



KARUTO

DINNER MENU



Our Expert **KARUTO** Chefs Prepare, from Appetizer to Entree,
Your Delicious Dinner at Authentic Teppan Yaki Tables



A LA CARTE **KARUTO** FRIED RICE

A Tasty Serving of Our Special Fluffy, White Rice, Delicately Seasoned, Lightly Garnished and Cooked with a Deliciously Unique Sauce.

We'll Prepare and Serve it to You Following Your Entree
2.95



SAKE BOMB

BEVERAGES

- Soft Drinks.....2.75
 - Iced Tea.....2.75
 - Coffee.....2.75
 - O-Cha Hot Tea Pot.....2.00
- (no charge for refills on the above items)
- Japanese Hot Sake.....8.00
 - Japanese Hot Sake, Large.....14.00
 - Japanese Cold Sake (Ginjo)....13.50
 - Nigori Cold Sweet Sake.....13.00
 - Plum Wine.....4.75

Cocktails, Beer and Wine
Refer to Your Beverage List or Waitress

APPETIZERS

- Appetizer Shrimp.....7.50
- Appetizer Scallops.....8.25
- Scallops Tempura.....10.25
- Vegetable Tempura.....7.00
- Shrimp Tempura, Small Basket..10.25
- Large Basket..13.50
- Beef Tataki.....7.50
- Tuna Tataki.....7.50

A LA CARTE

A La Carte is Available for Your Dining Enjoyment

- Lobster Tail
- Sushi
- Sashimi

Please See Sushi Menu for Full List

DESSERTS

- Ice Cream or Sherbet.....3.00
 - Mandarin Oranges.....3.50
 - Cheesecake.....4.50
 - Japanese Ice Cream.....4.50
 - Chocolate Cake.....5.50
 - Sunshine Special.....5.00
- Choice of Sherbet or Ice Cream,
Topped with Mandarin Oranges

DINNER SET-UP (Sharing Service) **KARUTO** Soup, Salad, Japanese Vegetables, and **KARUTO** Style Rice - Plus an Extra Plate to Share Any Entree.....9.75

ALL **KARUTO** DINNERS INCLUDE THE FOLLOWING

Soup

A Tasty Start to Your Meal - Clear Broth Flavored with Scallions and Sliced Mushrooms

Salad

A Mixed Tossed Salad Served with Our Secret **KARUTO** Dressing

Yasai

Japanese Fresh Vegetables, Lightly Seasoned Fresh Vegetables, Cooked Hibachi Style at Your Table

Appetizer Shrimp

Our Dazzling, Dancing Hibachi Shrimp Appetizer - a **KARUTO** Specialty

Go-Han

Steamed Pearl Rice, Shining White Jewels of Tender Rice That Add a Traditional Flavor to Your Meal

ENTREES

- HIBACHI CHICKEN**.....18.50
Tender Pieces of Chicken Cooked with Sesame Seeds
- HIBACHI STEAK**.....26.00
The Chef's Special Sirloin Prepared Hibachi Style at Your Table
- HIBACHI SHRIMP**.....26.00
Large Shrimp Prepared With Mushrooms, Hibachi Style

- HIBACHI FILET MIGNON**.....30.00
The Most Tender Piece of Fillet Mignon Grilled with Special Delicate Seasoning
- KARUTO SCALLOPS**.....26.00
Large Hibachi Style Scallops with Special Seasoning
- HIBACHI SALMON**.....24.00
Fresh Salmon Grilled Hibachi Style
- KARUTO GRILLED TUNA**.....24.00
Fresh Tuna Grilled Hibachi Style

KARUTO FAMOUS COMBINATIONS

KAI-SEN...28
Combination of Hibachi Shrimp and Hibachi Style Scallops, Cooked in Tandem and Served with Mushrooms

SHRIMP AND STEAK...29
A Delicious Combination of Hibachi Shrimp and Sirloin Steak

SAMURAI...28
Try Two Dinners at One Time - Our Hibachi Chicken and Sirloin Steak Combination

FILET MIGNON & DEEP SEA SCALLOPS...31
The Most Tender Piece of Grilled Filet Mignon with Large Deep Sea Scallops

FILET MIGNON & SHRIMP...30
The Most Tender Piece of Grilled Filet Mignon with Large Hibachi Shrimp

KARUTO CHILDREN'S MENU

- KARUTO** KODOMO CHICKEN...13
- KARUTO** KODOMO STEAK...15
- KARUTO** KODOMO SHRIMP...15

A Complete Meal for Children Who are 12 and Under

★ All **KARUTO** Selections are Prepared MSG (Monosodium Glutamate) Free



BANQUET FACILITIES

Experience an Enchanting Touch of Japan for Your Next Meeting or Special Occasion. Contact **KARUTO** for the Most Convenient and Exciting Banquet Arrangements

KARUTO GIFT CERTIFICATES

Available at Cashier,
a **KARUTO** Gift Certificate Makes a Perfect Gift.

TIPS AND GRATUITIES

According to Japanese Custom, Your Tip Will be Shared Equally by Your Chef and Waitress. Your Check Does Not Include Tips or Gratuities

MINIMUM SERVICE 8.50 PER PERSON

NO PERSONAL CHECKS
CREDIT CARDS - AX/DC/MC/VI/DISCOVER

SPECIAL OCCASION CEREMONY - 9.50

If tonight is a birthday, anniversary, or any special occasion, we'd like to help you celebrate by adding a unique **KARUTO** touch. We'll prepare your choice of cheesecake or chocolate cake for you and we'll capture the joyous spirits of this occasion forever. We'll photograph you and your companions and present it to you in a **KARUTO** memento. One photograph with the special occasion.

Additional photograph - 4.50

KARUTO

JAPANESE HOUSE OF STEAKS

WEST END
8052 W. Broad Street
Richmond, VA 23294
Telephone 804-747-9573



KARUTO DINNER MENU

FROM THE SUSHI BAR

What is *SUSHI*? It's thinly sliced fresh seafood on top of special seasoned rice. Why raw fish? Because it is the best way to eat fresh fish. It tastes very delicate and it's healthy too. One piece of tuna has approximately 15 calories. We don't know about hamburger, but we know how fish should be.

MAKI-SUSHI

Fresh Seafood and Other Items Rolled with Seasoned Rice and a Seaweed Wrap

- KAPPA-MAKI (Cucumber Roll)
- TAMAGO-MAKI (Egg Roll)
- KARUTO** ROLL (Shrimp, Mushroom and Cuke)
- SALMON SKIN ROLL
- SAKE-MAKI (Salmon Roll)
- CALIFORNIA ROLL (Crab and Avocado)
- HAMACHI ROLL (Yellowtail)
- TEKKA-MAKI (Tuna Roll)
- UNAGI-MAKI (Fresh Water Eel Roll)
- FUTO-MAKI (Big Roll)

SASHIMI

Thinly Sliced Fresh Raw Fish and Other Seafood Served with Soy Sauce and Horseradish

- * SAMPLER
- * REGULAR
- * DELUXE

SUSHI ASSORTMENTS

- (Chef's Choice)
- SAMPLER
- REGULAR DINNER
- DELUXE DINNER

NIGRI-SUSHI

Thinly Sliced Filets of Fresh Fish Atop Seasoned Rice, Served with Horseradish and Soy Sauce

- TAMAGO (Egg Omelette)
- KANI (Crab)
- * SABA (Mackerel)
- EBI (Shrimp)
- * TAKO (Octopus)
- * MIRUAGAI (Giant Clam)
- * CONCH
- * IKA (Squid)
- * KAZUNOKO (Herring Roe)
- TOBIKO (Flying Fish Eggs)
- SAKE (Smoked Salmon)
- * MAGURO (Tuna)
- * HAMACHI (Yellowtail)
- UNAGI (Fresh Water Eel)
- * IKURA (Salmon Roe)
- * UNI (Sea Urchin)

SUSHI SALAD

- * TAKO-SU (Octopus)
- KANI-SU (Crab)

KARUTO SPECIAL DRINKS

Try Our Special **KARUTO** Cocktail or One of the Following Drinks in a Japanese Porcelain Mug that is Yours to Keep and Take Home with You

BANZAI
A Mystical Blend of Vodka, Southern Comfort, Creme de Noyaux, and Pineapple Juice

BLUE LAGOON
An Exotic Blend of Rum, Blue Curacao, Creme de Banana and Orange Juice

KANPAI
A Cheerful Blend of Amaretto, Kahlua, Orange Juice and Grenadine



* Consuming raw or undercooked seafood or shellfish may increase your risk of foodborne illness.