

Cold Dishes

Hollywood Four Stars Tuna, hamachi, salmon and albacore with Geisha House signature sauce	\$15
Maguro Horenso Seared tuna with blanched spinach, grape tomatoes, and fried onions	\$16
Kanpachi Serrano Hawaiian baby yellowtail with yuzu-lemon ponzu sauce (also available with Hamachi)	\$16
Tuna Tataki Sashimi with Ponzu – Shereen's Favorite	\$14
Yuzu Ceviche of Whitefish and Jalapeno	\$12
Maguro Carpaccio Salad Seared premium tuna and organic arugula topped with shavings of Parmesan	\$14
Organic Mixed Greens with Soy Ginger Dressing	\$8
Albacore Carpaccio Sashimi slices of fresh Pacific White Tuna garnished with jalapeño ponzu	\$12
Pacific Tuna with Crispy White Onions – Lonnie's Favorite Drizzled with Asian mustard	\$14
Uni Shooter Double Shooter	\$12
Tuna Sashimi with Unagi Sauce and Fuji Apple on Crispy Wonton (6 pieces)	\$14
Maguro Spicy Taru-Taru Crispy Rice (4 pieces) – People's Choice Select grade of tuna served on a bed of crispy toasted rice	\$16
Kobe Beef Carpaccio Lightly seared with tartar in the middle, garnished with arugula, grape tomato, wasabi, tobiko and negi	\$42

Hot Dishes

Black Cod – Chef's Selection Saikyou yaki <i>Geisha House style</i> ; marinated in miso and garnished with yamagobo	\$16
Grilled Alaskan Salmon Teriyaki	\$14
Sautéed Calamari – Mike's Favorite	\$11
Grilled Mongolian Lamb Chop (3 pieces) Sweet miso and cucumber salad	\$18
Grilled Chicken Yaki Organic breast and leg served with sea salt, yuzu citrus and crushed Japanese pepper	\$14
Baby Japanese Eggplant with Two Sauces – Vegetarian Sweet miso and scallion creamy spicy	\$9
Grilled Alaskan King Crab Leg (4 pieces) Yuzu-citrus butter sauce	\$22
Grilled Filet Mignon Steak 6 oz. Soy, garlic and sesame dipping sauce	\$22
Grilled Prime Filet of Kobe Beef 8 oz. Soy, garlic and sesame dipping sauce with freshly grated mountain wasabi	\$42
Grilled Kobe Ribeye Steak 10 oz. – Chef's Selection Asian barbecue dipping sauce, garnished with sautéed asparagus	\$42

On parties of 8 or more, an 18% gratuity will be added to the bill

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

Ocean's 3	\$11
Crab, scallops, shrimp, avocado, cucumber, lettuce and tobiko	
Maine Lobster	\$10
Steamed and laced with creamy spicy sauce	
Baked Crab	\$8
Fresh snow crab and cream	
Baby Bay Scallop	\$7
Creamy spicy sauce	
Marilyn Monroll (Made with rice paper)	\$9
Salmon tempura, light chile spices and avocado	

Agemono (Tempura)

All served with a selection of our special sauces

Rock Shrimp Tempura	\$12
Creamy spicy and ponzu sauces	
Fried Calamari Karage Style	\$8
Squid with spicy sauce and sea salt	
Chicken Karage	\$10
With spicy and sweet 'n sour sauces	
Mixed Tempura	\$14
Shrimp and vegetables	
Vegetable Tempura	\$10
Soft Shell Crab Tempura	\$14
6 pieces with ponzu sauce	

Udon Noodles

With Beef	\$16
With Shrimp Tempura	\$14
With Vegetables	\$12

Geisha House Oden \$18

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.

~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)	\$26
Chicken, beef, salmon, asparagus and tofu-tomato	
Beef (3 skewers)	\$12
Filet mignon, asparagus, salt & pepper with a Teriyaki glaze	
Chicken (3 skewers)	\$9
Tender chicken breast, teriyaki, salt & pepper, and sesame seeds	
Fish (3 skewers)	\$12
Salmon with ginger sauce	
Bacon & Cherry Tomatoes (3 skewers)	\$7
With ponzu and creamy spicy sauces	
Vegetables (3 skewers)	\$9
Asparagus, cherry tomato, tofu and 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	\$5
Yaki Onigiri	\$6
Grilled rice on a stick with sweet soy sauce	
Bowl of White or Brown Rice	\$3

Sushi & Sashimi

	Sushi / Sashimi		Sushi / Sashimi
Albacore (Shiro Maguro)	\$6 / \$10	Scallop (Hotate)	\$7 / \$12
Tuna (Maguro)	\$8 / \$14	Egg (Tamago)	\$5 / \$10
Yellowtail (Hamachi)	\$6 / \$10	Halibut (Hirame)	\$8 / \$14
Toro	\$10 / \$18	Salmon (Syake)	\$6 / \$10
Sweet Shrimp (Amaebi)	\$10 / \$18	Salmon Egg (Ikura)	\$7 / \$12
Fresh Water Eel (Unagi)	\$6 / \$10	Sea Urchin (Uni)	\$10 / \$18
Sea Water Eel (Anago)	\$6 / \$10	Smelt Egg (Masago)	\$6 / \$10
King Crab (Kani)	\$10 / ---	Octopus (Tako)	\$6 / \$10
Mackerel (Saba)	\$6 / \$10	Bay Scallop (Hotategai)	\$6 / \$10
Squid (Ika)	\$6 / \$10	Spanish Mackerel (Aji)	\$7 / \$11
Shrimp (Ebi)	\$7 / \$11	Hawaiian Amberjack (Kanpachi)	\$7 / \$11
Live Conch	\$8 / \$14		

No Rice Rolls

Geisha Lips Tuna, shrimp, crab, avocado, daikon sprouts and tobiko, wrapped in cucumber	\$13
Ocean's 3 Crab, scallops, shrimp, avocado, cucumber, lettuce and tobiko	\$12

Light Rice Wraps

King Crab Spicy tuna, tenkatsu (tempura flakes), cucumber and lettuce	\$15
Lobster Spicy tuna, tenkatsu (tempura flakes), cucumber and lettuce	\$15
Rocket Rock shrimp, scallops, cucumber, negi, and chile sauce	\$15

Geisha House Sushi Rolls

Heaven Chopped toro, special tuna, spicy tuna and cucumber	\$14
Red Samurai Spicy tuna and cucumber topped with avocado, tuna, grape tomatoes, Serrano peppers, and vinaigrette	\$16
Ocean Dragon Shrimp, crab, eel, avocado, lettuce, daikon sprouts and gold tobiko	\$13
Call "911" Spicy Tuna Spicy tuna and cucumber	\$9
Premium California Roll	\$9
The Hollywood Fresh crab tempura, avocado and cucumber	\$12
Pink Lady Bubu arare shrimp, cucumber, gold tobiko and spicy crab with eel sauce	\$10
The Cowboy Filet of beef, asparagus, scallion and cream cheese	\$10
Frightened Geisha Spicy tuna and cucumber with torched salmon on top	\$13
Chicken Teriyaki Toasted sesame seeds, butter lettuce and scallion	\$12
Over the Rainbow Salmon, yellowtail, tuna, albacore and shrimp	\$12
Dynamite Assorted seafood drizzled with a spicy cream sauce	\$10
The Chesapeake Bay Soft-Shell Light tempura, lettuce and cucumber	\$12
Vegetable Tempura Light mixed vegetable tempura – <i>Vegetarian</i>	\$12
Green Lawn Cucumber, asparagus, burdock root and fresh wasabi wrapped in avocado– <i>Vegetarian</i>	\$10
Surf and Turf Lobster, filet mignon and sweet sesame miso sauce	\$22