

HIIFACHHI MEMENTU

COCKTAILS

- Ginger Gin**..... 8
Fresh Ginger, Lime Juice, Gin, Chilled.
- Fuji Apple** 8
Shinshu Iwai Whisky, Apple Pucker, Cranberry Juice, Chilled.
- Osaka Tea** 7
Vodka, Rum, Sake, Peach Schapps, Cranberry Juice, Over Ice.
- Sake Sangria**..... 7
Orange Juice, Cranberry Juice, Peach Schapps, Sake, Pinot Grigio, Over Ice.
- Yuzu Margarita**..... 7
Yuzu Juice (Japanese Fruit), Tequila, Triple Sec, Sweet & Sour Salt Rim, Over Ice.
- Mai Tai** 7
Chi Tung's Signature Drink! This Is Very Popular, Refreshing Blend Of Mai Tai Mix, Rum, Triple Sec, and Sweet and Sour.
- Zombie**..... 7
Mixed With Rum, Triple Sec, Crème De Almond, Sweet and Sour, and Orange Juice. Perfecting This Drink with 151 Rum On Top.
- Strawberry Daiquiri** 7
Nice and Cool to Have After Adding Some Rum and Strawberry Mix Blending It to Frozen.
- Rum Runner** 7
Has All The Goods, Myer's Rum, Blackberry Brandy, Crème De Banana, Grenadine, and Sweet and Sour Don't You Wanna Run for This?
- Pina Colada** 7
Between the Blend Of Coconut Mix, Pineapple Juice and Rum This Drink Will Take You to the Islands.
- Blue Hawaiian**..... 7
Blue Curacao and Rum Mixed with Pineapple Juice and Coconut Mix, Smoothing This Drink Out.
- Long Island Ice Tea** 7
Vodka, Gin, Rum, Tequila, Triple Sec, Sweet and Sour, and Coke Isn't That Enough Said!
- Sky Blue Lemonade**..... 7
Not Really Lemonade! Just Sounds Nice... With Vodka, Gin, Rum, Tequila, Triple Sec, Blue Curaco, Sprite and Sweet and Sour.
- Black Berry Lemonade** 7
It Doesn't Have Black Berries in It But It Does Have Black Berry Brandy, Vodka, Gin, Rum, Tequila, Triple Sec, Sprite and Sweet and Sour Even Better.
- Soco Punch** 7
A Potent Yet Fruity Drink Containing Vodka, Southern Comfort, Amaretto, Pineapple Juice, and Orange Juice.
- HpnotiQ Colada** 7
HpnotiQ, Blue Curaco, Coconut Mix, and Pineapple Juice Blended to a Creamy Frozen Drink.

All Premium Spirits add \$1

Notify server of any food allergies before placing order
16.5% service charge is automatically applied in the Hibachi room.

MOJITO

Made With Rum, Fresh Mint Leaves,
and a Refreshing Rose's Lime Mojito Mix

Mango	7
Pomegranate	7
Peach	7
Black Berry	7
Watermelon.....	7
Regular	7

BEERS

Japan:

Hitachino Nest	7
<i>11.2oz. Feature: Coriander, Herbs, Nutmeg, Orange White Ale. 5% alc.</i>	
Hitachino DAI DAI	6
<i>11.2oz. Feature: Fruit, Orange IPA. 6.2% alc.</i>	
Coedo Shiro	7
<i>11.2oz. Feature: Bright, Smooth, Slightly Wheat Hefeweizen. 5.5% alc.</i>	
Orion	7
<i>11.3oz. Feature: Germany Hallerauer Hops, Lager. 5% alc.</i>	
Sapporo	4
<i>12oz. #1 Famous Beer in Japan. 5% alc.</i>	
Sapporo Black	8
<i>22oz. New Member in the Sapporo Family. 4.3% alc.</i>	
Kirin Ichiban	4
<i>12oz. American Pale Lager. 5% alc.</i>	

Other Region:

Tsing Tao	4
Miller Lite	3
Corona	4

NON ALCOHOLIC BEVERAGES

(All No Free Refills)

Virgin Strawberry Daiquiri	3.50
Virgin Pina Colada	3.50
Kiddy Cocktail	2.50
Orange Juice	1.75
Pineapple Juice	1.75
Cranberry Juice	1.75
Coke	1.50
Diet Coke	1.50
Sprite	1.50
Root Beer	1.50
Fanta Orange	1.50
Ramuna	2.25
<i>Japanese Carbonated Soft Drink</i>	

DESSERT

Green Tea Ice Cream	1.75
Red Bean Ice Cream	1.75
Vanilla Ice Cream	1.75
Chocolate Ice Cream	1.75

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MARTINI LIST

- Cosmo** 7
Vodka, Triple Sec, Cranberry Juice, and Lime Juice.
- Appletini** 7
Vodka and Apple Pucker.
- Godiva Chocolate Martini**..... 7
Vodka, Godiva Chocolate Liqueur, and Bailey's Irish Cream.
- Lemon Drop**..... 7
Absolut Citron, Sweet and Sour, Served Up with a Sugared Rim.
- Hpnotiq Tini**..... 7
Hpnotiq, Malibu Coconut Rum and Pineapple Juice.
- Watermelon Tini** 7
Watermelon Liqueur, Vodka, Triple Sec, and Cranberry Juice.
- Li-Sa Tini** 7
Soho Lychee, Dry Sake, Vodka, Chilled.
- Plum-Saketini** 7
Kinsen Plum Whine, Dry Sake, Chilled.

SAKE

SAKE

(Traditional) (Served Hot)

Small 5

Large..... 10

Well Balanced, Mellow Sake Has A Clean Medium Finish.

Eiko Fuji Ban Ryu 6

5oz. (Glass)

Served in Room Temperature.

Eiko Fuji Mt. Fuji Honjozo 6

5oz. (Glass)

Served Cold.

Banzai Bunny Sparkling Junmai..... 14

(300ml) Choice: Yuza or Blueberry.

Served Cold.

Zipang Sparkling Sake 10

(250ml)(Served Cold)

Lively and Bright With Hints of Tropical Fruit.

This Carbonated Sake Has a Refreshing Light Finish.

Nigori Unfiltered Sake..... 12

(300ml)(Served Cold)

Creamy Medium Bodied and Sweet with

Hints of Tropical Fruit and a Long Finish.

PLUM WINE

GLS BTL

Sweet Plum Wine

\$6 \$24

Crisped Plum Flavored Rich and Full

Bodies.Taste with a Long Smooth Finish.

Hakasuru Plum Wine

\$6 \$24

Slightly Tart with a Hint of Sweetness Has

an Aroma of Plum and Nice Perfect for

Serving with a Meal.

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WINE BY GLASS

	GLS	BTL
Copperidge Merlot <i>Medium Bodied with Velvety Ripe Plum Flavored Fruit.</i>	\$6	\$24
Copperidge Cabernet <i>Medium Bodied with Flavor of Blackberry, Plum and Cherry Fruit and a Hint of Spice.</i>	\$6	\$24
Alice White Shiraz <i>A Well Structured Wine with Senses of Blackcurrant Fruit, Ripe Plum, Spicy Vanilla, and Licorice. Has Subtle Hints of Chocolate, Caramel, and Warm Toasty Oak.</i>	\$6	\$24
Bella Sera Pinot Noir <i>Has Dark Plum and Cherry Flavors, a Nice Balance of Acidity and Sweetness.</i>	\$6	\$24
Dona Paula Malbec <i>Intense Violet Color Plums, Black Cherries, Licorice and Dried Herbs Aromas the Nose.</i>	\$6	\$24
Copperidge White Zinfandel <i>Lots of Summer Fruit Including Strawberry and Raspberry Aromas. Light Bodied, Fresh, Delicious, and a Crisp Finish.</i>	\$6	\$24
Copperidge Chardonnay <i>Soft with Apples and Peach Aromas, Smooth Tasting Creamy Buttery Flavors From Blended Oak.</i>	\$6	\$24
Bella Sera Pinot Grigio <i>Has a Yellow Gold Color and Aromas of Apple and Lemon with Pear Overtone.</i>	\$6	\$24
Bella Sera Moscato <i>Featuring Aromas of Fresh Nectarine and Peach, Followed By Sweet and Refreshing Flavors of Ripe Peach and Apricot.</i>	\$6	\$24
Woodridge Reisling <i>Eticing Fruit, Floral and Spice Notes Weave Through Delicately Sweet Flavor.</i>	\$6	\$24
New Harbor Sauvignon Blanc <i>Nose of Bright Fruit and Minerality. Grapefruit and Lemon-curd Carry Through.</i>	\$6	\$24

WINE BY BOTTLE

Kendall Jackson Merlot -California	\$32
Jacobs Creek Merlot -Australia	\$26
Glass Mountain Cabernet -Napa Valley	\$26
Louis Latour Pinot Noir -France	\$26
Parducci Pinot Noir -Mendocino Country	\$26
Louis Latour Chardonnay -France	\$26
Mezza Corona Chardonnay -Italy	\$26
Ruffino Lumina Pinot Grigio -Italy	\$26
Covey Run Riesling -Washington	\$26
Casa Lalpostelle Sauvignon Blanc -Chile	\$26
Night Harvest White Zinfandel -California	\$26

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CHITUNG

APPETIZERS

- Hibachi Shrimp**..... 11.95
Grill stir-fried
- Golden Shrimp**..... 11.95
Egg yolk based sauce topped extra large butterfly shrimp.
- Garlic Shrimp** 11.95
Freshly crushed garlic based sauce topped extra large butterfly shrimp
- Hibachi Scallop** 11.95
- Hibachi Calamari** 10.95
- Edamame**..... 4.15
Boiled soybean
- Soft Shell Crab**..... 7.15
Deep fried soft shell crab served with pondu sauce.
- Assorted Tempura** 7.15
Deep fried shrimp and vegetables.
- Vegetable Tempura** 5.45
Deep fried vegetables.

SPECIALTIES

Served with: Japanese soup, house salad, shrimp appetizers, Hibachi vegetable, homemade dipping sauce, wheat noodle, Japanese hot green tea, and ice cream, house chicken fried rice or steam rice.

VEGETABLE

- Hibachi Vegetable and Tofu** 19.95

MEAT

- Hibachi Chicken**..... 20.95
Chicken breast hibachi grilled with fresh mushroom.
- Teriyaki Chicken**..... 20.95
Chicken breast in punget homemade teriyaki sauce with mushroom.
- Hibachi Steak**..... 25.95
Sirloin steak grilled with fresh sliced mushrooms.
- Teriyaki Steak**..... 25.95
Sliced steak sizzling in homemade teriyaki sauce with mushrooms.
- Filet Mignon**..... 29.95
Tender filet mignon with mushrooms grilled to perfection.

CAUTION: Grills are extremely hot. To prevent serious injury avoid contact.

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SEAFOOD

Hibachi Shrimp	25.95
<i>Grill stir-fried</i>	
Golden Shrimp	25.95
<i>Egg york based sauce topped extra large butterfly shrimp.</i>	
Garlic Shrimp	25.95
<i>Freshly crushed garlic based sauce topped extra large butterfly shrimp.</i>	
Scallop	26.95
<i>Hibachi or teriyaki style</i>	
Salmon	24.95
<i>Hibachi or teriyaki style</i>	
Calamari	24.95
<i>Hibachi or teriyaki style</i>	
Twin Tuna	25.95
<i>(Red tuna and white tuna)</i>	
Twin Lobster	47.95

COMBO CHICKEN WITH

Scallop	27.95
Shrimp	27.95
Salmon	27.95
Calamari	27.95
Lobster	40.95

STEAK WITH

Chicken	31.95
Shrimp	31.95
Salmon	31.95
Calamari	31.95
Scallop	31.95
Lobster	44.95

FILET MIGNON WITH

Chicken	33.95
Shrimp	33.95
Salmon	33.95
Calamari	33.95
Scallop	34.95
Lobster	48.95

SHRIMP WITH

Scallop	31.95
Salmon	31.95
Calamari	31.95
Lobster	44.95

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DINNER FOR TWO \$70

Steak + Chicken + Shrimp

10oz 10oz (4pc)

Upgrade steak to filet mignon extra \$6

HIBACHI PICK 3 DINNER \$38

Steak

Chicken

Shrimp

Salmon

Scallop

Calamari

Upgrade steak to filet mignon extra \$3

SIDE ORDERS

Soup or Salad..... 2.25

Hibachi Vegetable 3.95

Hibachi Tofu 4.95

Hibachi Chicken Fried Rice (bowl)..... 3.50

Hibachi Noodles 4.50

Hibachi Sirloin Steak..... 11.95

Hibachi Chicken..... 9.95

Hibachi Filet Mignon 12.95

Hibachi Salmon 10.95

Hibachi Lobster 19.95

Hibachi Mushrooms..... 3.95

Hibachi Broccoli 3.95

French Fries 2.95

SAVERS TO GO (1/2 PINT)

Ginger Salad Dressing..... 4.00

Ginger Dipping Sauce 4.00

Teriyaki Sauce 4.00

Yum Yum Dipping Sauce..... 4.00

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446



450



455



445



463



464



465



466

SUSHI / SASHIMI

(By piece)

445	Maguro Tuna	2.15
446	Namesake Fresh Salmon	2.15
447	Sake Smoke Salmon	2.15
448	Zuke Salmon Soy Marinated	2.70
449	Escolar Super White Tuna	2.15
450	Hamachi Yellow Tail	2.15
451	Suzuki Sea Bass	2.15
452	Tai Tilapia	2.15
453	Hotategai Scallop	2.15
455	Ebi Shrimp	2.15
456	Unagi Fresh Water Eel	2.45
457	Tako Octopus	2.15
458	Ika Squid	2.15
459	Saba Mackerel	2.15
460	Hokkigai Surf Clam	2.15
461	Kanikama Imitation Crabmeat	2.15
462	Tamago Sweet Egg	2.15
463	Ikura Salmon Roe	2.70
464	Tobiko	2.15
	<i>Flying Fish Egg (Red,yellow,green,orange or black)</i>	
465	Masago Smelt Roe	2.15
466	Craw Fish Craw Fish Salad	2.70
467	Spicy Tuna Crunchy, Spicy Tuna	2.45
468	Spicy Scallops	2.45
	<i>Crunchy, masago, spicy scallops, avocado</i>	



CHEF'S SPECIAL MAKI

- 490 Dragon (8pc) 13.15**
Deep Fried Shrimp with Cucumber Topped with Avocado Eel, and Eel Sauce.
- 491 Rainbow (8pc) 12.15**
California Maki Topped with Avocado and a Layer of Assorted Fish.
- 493 Red Dragon (8pc)..... 13.15**
Crunchy spicy salmon, cucumber, and masago topped with Tuna and Avocado.
- 494 Maki Fry (8pc)..... 12.15**
Deep Fried Scallops, Salmon & Tilapia Topped with Maki Fry Sauce.
- 495 Snow Mountain (8pc)..... 12.95**
Deep Fried Shrimp and Cucumbers Topped with Imitation Crabmeat, Mayo and Crunchy.
- 496 Volcano (8pc) 12.15**
Deep Fried Soft Shell Crab And Cucumbers Topped With Spicy Tuna And Crunchy.
- 499 Mango (8pc)..... 12.15**
Salmon, Tuna, Mango Topped With Mango Sauce And Sweet Potato.
- 528 Pink Lady (8pc)..... 14.15**
Cooked Shrimp, Imitation Crabmeat, Masago, and Avocado Wrapped In Soy Bean Paper Topped With Salmon, Cream Cheese, and Green Onions.
- 530 Flamed Fuji (8pc)..... 13.15**
Eel, Avocado, And Crunchy In The Inside With Cream Cheese, Spicy Mayo, Masago & Onion On Top.
- 531 Chicago Tower (8pc)..... 13.15**
Eel, Soft Shell Crab, Oshinko, Masago, Avocado, Cucumbers, Spicy Mayo, And Lettuce.
- 532 Godzilla (10pc)..... 16.15**
Smoked Salmon, Eel, Imitation Crabmeat, Shrimp Tempura, Cucumber, Avocado, Oshinko, Kumper, Masago, Cream Cheese, And Spicy Mayo Topped With Crunchy, Eel Sauce, and Wasabi Mayo.

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533 Green Turtle (8pc) 13.15

Eel, Cucumber, Spicy Mayo and Crunchy
Topped with Ebi, Wasabi Mayo,
and Wasabi Tobiko.

534 White Dragon (8pc)..... 13.15

Shrimp Tempura, Cucumber, Mayo,
Topped with White Tuna, Avocado,
Plum Sauce and Yellow Tobiko.

535 Spicy Moonlight (8pc) 13.15

Spicy Tuna And Cucumbers Inside Topped
With Tilapia, Seaweed Salad, Red Tobiko,
And Eel Sauce.

536 White Panther (8pc) 15.15

Mango, Imitation Crabmeat, Ebi,
Cucumbers Wrapped With A Special
Stripped Seaweed Paper Topped With
A Mango, Orange Mayo And Yellow Tobiko.

537 Black Pearl (8pc) 14.15

Tuna, Spicy Mayo, Crunchy, Cucumber
Topped With Hamachi, Jalapeno,
Avocado, Chill Oil, Lime Juice, Black
Tobiko, And Scallions.

538 Yellow Stone(10pc) 14.15

Avocado, Asparagus, Cream Cheese, Eel,
Craw Fish, Shrimp Tempura, And Crab Meat,
Wrap In Soybean Paper, Topped With
Eel Sauce, Spicy Mayo, Wasabi Mayo
And Orange Tobiko.

539 Yuan Yang(8pc) 13.15

Spicy Tuna, Spicy Salmon, Cucumber,
Crunchy, Topped With Tuna Salmon,
Avocado, Red Tobiko, And Orange Tobiko.

540 Dynamite (8pc)..... 14.15

Shrimp Tempura, Avocado, Outside With
Crunchy, Topped With Octopus, Imitation
Crab Meat, Ebi, Spicy Mayo, Mixed Then
Roast and Black Tobiko.

541 Sun Rise(8pc) 14.15

Shrimp Tempura, Cucumber, Topped With
Red Fish Meat, Salmon, Orange,
Orange Mayo, And Yellow Tobiko.



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