

## Cold Dishes

<b>Hollywood Four Stars</b> Tuna, Hamachi, Salmon And Albacore With Geisha House Signature Sauce	\$15
<b>Kanpachi Serrano</b> Hawaiian Baby Amberjack With Yuzu-Lemon Ponzu Sauce (Also Available With Hamachi)	\$16
<b>Tuna Tataki Sashimi with Ponzu</b>	\$14
<b>Maguro Carpaccio Salad</b> Premium Tuna And Organic Arugula Topped With Shavings Of Parmesan	\$14
<b>Organic Mixed Greens with Soy Ginger Dressing</b>	\$8
<b>Albacore Carpaccio</b> Sashimi Slices Of Fresh Pacific White Tuna Garnished With House Blend Balsamic Jalapeno Sauce	\$12
<b>Pacific Tuna with Crispy White Onions – Lonnie’s Favorite</b> Drizzled With Asian Mustard	\$14
<b>Oyster Shooter</b> Double Shooter (Today’s Catch)	\$8
<b>Uni Shooter</b> Double Shooter	\$12
<b>Maguro Spicy Taru-Taru Crispy Rice</b> (4 pieces) – <i>People’s Choice</i> Select Grade Of Tuna Served On A Bed Of Crispy Toasted Rice	\$16
<b>Kobe Beef Carpaccio</b> Lightly Seared With Tartar In The Middle, Garnished With Arugula, Grape Tomato, Wasabi, Tobiko And Negi	\$38

## Hot Dishes

<b>Black Cod – Chef’s Selection</b> Saikyou Yaki Geisha House Style; Marinated In Miso And Garnished With Yama Gobou	\$16
<b>Grilled Alaskan Salmon Teriyaki</b>	\$19
<b>Sautéed Calamari – Mike’s Favorite</b>	\$11
<b>Grilled Mongolian Lamb Chop</b> (3 pieces) Creamy Sesame And Cucumber Salad	\$18
<b>Grilled Chicken Yaki</b> Organic Breast And Leg Served With Sea Salt, Yuzu Kosho	\$14
<b>Baby Japanese Eggplant with Two Sauces - Vegetarian</b> Sweet Miso And Creamy Spicy	\$9
<b>Grilled Alaskan King Crab Leg</b> (One Pound) Yuzu-Citrus Butter Sauce	\$29
<b>Grilled Filet Mignon Steak</b> 6 oz. Soy, Garlic And Sesame Dipping Sauce	\$28
<b>Grilled Prime Filet of Kobe Beef</b> 8 oz. Soy, Garlic Sauce With Freshly Grated Mountain Wasabi	\$48
<b>Grilled Kobe Rib Eye Steak</b> 10 oz. – <i>Chef’s Selection</i> Asian Barbecue Dipping Sauce, Garnished With Sautéed Asparagus	\$48

## Edamame & Salads

<b>Edamame</b>	\$6
<b>Shishito Peppers</b>	\$6
Sautéed In Soy And Garlic	
<b>Cucumber Sunomono with Shrimp</b>	\$7
<b>Seaweed-Cucumber</b>	\$9

## Special Hand Rolls

*Made With Soy Paper*

<b>Ocean's 3</b>	\$11
Crab, Scallops, Shrimp, Avocado, Cucumber, Lettuce And Tobiko	
<b>Maine Lobster</b>	\$10
Steamed And Laced With Creamy Spicy Sauce	
<b>Baked Crab</b>	\$8
Fresh Snow Crab And Cream	
<b>Baby Bay Scallop</b>	\$7
Creamy Spicy Sauce	
<b>Marilyn Monroll</b> (Made with rice paper)	\$9
Salmon Tempura, Light Chile Spices And Avocado	

## Agemono (Tempura)

*All Served With A Selection Of Our Special Sauces*

<b>Rock Shrimp Tempura</b>	\$12
Creamy Spicy Ponzu Sauce	
<b>Fried Calamari Karage Style</b>	\$8
Squid With Creamy Sauce And Sea Salt	
<b>Chicken Karage</b>	\$10
With Spicy And Sweet Sauce	
<b>Mixed Tempura</b>	\$14
Shrimp (2 Pieces) And Seasonal Vegetables	
<b>Vegetable Tempura</b>	\$10
Seasonal Vegetables	
<b>Soft Shell Crab Tempura</b>	\$14
3 Crabs With Tempura Sauce	

## Udon Noodles

<b>With Beef</b>	\$16
<b>With Shrimp Tempura</b>	\$14
<b>With Vegetables</b>	\$12

## **Geisha House Oden** \$18

*An Exotic Selection Of Japanese Vegetables And Seafood In A Delicate Smoky Broth Fish Cake, Daikon Radish, organic Free-Range Eggs, Burdock Root And Tofu Skin*

*~May we suggest a bottle of "Mantensei"  
(Star-Filled Night) Ginjo-shu \$85*

## Robata-Yaki

*All Served With A Selection Of Our Special Sauces*

<b>Robata World</b> (8 skewers total)	\$26
Chicken, Beef, Salmon, Asparagus And Tofu-Tomato	
<b>Beef</b> (3 skewers)	\$12
Filet Mignon, Asparagus, Salt & Pepper With A Teriyaki Glaze	
<b>Chicken</b> (3 skewers)	\$9
Tender Chicken Breast, Teriyaki, Salt & Pepper, And Real Wasabi In One Piece	
<b>Fish</b> (3 skewers)	\$12
Salmon With Ginger Sauce	
<b>Bacon &amp; Cherry Tomatoes</b> (3 skewers)	\$7
<b>Vegetables</b> (3 skewers)	\$9
Asparagus, Cherry Tomato and Tofu, Shiitake Mushrooms	

## Soup & Rice

<b>Miso Soup with Tofu &amp; Green Scallion</b>	\$4
<b>Miso Soup with Shiitake Mushrooms</b>	\$7
<b>Miso Soup with Fresh Crab Legs</b>	\$10
<b>Bowl of White or Brown Rice</b>	\$3

## Sushi & Sashimi

**Assorted Chef Selection Sashimi In Igloo Style Ice (12 pieces) \$36**

	Sushi / Sashimi		Sushi / Sashimi
<b>Albacore</b> (Shiro Maguro)	\$6 / \$10	<b>Scallop</b> (Hotate)	\$7 / \$12
<b>Tuna</b> (Maguro)	\$8 / \$14	<b>Egg</b> (Tamago)	\$5 / \$10
<b>Yellowtail</b> (Hamachi)	\$6 / \$10	<b>Halibut</b> (Hirame)	\$8 / \$14
<b>Toro</b>	\$10 / \$18	<b>Salmon</b> (Syake)	\$6 / \$10
<b>Sweet Shrimp</b> (Amaebi)	\$10 / \$18	<b>Salmon Egg</b> (Ikura)	\$7 / \$12
<b>Fresh Water Eel</b> (Unagi)	\$6 / \$10	<b>Sea Urchin</b> (Uni)	\$10 / \$18
<b>Sea Water Eel</b> (Anago)	\$6 / \$10	<b>Tobiko</b>	\$6 / \$10
<b>King Crab</b> (Kani)	\$10 / ---	<b>Octopus</b> (Tako)	\$6 / \$10
<b>Mackerel</b> (Saba)	\$6 / \$10	<b>Bay Scallop</b> (Hotategai)	\$6 / \$10
<b>Squid</b> (Ika)	\$6 / \$10	<b>Spanish Mackerel</b> (Aji)	\$7 / \$11
<b>Shrimp</b> (Ebi)	\$7 / \$11	<b>Hawaiian Amberjack</b> (Kanpachi)	\$8 / \$14

## No Rice Rolls

<b>Geisha Lips</b> Tuna, Shrimp, Crab, Avocado, Daikon Sprouts And Tobiko, Wrapped In Cucumber	\$13
<b>Ocean's 3</b> Crab, Scallops, Shrimp, Avocado, Cucumber, Lettuce And Tobiko	\$12

## Light Rice Wraps

<b>King Crab</b> Spicy Tuna, Tenkatsu (Tempura Flakes), Cucumber And Lettuce	\$15
<b>Lobster</b> Spicy Tuna, Tenkatsu (Tempura Flakes), Cucumber And Lettuce	\$15
<b>Rocket</b> Rock Shrimp, Scallops, Cucumber, Negi, And Chile Sauce	\$15

## Geisha House Sushi Rolls

<b>Heaven</b> Chopped Toro, Special Tuna, Spicy Tuna And Cucumber	\$14
<b>Red Samurai</b> Spicy Tuna & Cucumber Topped With Avocado, Tuna, Grape Tomatoes, Serrano Peppers, & Vinaigrette	\$16
<b>Ocean Dragon</b> Shrimp, Crab, Eel, Avocado And Gold Tobiko	\$13
<b>Call "911" Spicy Tuna</b> Spicy Tuna And Cucumber	\$9
<b>Premium California Roll</b>	\$9
<b>The Hollywood</b> Crab, Avocado And Cucumber Tempura Style	\$12
<b>Pink Lady</b> Bubu Arare Shrimp, Cucumber, Gold Tobiko And Spicy Crab With Eel Sauce	\$10
<b>The Cowboy</b> Filet Of Beef, Asparagus, Scallion And Cream Cheese	\$10
<b>Frightened Geisha</b> Spicy Tuna And Cucumber With Torched Salmon On Top	\$13
<b>Chicken Teriyaki</b> Toasted Sesame Seeds, Butter Lettuce And Scallion	\$12
<b>Over the Rainbow</b> Salmon, Yellowtail, Tuna, Albacore And Shrimp	\$14
<b>Dynamite</b> Assorted Seafood Drizzled With A Spicy Cream Sauce	\$10
<b>The Chesapeake Bay Soft-Shell</b> Light Tempura, Lettuce And Cucumber	\$12
<b>Vegetable Tempura</b> Light Mixed Vegetable Tempura	\$12
<b>Green Lawn</b> Cucumber, Asparagus, Burdock Root Wrapped In Avocado	\$10
<b>Surf and Turf</b> Lobster, Filet Mignon And Sweet Sesame Miso Sauce	\$22

On parties of 6 or more, a 20% gratuity will be added to the bill.