

# CHOMP TEPPANYAKI

"Welcome To The Rockin' Sushi & Teppan Grills"

## 10 Course Meals Served With

1. Chomp Teppan Soup
2. Teppan Salad
3. Hibachi Grilled Edamame
4. 3pcs Shrimp Appetizer
5. Teppan Vegetables
6. Hibachi Grilled Potatoes
7. Grilled Pineapple
8. Housemade Dipping Sauce
9. Teppan Dessert
10. Steamed Rice (Add \$3 for Fried Rice / Add \$4 for Yakisoba Noodle)



**Taste**  
The Difference with  
Premium Angus Beef



## MEAT

### Chomp Stack 45

Three Slices of Filet Mignon Stacked with Roasted Red Peppers, Scallions, Fried Potato & Fiery Sauce.

### THE Blackened Rib Eye 49

Blackened Rib Eye Steak grilled to order. Topped with Shitake-yaki (Grilled and seasoned Shitake Mushrooms) served with Crispy Shallots.

### Filet Mignon Especial 46

6 Oz. Filet Mignon with grilled Asparagus & Mushroom + House made Dipping Sauce.

### Porterhouse Steak 49

"King of the T-Bones" 16 Oz cut from the rear end of the short loin and thus include more tenderloin steak, along with a large strip steak.

### Premium '1 pound' Sliced Rib Eye Special 39

16 oz Premium sliced Rib eye with Onion + house special sauce.

*We use only upper two-thirds USDA choice beef sourced from a superior supply of quality Angus Cattle - and they must meet 10 specific criteria to be Gold Canyon Angus. Plus, our steaks are aged for a minimum of 21 days so they're perfectly juicy, tender and delicious.*

## SEAFOOD

### Blackened Ahi

A Blackened Yellow Fin Tuna Steak Grilled Pink & Flaky, Topped with Grilled-Spinach, Peppers & Green Onion. Drizzled with a Spicy Sesame Sauce.

### Hibachi Salmon

Salmon Filet rolled with roasted Red Peppers, Artichokes & Asparagus, grilled and sprinkled with Parmesan Cheese & drizzled with a Soy - Garlic Vinaigrette.



38

38



### TEPPAN LOBSTER SPECIAL 40



ADD \$6 for **Teppan Premium rib eye Fried Rice**

ADD \$15 for **Lobster tail purchase with any entrée.**



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*"Welcome To The Rockin' Sushi & Teppan Grills"*

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## CHOMP SPICY CHEF SPECIAL

### Spicy Seafood Udon 38

Grilled Udon Noodles with Scallop, Shrimp, Calamari Steak & Vegetables.

### Spicy Curry Udon 39

NY Steak and Shrimp with Spicy Curry Sauce mix with Udon Noodles.

### Spicy Shrimp & Scallop 38

Teppan Style Grilled Shrimp & Scallop with House made Spicy Sauce.

### Spicy Chicken Chipotle 35

Grilled Chicken Breast with Housemade Spicy Chicken Chipotle Sauce.



## TEPPAN COMBO

### The New Yorker

New York Steak & Choice of Shrimp/Scallops/Chicken (Teriyaki or Sesame)

Lunch 28 Dinner 40

### Surf & Turf

Filet Mignon & Choice of Shrimp/Scallops/Chicken (Teriyaki or Sesame)

Lunch 29 Dinner 44

### Under The Sea

Shrimp and Choice of Scallops/Halibut/Calamari Steak

Lunch 27 Dinner 40

### Teppan Yakisoba

Choice 2 from Chicken/Beef/Shrimp/Scallop/Calamari Steak

Lunch 27 Dinner 38

LUNCH HOUR (Mon - Fri 11:30am - 4pm)



ADD \$6 for **Teppan Premium rib eye Fried Rice**

ADD \$15 for **Lobster tail purchase with any entrée.**

## CHILD'S MENU

Choice of Chicken / Beef / Shrimp & Steamed Rice 15

\*10 and Under Only. No Shrimp Appetizer with Child's Menu.

Add \$3 for Fried Rice. Add \$4 for Yakisoba Noodle.

## VEGETARIAN



Vegetarian Delight

27

Teppan Style grilled Broccoli, Zucchini, Onion, Mushrooms, Carrots, Spinach & Tofu

*"Now we serve Teppan Menu on Regular Dine Customers"*