

Cold Dishes

Hollywood Four Stars Tuna, Hamachi, Salmon, And Albacore With Geisha House Signature Sauce	\$18
Kanpachi Serrano Hawaiian Baby Amberjack With Yuzu-Lemon Ponzu Sauce (Also Available With Hamachi)	\$18
Tuna Tataki Sashimi with Ponzu – <i>Shereen's Favorite</i>	\$17
Maguro Carpaccio Salad Premium Tuna And Organic Arugula Topped With Shavings Of Parmesan	\$17
Organic Mixed Greens with Soy Ginger Dressing	\$10
Albacore Carpaccio Sashimi Slices Of Fresh Pacific White Tuna Garnished With House Blend Balsamic Jalapeno Sauce	\$16
Pacific Tuna with Crispy White Onions – <i>Lounie's Favorite</i> Drizzled With Asian Mustard	\$16
Oyster Shooter Double Shooter (Today's Catch)	\$12
Uni Shooter Double Shooter	\$14
Sesame Ginger Tuna Premium Tuna Sashimi With Ginger, Soy, Olive, And Sesame Oils	\$16
Maguro Spicy Taru-Taru Crispy Rice (4 pieces) – <i>People's Choice</i> Select Grade Of Tuna Served On A Bed Of Crispy Toasted Rice	\$18
Kobe Beef Carpaccio Lightly Seared With Tartar In The Middle, Garnished With Arugula, Grape Tomato, Wasabi, Tobiko And Negi	\$42

Hot Dishes

Black Cod – <i>Chef's Selection</i> Saikyou Yaki Geisha House Style; Marinated In Miso And Garnished With Yama Gobou	\$19
Grilled Alaskan Salmon Teriyaki	\$16
Sautéed Calamari – <i>Mike's Favorite</i>	\$15
Sautéed Shrimp	\$18
Grilled Mongolian Lamb Chop (3 pieces) Creamy Sesame And Cucumber Salad	\$21
Grilled Chicken Yaki Organic Breast And Leg Served With Sea Salt, Yuzu Kosho	\$16
Baby Japanese Eggplant with Two Sauces - <i>vegetarian</i> Sweet Miso And Creamy Spicy	\$11
Grilled Alaskan King Crab Leg (One Pound) Yuzu-Citrus Butter Sauce	\$29
Grilled Filet Mignon Steak 6 oz. Soy, Garlic And Sesame Dipping Sauce	\$26
Grilled Kobe Rib Eye Steak 10 oz. – <i>Chef's Selection</i> Asian Barbecue Dipping Sauce, Garnished With Sautéed Asparagus	\$46
Grilled Prime Filet of Kobe Beef 8 oz. Soy, Garlic Sauce With Freshly Grated Mountain Wasabi	\$46

Edamame & Salads

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

Special Hand Rolls

Made With Soy Paper

Maine Lobster	\$12
Lobster With Creamy Spicy Sauce, Lettuce, Cucumber	
Baked Crab	\$10
Fresh Crab, Cucumber, Kaiware Sprouts And Cream	
Baby Bay Scallop	\$9
Creamy Spicy Sauce, Cucumber, Orange Tobiko	
Marilyn Monroll (Made with rice paper)	\$11
Salmon Tempura, Avocado, Kaiware Sprouts, Spicy Sauce	

Agemono (Tempura)

All Served With A Selection Of Our Special Sauces

Miso Glazed Rock Shrimp	\$14
Lobster Tempura	\$24
Rock Shrimp Tempura (Choice of Regular or Sweet Miso Glaze)	\$14
Creamy Spicy Ponzu Sauce	
Fried Calamari Karage Style	\$10
Squid With Creamy Sauce And Sea Salt	
Chicken Karage	\$12
With Spicy And Sweet Sauce	
Mixed Tempura	\$16
Shrimp (2 Pieces) And Seasonal Vegetables	
Vegetable Tempura	\$12
Seasonal Vegetables	
Soft Shell Crab Tempura	\$16
3 Crabs With Tempura Sauce	

Udon Noodles

With Beef	\$16
With Shrimp Tempura	\$14
With Vegetables	\$12
Geisha House Oden	\$20
<i>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</i>	

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

Robata-Yaki

All Served With A Selection Of Our Special Sauces

Robata World (8 skewers total)	\$28
Chicken, Beef, Salmon, Asparagus And Tofu-Tomato	
Beef (3 skewers)	\$14
Filet Mignon, Asparagus, Salt & Pepper With A Teriyaki Glaze	
Chicken (3 skewers)	\$11
Tender Chicken Breast, Teriyaki, Salt & Pepper, And Real Wasabi In One Piece	
Fish (3 skewers)	\$14
Salmon With Ginger Sauce	
Bacon & Cherry Tomatoes (3 skewers)	\$9
Vegetables (3 skewers)	\$11
Asparagus, Cherry Tomato and Tofu, Shiitake Mushrooms	

Soup & Rice

Miso Soup with Tofu & Green Scallion	\$4
Miso Soup with Shiitake Mushrooms	\$7
Miso Soup with Fresh Crab Legs	\$10
Matzo Miso Soup	\$6
Yaki Onigiri	\$6
Grilled Rice On A Stick With Sweet Soy Sauce	
Bowl of White or Brown Rice	\$3

Sushi & Sashimi

Assorted Chef Selection Sashimi In Igloo Style Ice (12 pieces)		\$38
Sushi / Sashimi		Sushi / Sashimi
Tuna (Maguro)	\$10 / \$14	Spanish Mackerel (Aji) \$7 / \$12
Toro	\$12 / \$18	Mackerel (Saba) \$7 / \$12
Yellowtail (Hamachi)	\$8 / \$12	Scallop (Hotate) \$7 / \$12
Hawaiian Amberjack (Kanpachi)	\$9 / \$14	Squid (Ika) \$7 / \$12
Albacore (Shiro Maguro)	\$8 / \$12	Octopus (Tako) \$7 / \$12
Halibut (Hirame)	\$8 / \$14	Sea Urchin (Uni) \$10 / \$18
Salmon (Syake)	\$6 / \$10	Salmon Egg (Ikura) \$7 / \$12
Sweet Shrimp (Amaebi)	\$12 / \$18	Flying Fish Roe (Tobiko) \$6 / \$10
Shrimp (Ebi)	\$7 / \$12	Fresh Water Eel (Unagi) \$6 / \$10
King Crab (Kani)	\$12 / ---	Egg (Tamago) \$5 / \$10

Light & No Rice Rolls

Geisha Lips Tuna, Shrimp, Crab, Avocado, Kaiware Sprouts And Orange Tobiko, Wrapped In Cucumber	\$15
Bentley Spicy Tuna, Salmon, Asparagus, Pickled Ginger Topped With Yellow Grape Tomato and Serrano Peppers	\$16
King Crab King Crab, Spicy Tuna, Cucumber, Tempura Flakes, On Light Rice, Topped With Eel Sauce	\$15
Lobster Lobster, Spicy Tuna, Cucumber, Tempura Flakes, On Light Rice, Topped With Eel Sauce	\$15
Rocket Rock Shrimp Tempura, Scallops, Cucumber, Green Onion, And Spicy Sauce On Light Rice With Eel Sauce	\$14

Geisha House Sushi Rolls

White Samurai Spicy Tuna And Cucumber Topped With Albacore, Avocado, And Spicy Crab And Ponzu Sauce	\$16
Red Samurai Spicy Tuna & Cucumber Topped With Avocado, Tuna, Grape Tomatoes, Serrano Peppers, & Vinaigrette	\$16
Ocean Dragon Shrimp Tempura And Crab, Topped With Fresh Water Eel, Avocado, Gold Tobiko, And Eel Sauce	\$15
Call "911" Spicy Tuna Spicy Tuna And Cucumber	\$10
Spicy Roof Shrimp Tempura, Cucumber, Avocado, Topped With Spicy Tuna And Sweet Sesame Miso Sauce	\$14
The Hollywood Crab, Avocado And Cucumber Tempura Style, Topped With Eel Sauce	\$12
Naked Roll Scallops, Asparagus, Green Onion, Tobiko, Topped With Salmon And Avocado And Sour Cream/Cilantro	\$14
Red Rocket Shrimp Tempura. Crab Topped With Spicy Tuna And Avocado, Eel Sauce And Tempura Flakes	\$16
Octopussy Diced Octopus, Spicy Cream Sauce, Scallions, Tobiko, Topped With Avocado, Spicy Tuna, Tempura Flakes	\$16
Cherokee Salmon, Cream Cheese, Asparagus, Avocado, Seaweed, Tempura Style With Sweet Wasabi Spicy Sauce	\$16
Smokehouse Scottish Smoked Salmon, Velvety Crab Mix, Red Onion	\$14
Geisha's Vice Seared Albacore Sits Atop Spicy Wrap Of King Crab, Roasted Jalapeno, Mushroom, Cucumber, Scallions	\$18
The Cowboy Filet Of Beef, Asparagus, Scallion And Cream Cheese, Topped With Eel Sauce	\$12
Frightened Geisha Spicy Tuna And Cucumber Topped With Torched Salmon, Tobiko, Spicy Cream Sauce, Eel Sauce	\$14
Chicken Teriyaki Grilled Chicken, Lettuce, Green Scallions, Topped With Eel Sauce	\$12
Over the Rainbow Crab, Avocado, Cucumber, Topped With Salmon, Yellowtail, Tuna, Albacore, And Shrimp	\$14
Dynamite Assorted Seafood Drizzled With A Spicy Cream Sauce, Scallions, Gold Tobiko, Dots Of Spicy Sauce	\$10
The Chesapeake Bay Soft-Shell Deep Fried Soft Shell Crab, Lettuce, Cucumber, And Eel Sauce	\$12
Vegetable Tempura Mixed Vegetable Tempura	\$12
Green Lawn Cucumber, Asparagus, Burdock Root Topped With Avocado	\$10
Surf and Turf Lobster, Filet Mignon, Green Scallion, And Sweet Sesame Miso Sauce	\$22