



## SOUP



- |   |                             |
|---|-----------------------------|
| 1 Hibachi Beef Soup 2.25                                    | 5 Gyoza Soup 4.50           |
| (Beef broth with mushroom, scallion and fried scallion)     |                             |
| 2 Miso Tofu Soup 2.50                                       | 6 Vegetable Tofu Soup 4.50  |
| (Soy-based soup with bean curd, scallion and dried seaweed) |                             |
| 3 Wonton Soup 4.25  | 7 Seafood Curry Soup 5.95   |
|   | 8 Seafood Tom Yum Soup 5.95 |
| 4 Shrimp Hot & Sour Soup 4.25                               | 9 Seafood Miso Soup 5.95    |
|   | 10 Seafood Thick Soup 5.95  |

## SALAD

(Served with House Salad Dressing)

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|---|-------------------------------|
| 1 Garden Salad 5.50                                     | 6 Tako Salad 6.95             |
| (Seasoned baby octopus and cucumber with special sauce) |                               |
| 2 Avocado or Cucumber Salad 6.50                        | 7 Grilled Chicken Salad 6.95  |
| 3 Seaweed Salad 5.95                                    | 8 Grilled Beef Salad 7.95     |
| 4 Spicy Kani Salad 5.95                                 | 9 Grilled Shrimp Salad 7.95   |
| 5 Kani Mango Salad 6.95                                 | 10 Soft Shell Crab Salad 8.95 |
| (Kani, cucumber and tobiko with mango.)                 |                               |

## VEGETABLE APPETIZERS

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|---|--|
| 1 Edamame 5.50  | 8 Agedashi Tofu 5.95                                     |
| (Steamed soybeans)  | (Deep fried Japanese bean curd with ponzu Sauce)         |
| 2 Chili Garlic Edamame 6.50                                   | 9 Hiyayakko Tofu 5.50                                    |
| (Stir fried soybeans with butter, garlic and chili sauce)     | (Cold tofu and Scallion with house special Sauce)        |
| 3 Oshinko 5.50  | 10 Sweet Potato Tempura 6.95                             |
| (Japanese salted pickles)                                     |  |
| 4 Mini Spring Roll 5.50                                       | 11 Stir-Fried Broccoli or Steamed Broccoli 6.95          |
| (vegetarian, Deep fried Harumaki with Thai sweet chili sauce) |  |
| 5 Indian Pancake 5.95   | 12 Fried Rice Appetizer 6.95                             |
| 6 Scallion Pancake 5.95                                       | (Additional To: Chicken add \$1, Beef or Shrimp add \$2) |
| 7 Vegetable Tempura 6.95                                      | 13 Fried Noodles Appetizer 6.95                          |
|   | (Additional To: Chicken add \$1, Beef or Shrimp add \$2) |

## MEAT APPETIZERS

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|--|--|
| 1 Gyoza 5.95                                       | 6 Yakitori Chicken 6.95                              |
| (Pork Or Vegetable, Pan Fried or Steamed Dumpling) | (Japanese Style Grilled Skewers in teriyaki sauce)   |
| 2 Crispy Chicken Nuggets 6.95                      | 7 Yakitori Beef Meatballs 7.95                       |
| 3 Crispy Chicken Wing Sections 7.95                | 8 Beef Negimaki 8.95                                 |
| 4 Chicken & Veg Tempura 7.95                       | (Sliced beef rolled with scallion in teriyaki sauce) |
| 5 Yakitori Beef 7.95                               | 9 Grilled French Rack of Lamb 9.95                   |

## SEAFOOD APPETIZERS

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|---|---|
| 1 Shrimp Shumai 5.95                                      | 8 Shrimp Samba 7.95   |
| (Steamed or Deep fried Shrimp Dumpling)                   | (Grilled skewered shrimp with mango sauce)                                |
| 2 Crispy Calamari 6.95                                    | 9 Rock Shrimp 7.95  |
| (Deep fried Ika)  | (Deep-fried shrimp, covered in a tempura flavored with spicy mayo sauce)  |
| 3 Crispy Fish Fillets (2ps) 7.95                          | 10 Rock 'n' Roll Lobster 12.95  |
| (Deep fried Alaska Pollock served w. yummy and eel sauce) | (Deep-fried Lobster, covered in a tempura flavored with spicy mayo sauce) |
| 4 Crispy Oyster 8.95                                      | 11 Stir-Fried Mussels or Steamed Mussels 7.95                             |
| (Deep fried Kaki)   |   |
| 5 Shrimp & Veg Tempura 7.95                               | 12 Grilled Yellowtail Collar 7.95   |
| 6 Soft Shell Crab Tempura (2ps) 8.95                      | (Grilled Hamachi Kama with ponzu sauce)                                   |
| 7 Yakitori Shrimp 7.95                                    |   |

## SUSHI BAR APPETIZERS

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|--|---|
| 1 Sushi Appetizer (5pcs) 8.95  | 6 Tuna Tartar 7.95  |
| 2 Sashimi Appetizer (6pcs) 9.95  | (Chopped raw tuna, scallion and masago with spicy mayo sauce)     |
| 3 Pepper Tuna Or Salmon Tataki(6pcs) 8.95  | 7 Sushi Pizza 9.95  |
| (Lightly seared tuna or salmon with black pepper top w/ masago and scallion served in ponzu sauce) | (Spicy tuna, avocado, masago and scallion on top of pancake)      |
| 4 Kani and Cream Cheese Tempura(4ps) 7.95  | 8 Yellowtail Jalapeno Appetizer(6pcs) 8.95                        |
| (Deep fried crabmeat and cream cheese served with yummy and eel sauce)                             | (Sliced yellowtail, jalapeno, masago and scallion in ponzu sauce) |
| 5 Tako Sunomono(6pcs) 7.95   | 9 Salmon Jalapeno Appetizer(6pcs) 8.95                            |
| (Sliced octopus, masago and scallion with ponzu sauce)   |   |

## SUSHI & SASHIMI A LA CARTE

(One pieces per order)

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|-----------------------------|----------------------------------|
| 1 Tuna (Maguro) 2.25        | 9 Shrimp (Ebi) 2.25              |
| 2 Salmon (Sake) 2.25        | 10 Octopus (Tako) 2.25           |
| 3 Yellowtail (Hamachi) 2.25 | 11 Squid (Ika) 2.25              |
| 4 Mackerel (Saba) 2.25      | 12 Salmon Roe (Ikura) 2.25       |
| 5 Red Snapper (Tai) 2.25    | 13 Flying Fish Roe (Tobiko) 2.25 |
| 6 Eel (Unagi) 2.25          | 14 Crab Stick (Kani) 1.75        |
| 7 Smoke Salmon 2.25         | 15 Bean Curd (Inari) 1.75        |
| 8 Scallop (Hotategai) 2.25  |                                  |

## SUSHI BAR ENTREES

(Brown Rice Available, Extra \$3) (Served with Soup, Salad)

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|-------------------------------------|---|
| 1 Sushi Regular 15.95               | (8 pcs assorted sushi and one california roll)  |
| 2 Sushi Deluxe 18.95                | (12pcs assorted sushi and one tuna roll)  |
| 3 Sashimi Regular 19.95             | (12pcs assorted sashimi w. a side of white rice)  |
| 4 Sashimi Deluxe 23.95              | (16pcs assorted sashimi w. a side of white rice)  |
| 5 Salmon Combination 15.95          | (3pcs assorted salmon sushi and 3pcs salmon sashimi and one salmon roll)                  |
| 6 Chirashi 19.95                    | (12pcs of assorted raw fish, tamago, crabmeat and seaweed salad on beds of seasoned rice) |
| 7 Tuna or Salmon Don 17.95          | (9pcs of sashimi, tamago, crabmeat and seaweed salad on bed of seasoned rice)             |
| 8 Unagi Don 17.95                   | (9pcs of eel, tamago, crabmeat and seaweed salad on bed of seasoned rice)                 |
| 9 Sushi & Sashimi Combination 22.95 | (5pcs of sushi, 9pcs of sashimi and one tuna roll)  |
| 10 Love Boat For Two 52.95          | (12pcs of sushi, 16pcs of assorted sashimi, two sushi rolls with *, and one special roll) |



## LUNCH SPECIAL MENU

(Except Sunday & Holidays)

### SUSHI BAR LUNCH SPECIAL

(Served with Soup, Salad)

- |   |
|---|
| 1 Any Two Rolls With* 9.95  |
| 2 Any Three Rolls With* 12.95   |
| 3 Sushi Lunch 10.95   |
| (5pcs of sushi and one california roll)   |
| 4 Sashimi Lunch 11.95   |
| (8pcs of sashimi w. a side of white rice)   |
| 5 Sushi And Sashimi Lunch Combo 13.95   |
| (4pcs of sushi, 6pcs of sashimi and one california roll)                            |
| 6 Salmon/Tuna Don Lunch 11.95   |
| (6pcs of assorted fish, tamago, crabmeat and seaweed salad on bed of seasoned rice) |
| 7 Unagi Don Lunch 10.95   |
| (5pcs of eel, tamago, crabmeat and seaweed salad on bed of seasoned rice)           |

### KITCHEN LUNCH SPECIAL

(Served with Soup, Salad, White Rice or Brown Rice) (Substitute to Hibachi Egg Fried Rice Extra \$2.95)

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|---------------------------------|-------------------------------------|
| 1 Chicken Teriyaki 9.95         | 10 Salmon Katsu 9.95                |
| 2 Shrimp Teriyaki 9.95          | 11 Beef Katsu 9.95                  |
| 3 Salmon Teriyaki 9.95          | 12 Golden Curry Chicken 9.95        |
| 4 Steak Teriyaki 9.95           | 13 Golden Curry Beef 9.95           |
| 5 Chicken & Veg Tempura 9.95    | 14 Golden Curry Shrimp 9.95         |
| 6 Shrimp & Veg Tempura 9.95     | 15 Golden Curry Beef Meatballs 9.95 |
| 7 Chicken & Shrimp Tempura 9.95 | 16 Golden Curry Seafood 9.95        |
| 8 Chicken Katsu 9.95            |                                     |
| 9 Shrimp Katsu 9.95             |                                     |

### HIBACHI LUNCH SPECIAL

PLEASE ENJOY OUR CHEF'S FLAMING PRESENTATION OF HIBACHI (Served with Soup, Salad, Noodles, Vegetables and White Rice or Brown Rice) (Substitute to Hibachi Egg Fried Rice Extra \$2.95) (Share plate charge \$4.95)

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|----------------------------|---------------------------------|
| 1 Vegetable With Tofu 9.95 | 9 Sea Scallops 12.95            |
| 2 Chicken Breast 10.95     | 10 Filet Mignon 15.95           |
| 3 Alaska Pollock 10.95     | 11 Shrimp & Chicken 15.95       |
| 4 Swordfish 11.95          | 12 Steak & Chicken 15.95        |
| 5 Squid 11.95              | 13 Steak & Shrimp 15.95         |
| 6 Shrimp 11.95             | 14 Filet Mignon & Chicken 19.95 |
| 7 Salmon 11.95             | 15 Filet Mignon & Shrimp 19.95  |
| 8 Sirloin Steak 12.95      |                                 |

## DESSERT

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|--|--|
| 1 Fried Cheese Cake 6.95   | 6 Tiramisu 6.95  |
| (Topped w. a rosette of whipped cream & Hershey chocolate syrup) | (Layers of espresso drenched sponge cake divided by mascarpone cream, dusted with coco powder) |
| 2 Fried Oreos 4.95   | 7 Tartufo (Italian ice-cream) 6.95   |
| 3 Fried Banana & Ice Cream 5.95                                  | (1, Chocolate & Vanilla Gelato 2, Strawberry, Pistachio & Chocolate Gelato)                    |
| 4 Ice Cream 3.95   | (Choice of: Vanilla, Chocolate, Green tea, Red bean)   |
| 5 Fried Ice Cream 5.95   | 8 Chocolate Lava Cake 6.95   |
| (Choice of: Vanilla, Chocolate)                                  | (Chocolate souffle with liquid chocolate heart)  |

## Beverages(No Refills)

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|--|---|
| 1 Soda 1.99  | 6 Snapple 3.50                          |
| (Coke, Diet Coke, Ginger Ale, Sprite, Sparkling Seltzer Water) | (Lemon Iced Tea or Peach Iced Tea)      |
| 2 Japanese Soda 3.50   | 7 Orange, Apple or Cranberry Juice 3.50 |
| (Original or strawberry)                                       | 8 Japanese Coffee 3.50                  |
| 3 Lemonade 2.99  | 9 Hot Green Tea(Refills) 1.50           |
| 4 Ice Tea (Sweet or Unsweetened) 2.99                          | 10 Spring Water 1.50                    |
| 5 Shirley Temple 3.50  |   |



# KAJI

SUSHI AND HIBACHI SEAFOOD & STEAK HOUSE

Carry-Out & Reservations:

Tel: (914) 961-1888

Fax: (914) 779-2976

28 Columbus Avenue Tuckahoe, NY 10707

Take Out / Dine In / Lunch Special Family Banquet / Delivery (Min. Order \$ 20.00)

Estimate delivery time is 30 to 60 Minutes. Delivery fee is Free We do not deliver beyond 3 miles.

OPEN 7 DAYS A WEEK

LUNCH (Except Sunday & Holidays)

Monday to Friday 11:00 am-3:00 pm Saturday 11:30 am-3:00 pm

DINNER

Monday to Thursday 3:00 pm-10:00 pm Friday & Saturday 3:00 pm-11:00 pm Sunday & Holidays 11:30 am-10:00 pm

HAVE YOUR NEXT PARTY AT KAJI!

Our creation takes into consideration the food quality and health awareness of each and every customer. The emphasis is always on true flavors of the fresh and exceptional ingredients available to us and that includes Using Certified Angus Beef, Scottish Salmon, Live Kumamoto oyster, Live sea urchin and organic vegetables. We use olive Oil in our culinary and soy bean oil for tempura and fried items. All our sauces are created by using natural ingredients Such as fruits and seaweed. We also make sure our dishes are low sodium and no MSG.

Online Order and Print Coupons: <http://www.kajijapanese.com>



Food Allergies: If you have a food allergy, please speak to the owner, manage, chef or your server.

