

GEISHA HOUSE

Cold Dishes

<i>Organic Mixed Greens with Soy Ginger Dressing</i>	\$6
<i>Oyster Shooter</i> Double Shooter with Sake & a Splash of Sriracha	\$8
<i>Uni Shooter</i> Double Shooter with Sake & a Splash of Sriracha	\$10
<i>Maguro Spicy Taru-Taru Crispy Rice</i> - People's Choice Select grade of spicy Tuna served on a Bed of Crispy Toasted Rice with Serrano Pepper	\$10
<i>Pacific Ahi Tuna with Crispy Onions</i> - Lonnie's Favorite	\$12
<i>Albacore Carpaccio</i> Sashimi Slices of Albacore garnished with House Balsamic Jalapeno Sauce	\$12
<i>Tuna Tataki Sashimi with Ponzu</i>	\$14
<i>Sesame Ginger Tuna</i> Thick Sliced Sashimi in a Light Sesame Ginger Sauce	\$14
<i>Hollywood Four Stars</i> Tuna, Hamachi, Salmon, and Albacore with Geisha House Signature Sauce	\$15
<i>Kanpachi Serrano</i> Hawaiian Baby Amberjack with Yuzu-Lemon Ponzu sauce (also available with Hamachi)	\$15

Hot Dishes

<i>Baby Japanese Eggplant in Two Sauces</i> - Vegetarian Sweet Miso and Creamy Spicy Sauce	\$7
<i>Sautéed Calamari</i> ~ Boogie's Favorite	\$10
<i>Grilled Chicken Yaki</i> Organic Breast and Leg served with Sea Salt, Yuzu Kosho	\$14
<i>Grilled Alaskan Salmon Teriyaki</i>	\$17
<i>Oven Roasted Pork Tenderloin</i> Served with Roasted Mushrooms, Shisto leaves and a Blood Orange Miso Sauce	\$18
<i>Chilean Sea Bass - Chef's Selection</i> Saikyou Yaki Geisha House Style; Marinaterd in Miso and Garnished with Yama Gobo	\$21
<i>Grilled Mongolian Lamb Chops</i> Creamy Sesame and Cucumber Salad	\$22
<i>Roasted Alaskan King Crab Legs</i> Yuzu-Citrus Butter Sauce	\$26
<i>Grilled Filet Mignon Steak 8oz</i> Soy, Garlic-Sesame and Asian Barbecue Dipping Sauces with Fresh Wasabi	\$32
<i>Kobe Flat Iron Steak 8oz - Chef's Selection</i> Asian Barbecue Dipping Sauce, Garnished with Asparagus, Wasabi	\$34

ON MONDAYS 18% GRATUITY WILL BE ADDED TO THE PRE-DISCOUNTED BILL
ALL OTHER DAYS PARTIES OF SIX OR MORE WILL ADD 18% GRATUITY
DUE TO THE NATURE OF OUR SYSTEM WE ARE UNABLE TO SPLIT CHECKS
WE WILL HAPPILY ACCEPT UP TO FOUR FORMS OF PAYMENT PER TABLE

Edamame & Salads

<i>Edamame</i>	\$4
<i>Shishito Peppers</i> Sautéed in Soy and Garlic	\$7
<i>Seaweed –Cucumber</i>	\$7
<i>Cucumber Sunomono with Shrimp</i>	\$9

Special Hand Rolls

Made with Soy Paper

<i>Baby Bay Scallops</i> Creamy Spicy Sauce	\$7
<i>Baked Crab</i> Fresh Snow Crab and Cream	\$8
<i>Marilyn Monroll</i> (Made with Rice Paper) Salmon Tempura, Light Chile Spices and Avocado	\$9
<i>Ocean's 3</i> Crab, Scallops, Shrimp, Avocado Cucumber, Lettuce and Tobiko	\$10
<i>Maine Lobster</i> Steamed and Laced with Creamy Spicy Sauce	\$12

Agemono (Tempura)

All Served with a Selection of our Special Sauces

<i>Fried Calamari Karage Style</i> Squid with Creamy Sauce and Sea Salt	\$10
<i>Vegetable Tempura</i> Seasonal Vegetables	\$10
<i>Fried Chicken Karage</i> With Spicy and Sweet Sauces	\$12
<i>Rock Shrimp Tempura</i> (Creamy Ponzu or Sweet Miso Glaze)	\$12
<i>Mixed Tempura</i> Shrimp (2 pieces) and Seasonal Vegetables	\$12
<i>Soft Shell Crab Tempura</i> 3 Crabs with Tempura Sauce	\$14

Udon Noodles

<i>With Vegetables</i>	\$10
<i>With Shrimp Tempura</i>	\$12
<i>With Beef</i>	\$14

Geisha House Oden \$16

An Exotic Selection of Japanese Vegetables and Seafood in a Delicate Smoky 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

<i>Robata World</i> (8 Skewers total) Chicken, Beef, Salmon, Asparagus, And Tofu-Tomato	\$24
<i>Bacon & Cherry Tomatoes</i> (3 Skewers)	\$7
<i>Vegetables</i> (3 Skewers) Asparagus, Cherry Tomato and Tofu, Shiitake Mushrooms	\$8
<i>Chicken</i> (3 Skewers) Tender Chicken Breast, Teriyaki , Wasabi	\$9
<i>Salmon</i> (3 Skewers) Salmon with Ginger Sauce	\$10
<i>Beef</i> (3 Skewers) Filet Mignon, Asparagus, Salt & Pepper With a Teriyaki Glaze	\$12

Soup & Rice

<i>Miso Soup with Tofu & Green Scallions</i>	\$4
<i>Miso Soup with Shiitake Mushrooms</i>	\$6
<i>Miso Soup with Fresh Crab Legs</i>	\$10
<i>Bowl of White or Brown Rice</i>	\$3

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Sushi & Sashimi

Assorted Chef Selection Sashimi In Igloo Style Ice (12 pieces) **\$30**

<i>Sushi (2 pcs) / Sashimi (4 pcs)</i>		<i>Sushi (2 pcs) / Sashimi (4 pcs)</i>	
<i>Egg (Tamago)</i>	\$5 / \$9	<i>Shrimp (Ebi)</i>	\$6 / \$10
<i>Squid (Ika)</i>	\$5 / \$9	<i>Sweet Shrimp (Amaebi)</i>	\$8 / \$15
<i>Albacore (Shiro Maguro)</i>	\$6 / \$10	<i>Bay Scallop (Hotategai)</i>	\$6 / \$10
<i>Tuna (Maguro)</i>	\$6 / \$10	<i>Scallop (Hotate)</i>	\$7 / \$12
<i>Bluefin Tuna (Toro)</i>	\$10 / \$18	<i>Halibut (Hirame)</i>	\$6 / \$10
<i>Yellowtail (Hamachi)</i>	\$6 / \$10	<i>Salmon (Syake)</i>	\$6 / \$10
<i>Amberjack (Kanpachi)</i>	\$7 / \$12	<i>Salmon Egg (Ikura)</i>	\$6 / \$10
<i>Fresh Water Eel (Unagi)</i>	\$6 / \$10	<i>Smelt Egg (Tobiko)</i>	\$6 / \$10
<i>Sea Eel (Anago)</i>	\$6 / \$10	<i>Octopus (Tako)</i>	\$6 / \$10
<i>King Crab (Kani)</i>	\$8 / \$15	<i>Spanish Mackerel (Aji)</i>	\$6 / \$10
<i>Mackerel (Saba)</i>	\$6 / \$10	<i>Sea Urchin (Uni)</i>	\$8 / \$15

No Rice Rolls

Geisha Lips Tuna, Shrimp, Crab, Avocado, Daikon Sprouts and Tobiko, Cucumber **\$12**

Ocean's 3 Crab, Scallops, Shrimp, Avocado, Cucumber, Lettuce and Tobiko **\$12**

Light Rice Wraps

Rocket Rock Shrimp, Scallops, Cucumbers, Negi, Chile Sauce **\$12**

King Crab Spicy Tuna, Tenkatsu (Tempura Flakes), Cucumber, Lettuce **\$14**

Lobster Spicy Tuna, Tenkatsu (Tempura Flakes), Cucumber, Lettuce **\$15**

Geisha House Sushi Rolls

Call "911" Spicy Tuna Spicy Tuna, Cucumber **\$7**

Premium California Roll Crab, Avocado, Cucumber **\$7**

Green Lawn Cucumber, Asparagus, Burdock Root, Avocado **\$7**

Vegetable Tempura Light Mixed Vegetable Tempura **\$8**

Chicken Teriyaki Toasted Sesame Seeds, Butter Lettuce, Scallions **\$8**

The Hollywood Crab, Avocado, Cucumber Tempura Style **\$9**

Pink Lady Bubu Arare Shrimp, Cucumber, Gold Tobiko, Spicy Crab with Eel Sauce **\$10**

Dynamite Assorted Seafood Drizzled with a Spicy Cream Sauce **\$10**

Frightened Geisha Spicy Tuna, Salmon, Cucumber **\$10**

The Cowboy Filet of Beef, Asparagus, Scallion, Cream Cheese **\$12**

Heaven Chopped Toro, Special Tuna, Spicy Tuna, Cucumber **\$12**

Ocean Dragon Shrimp, Crab, Eel, Avocado, Gold Tobiko **\$12**

Over the Rainbow Salmon, Yellowtail, Tuna, Albacore, Shrimp, Avocado **\$12**

The Chesapeake Bay Soft-Shell Crab, Light Tempura, Lettuce, Cucumber **\$12**

Red Samurai Spicy Tuna, Cucumber, Avocado, Tuna, Tomatoes, Serranos, Vinaigrette **\$14**

Kobe Iron Roll Spicy Crab, Tempura Flake, Nori, Kobe Steak, Tobiko, Cucumber **\$14**

Surf and Turf Lobster, Filet Mignon, Sweet Sesame Miso Sauce **\$18**