad Seaweed bedded on mixed green with oil free Shiso Dressing	6.50
Tofu Salad Fresh Silken Tofu bedded on mixed green with oil free Shiso Dressing	6.00
Kani-Su Salad Crab Stick & Cucumber on mixed green served with oil free Shiso Dressing	9.50
Grilled Salmon Skin Salad Bedded on mixed green served with oil free Shiso Dressing	7.00

Grilled Fish À la carte

Black Cod Saikyo Sweet-Miso Broiled marinade SaikyoMiso Cod filet	10.00
Hamachi Kama Broiled Yellowtail (<i>Collar Neck</i>) w/Ponzu sauce	12.00
Salmon Kama Broiled Salmon (<i>Collar Neck</i>) w/ Ponzu sauce	7.00

CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS

Sushi Rolls

Served with Premium Wasabi

Cooked

California Roll	6.00
Shrimp Tempura Roll	6.50
Eel Avocado Roll	7.00
Unagi (Eel) Roll	6.50
Ebi Kyu (Shrimp & Cucumber)	6.50
Grilled salmon skin	6.00
Spicy Kani Kama	6.00
Spicy Shrimp	6.50

Raw

Spicy Tuna Roll (Chopped Tuna with spice)	6.50
Spicy Salmon	6.50
Spicy Yellowtail	6.50
*Tekka (Tuna)	6.50
Salmon	5.50
*Negitoro (Fatty Tuna with scallion)	9.50
*Negihama (Yellowtail & Scallion)	6.50
Phily Roll (Smoked Salmon & Cream Cheese)	6.50
Salmon Avocado	6.75
Tuna Avocado	6.75

Vegetables

Avocado	4.50
*Kanpyo (Sweeten Cooked Japanese Gourd)	4.00
*Oshinko (Japanese pickles radish)	4.00
*Ume Kyu (Sweet- sour Plum & Cucumber)	5.00
Vegetable (Asparagus, Carrot, Avo & Red Cabbage)	5.00

Sushi or Sashimi À la carte

Sushi 1pc Sashimi cut in 2pcs

Fatty Tuna (Toro)	M/P
Tuna (Maguro)	3.50
Bonito (Katsuo) Seasonable	3.00
Mackerel (Saba)	3.00
Smoked Salmon	3.50
Salmon (Sake)	3.00
Yellow Tail (Hamachi)	3.50
Sea Urchin (Uni)	M/P
Octopus (Tako)	3.50
Squid (Ika)	3.00
Eel (Unagi)	3.50
Wild Caught Shrimp (Cooked)	3.00
Button Shrimp (Botan Ebi)	5.00
Map Clam (Tsubugai)	3.00
Salmon Roe (Ikura)	5.00
Crab Stick (Kanikama)	2.50
Tamago (Egg Custard)	2.50

Fresh from Japan

Sea Scallop (Hotate)	5.00
Sea Eel (Anago)	M/P
Fish of the day	5.00

*Traditional rolls Seaweed out side

Special Rolls

Dragon Roll	California roll Top with Grilled Eel & Avocado	13.75
*Futomaki	(Traditional Large roll) Shrimp, Grilled Eel, Crab Stick, Egg & Kanpyo	14.75
Rainbow Roll	California roll Wrapped with Assorted Fish	14.00
Spider Roll	Soft Shell Crab Tempura with Avocado	15.75

Inatome's Story Rolls

1975	Grilled Beef Sushi roll top with Cream Cheese & Jalapeño Sauce	11.00
South Shore Treasure	Asparagus roll wrapped with marinated Rock Lobster in Mayo, with a side of red & green Flying fish roe	15.00
Five Town Delight	Asparagus roll top with Deep Sea Scallop Tempura	12.00
Passion Twosome	Shrimp Tempura Roll Top with Spicy Tuna	12.00
V.S. Supreme	Salmon, CrabStick, Avocado, Cream Cheese, Asparagus roll Deep fried Katsu crunch top with Tobiko, Scallion, Spicy Mayo & Eel Sauce	15.00
Fire Fighter	Tuna Avocado w/ Tempura Flakes top w/ Chipotle Spices. Warning: Challenging spicy!	9.00
Aqua Velvet	Spicy Tuna wrapped with Fresh Deep Sea Scallop	15.00
Family TLC	Crab Cake roll top with Salmon & Ikura / Salmon Roe	13.00
Super Lucky Cat	White Fish Tempura topped with Crispy Shiso (Japanese Basil) Tempura	9.00

Eel Sauces .75 Real Wasabi 2.00 Spicy Mayo .75 Crunchy Outside 1.00 Soy Paper 2.00

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YOUR RISK OF FOOD-BORNE ILLNESS

Hibachi Dinner

Served with Soup, Salad, Hibachi Shrimp (starter Portion.),
Grilled Tomato, Broccoli, Onion, Zucchini,
Fried (Egg Fried Rice +1) or Bowl of White rice, (Brown Rice +1) Mushroom and Bean sprout.

Chicken	23.95	
Wild Caught Shrimp	28.95	
Deep Sea Scallop	29.95	
Certified Angus Sirloin Steak 7oz	28.95	
Signature Filet Mignon 7oz	32.95	
1 Pound Certified Angus Sirloin Steak Eater	38.95	
1 Pound Fillet Mignon Feast	52.95	
Miso Marinade Salmon Poached Wrapped	29.95	
Chilean Sea Bass with Enoki Mushroom Poached Wrapped		30.95
Twin 7oz Rock Lobster Tails	52.95	

Hibachi Vegetarian's Dinner

Served with Salad, and Fried or Bowl of White or Brown rice (Add \$1)
Grilled Vegetables & Grilled Age Tofu (No Shrimp Appetizer) 23.95

Tempura Dinner

Vegetable Tempura Dinner	23.95
Shrimp & Vegetables Tempura Dinner	25.95

Combination Dinner

Chicken & Certified Black Angus Steak 5oz (Steak can be up-graded to Fillet Mignon for additional 5.00)	28.95
Shrimp & Chicken	29.95
Shrimp & Certified Black Angus Steak 7oz (Steak can be up-graded to Fillet Mignon for additional 7.00)	31.95
Seafood (Shrimp, Sea Scallop & 7oz of Rock Lobster tail)	42.95

Inatome Hibachi Tasting

Served with Soup, Salad, Hibachi Shrimp (starter Portion.), Onion, Zucchini,
Fried or Bowl of White rice, Brown Rice (sub. Add \$1) Mushroom and Bean sprout.

Marinated chicken wings (cold dish) + Tempura (shrimp, zucchini, carrot & potato.)

Ume Plum 29.95	Take Bamboo 31.95	Matsu Pine 43.95
Sea Scallops	Shrimp (4pcs)	Asparagus
Chicken	Chicken	Filet Mignon 6oz
Angus Sirloin Steak 3oz	Angus Sirloin Steak 6oz	Rock Lobster Tail 7oz

(Add Ice cream for \$ 1.50 more.) Minimum Seating Charge 10.00 No sharing / No substitutions

お子様メニュー
Toddler's Menu
Under **4** years old

Soup
Broccoli
Boneless Fried Chicken
Fried Rice or White rice
Ice cream or Sherbet
11.00

Children's Menu
Under **12** years old

Served with Soup, Onion, Zucchini, Grilled Broccoli,
Fried or White rice and Mushroom.
Ice cream

Choice of

Chicken
Shrimp
Steak
Steak & Shrimp
Steak & Chicken
Shrimp & Chicken
14.95

Desserts

Ice cream or Sherbet 3.00
Fried ice cream 6.00

Take home our famous
Inatome Ginger Dressing
3.00

