



## Hibachi Dinner

Your exquisite meal begins with clear soup, green salad, shrimp appetizer, vegetable and fried rice. Each dinner is prepared at your teppanyaki table in the finest Japanese bar by our chef & complemented by our seasoning & exotic sauce.

### Hibachi Solo

H 1. Hibachi Vegetable <i>(No shrimp appetizer)</i>	11.95
H 2. Hibachi Chicken	14.95
H 3. Hibachi Steak	17.95
H 4. Hibachi Shrimp	19.50
H 5. Hibachi Filet Mignon	19.50
H 6. Hibachi Scallop	18.95
H 7. Hibachi Salmon	16.95
H 8. Hibachi Twin Lobster Tail	28.95

### Hibachi Combination

H 9. Hibachi Chicken & Shrimp	18.50
H10. Hibachi Chicken & Salmon	18.50
H11. Hibachi Chicken & Scallops	18.50
H12. Hibachi Steak & Chicken	18.50
H13. Hibachi Steak & Shrimp	20.95
H14. Hibachi Shrimp & Scallop	20.95
H15. Hibachi Filet Mignon & Scallop	22.95
H16. Hibachi Filet Mignon & Chicken	20.50
H17. Hibachi Filet Mignon & Shrimp	21.50
H18. Hibachi Lobster & Steak	29.95
H19. Hibachi Seafood Deluxe <i>Lobster tail, shrimp &amp; scallop</i>	32.95
H20. Side Order Noodle	4.95
H21. Side Order Fried Rice	4.95

## Kid's Menu

For Children Under 10 • without Shrimp Appetizer

H22. Hibachi Chicken	8.00
H23. Hibachi Shrimp	8.00
H24. Hibachi Steak	8.00
H25. Hibachi Salmon	8.00

### Desserts & Drinks

1. Ice Cream <i>(Green tea, vanilla, red bean)</i>	2.50
2. Soda	1.99
3. Coffee	1.99
4. Fried Banana	3.95
5. Fried Ice Cream	3.95
6. Cheese Cake (Regular or Fried)	3.95
7. Mochi Ice Cream (2) <i>(Sticky marshmallow with ice cream filling, vanilla, black sesame, red bean, strawberry)</i>	3.50



For your convenience, an 15% gratuity is added to all parties of 6 or more. The chefs and wait staff pool their tips. 15% gratuity will be appreciated at hibachi table.

SHIBUYA SINO GRAPHIC INC. 212.374.1848 #R0849 3/15

## Lunch Special

Monday - Saturday: 11:00am - 3:00pm (Except Holiday)  
Served w. Miso Soup or Salad  
Choose 2 Rolls \$7.95 • Choose 3 Rolls \$10.95

Avocado Roll	Spicy Salmon Roll
Tuna Roll	Alaskan Roll
Spicy Tuna Roll	California Roll
Philly Roll	Boston Roll
Cucumber Roll	Classic Roll
Salmon Roll	Eel Cucumber Roll

### Lunch Box Special

Served with Rice, Miso Soup or Salad

L 1. Tofu Teriyaki	6.95
L 2. Vegetable Teriyaki	6.95
L 3. Chicken or Beef Teriyaki	8.95
L 4. Salmon Teriyaki	8.95
L 5. Beef Negimaki	8.95
L 6. Shrimp Tempura	8.95

### Hibachi Lunch

All include served clear broth onion soup or salad, hibachi vegetable, fried rice, ginger and seafood sauce.

HL1. Hibachi Chicken	8.50
HL2. Hibachi Salmon	8.95
HL3. Hibachi Filet Mignon	10.95
HL4. Hibachi Shrimp	9.95
HL5. Hibachi Scallops	9.95
HL6. Hibachi Vegetable	7.50
HL7. Hibachi Steak	9.50

### Hibachi Lunch Combo

HL8. Hibachi Beef & Chicken	9.95
HL9. Hibachi Filet Mignon & Shrimp	11.95
HL10. Hibachi Chicken & Shrimp	9.95
HL11. Hibachi Steak & Shrimp	10.50



# KUGO

JAPANESE STEAK HOUSE HIBACHI & SUSHI BAR

1723 Quentin Road  
Lebanon, PA 17042

*(K-Mart Shopping Center One Block from Lebanon Plaza)*

TEL.: (717) 376-1888

FAX: (717) 376-0888

*Private Party Room Available*

### OPEN HOURS:

Lunch: Mon.-Sat.: 11:00am-3:00pm

Dinner: Mon.-Thurs.: 4:30pm-10:00pm

Fri.-Sat.: 4:30pm-11:00pm

Sunday: 12:00noon-10:00pm







### Appetizer From Kitchen

### Sushi Special Entree

### Complete Meal From Kitchen

### Chef's Special Roll

1. **Edamame** 4.50  
*Japanese Soybean*
2. **Yakitori** 4.50  
*Grilled chicken with green pepper and onion on skewer.*
3. **Gyoza** 4.50  
*Japanese pan-fried dumpling*
4. **Shumai** 4.95  
*Steamed shrimp dumpling.*
5. **Harumaki** 4.50  
*Japanese spring rolls*
6. **Age Tofu** 4.50  
*Fried bean curd.*
7. **Vegetable Tempura** 4.95  
*Batter-fried zucchini tempura broccoli, sweet potato with home-made tempura sauce.*
8. **Kushiyaki** 5.95  
*Marinated beef on skewer.*
9. **Beef Tataki** 6.95  
*Raw beef with ponzu sauce.*
10. **Soft Shell Crab** 7.95  
*Gently fried soft shell crab w. special sauce.*
11. **Dynamite** 7.95  
*Broiled scallop, mushroom, crab meat & mayonnaise.*
12. **Beef Negimaki** 7.95  
*Broiled beef and scallions rolled in teriyaki sauce.*
- 12a. **Fried Oyster (3)** 4.50

### From Sushi Bar

- 13.\* **Sushi Appetizer (5pcs)** 6.95
- 14.\* **Sashimi Appetizer (7pcs)** 8.95  
*Sliced tuna, salmon & white fish.*
- 15.\* **Sunomono** 7.95  
*Assorted sashimi in vinegar sauce.*
16. **Tako Ra** 6.95  
*Sliced octopus in ponzu sauce.*
- 17.\* **Tuna or Salmon Tartaki** 8.00  
*Sliced of tuna or salmon in ponzu sauce.*

### Soup & Salad

18. **Miso Soup** 2.50  
*with bean curd, seaweed and scallion.*
19. **Clear Soup** 2.50  
*with mushroom, and scallion.*
20. **House Salad** 2.95  
*Iceberg lettuce, tomato and cucumber with home dressing.*
21. **Crabmeat Salad** 4.50  
*Crab meat, iceberg lettuce, tomato and cucumber with home dressing.*
22. **Seaweed Salad** 4.50  
*Green seaweed seed marinated in sweet & sour sauce.*
23. **Chuka Idako** 6.95  
*Marinated baby octopus with seaweed salad.*
- 23a. **Kani Salad** 4.50  
*Crabmeat, and julienne cucumber mixed with Japanese and flying fish roe*

- Served w. Miso Soup
- 24.\* **Chirashi** 16.95  
*Assortment of raw fish over sushi rice*
  - 25.\* **Maki Lover's** 13.95  
*California roll, tuna roll & salmon roll*
  - 26.\* **Spicy Combination** 15.95  
*Spicy tuna, spicy salmon & spicy yellowtail*
  27. **Unagi Don** 15.95  
*Broiled eel on rice*
  28. **Vegetable Sushi** 14.50  
*7 pcs of sushi vegetable roll*
  - 29.\* **Sushi Deluxe** 18.95  
*8 pcs of sushi, 1 California roll*
  - 30.\* **Sashimi Deluxe** 29.95  
*16 pcs our chef special assorted sashimi*
  - 31.\* **Sushi & Sashimi** 39.95  
*4 pcs sushi, 14 pcs sashimi & 2 our chef special roll*
  - 32.\* **Mothey Cruise** 49.95  
*Assorted sushi & sashimi for two served on a boat*

### Sushi A La Carte

- Served 2 pcs per order
- #### Raw Fish
- S 1.\* **Tuna (Maguro)** 4.50
  - S 2.\* **Salmon (Sake)** 4.00
  - S 3.\* **Yellowtail (Hamachi)** 4.50
  - S 4.\* **Mackerel (Saba)** 3.50
  - S 5.\* **Red Snapper (Iai)** 4.00
  - S 6.\* **Fluke (Hiirame)** 4.00
  - S 7.\* **Scallop (Hotategai)** 4.00
  - S 8.\* **Salmon Roe (Ikura)** 4.00
  - S 9.\* **Squid (Ika)** 3.50
  - S 10.\* **White Tuna (Shiro Maguro)** 4.50

- #### Cooked Fish
- S 11. **Crab Stick (Kani Kama)** 3.50
  - S 12. **Shrimp (Ebi)** 3.50
  - S 13. **Sweet Shrimp (Botan Ebi)** 6.95
  - S 14. **Egg Cake (Tamago)** 3.50
  - S 15. **Bean Curd (Anari)** 3.00
  - S 16. **Eel (Unagi)** 4.50
  - S 17. **Red Clam (Hokkigai)** 3.50
  - S 18. **Baby Octopus (Idako)** 3.50
  - S 19. **Smelt Roe (Masago)** 3.50
  - S 20. **Sea Eel (Anago)** 5.00
  - S 21. **Smoke Salmon (Kunsei Sake)** 4.00

- Served with Miso Soup, Salad & White-Rice
- ### Teriyaki
- Traditional broiled tender meat or seafood w. tasty teriyaki sauce.
33. **Tofu Teriyaki** 10.95
  34. **Chicken Teriyaki** 14.95
  35. **Salmon Teriyaki** 16.95
  36. **Shrimp Teriyaki** 16.95
  37. **Eel Teriyaki** 16.95
  38. **Steak Teriyaki** 16.95
  39. **Vegetable Teriyaki** 12.95
  40. **Shrimp & Steak Teriyaki** 17.95
  41. **Shrimp & Chicken Teriyaki** 16.95
  42. **Shrimp & Scallop Teriyaki** 17.95
  43. **Filet Mignon Teriyaki** 19.95
  44. **Seafood Teriyaki** Lobster tail, scallop, shrimp, salmon 24.95

- ### Nabemono
- Thick White Wheat Noodles
45. **Yaki Udon** 12.95  
*Stir fried noodles w. vegetable & chicken.*
  46. **Nabeyaki Udon** 11.95  
*Noodles w. chicken, egg and vegetable in hot pot dish.*
  47. **Tempura Udon** 13.95  
*Shrimp & vegetable tempura in hot fish broth.*
  48. **Yose Nabe** 15.95  
*A gathering of fish, clam, crab meat, scallop, shrimp, bean curd and in delicious broth.*
  49. **Seafood Udon** 16.95  
*Noodle with shrimp, scallop, crabmeat and veggies sauteed in sesame sauce.*
  50. **Power Skewer** 18.95  
*Grilled shrimp, scallop, beef and chicken on skewers in miso sauce.*

- ### Tempura
- Coated in a Light Batter & Gently Deep Fried w. Tempura Sauce on the Side
51. **Vegetable Tempura** 10.95
  52. **Chicken & Vegetable Tempura** 14.95
  53. **Shrimp & Vegetable Tempura** 15.95
  54. **Seafood & Vegetable Tempura** 16.95

- 55.\* **Snow Roll** 10.95  
*Spicy tuna roll top with spicy white tuna & crunch, caviar.*
- 56.\* **Emmons Roll** 7.95  
*Fresh salmon, tempura flakes, cucumber, avocado, caviar and asparagus.*
57. **Eastern Roll** 6.95  
*Battered fried shrimp, avocado, cucumber*
58. **Kugo Special Roll** 7.95  
*Octopus, shrimp, lettuce, squash, avocado and mayonnaise.*
59. **Bay Ridge Roll** 8.95  
*Batter-fried with eel & cream cheese.*
- 60.\* **Moscow Roll** 8.95  
*Tuna, fresh salmon, yellowtail, avocado and caviar wrapped with cucumber.*
61. **Crazy Roll** 8.95  
*Batter-fried with fluke, salmon, crabmeat, omelet and caviar.*
62. **Dancing Eel Roll** 9.95  
*Toasted eel, avocado, cucumber, caviar, cream cheese*
- 63.\* **Thunder Roll** 8.95  
*Avocado, cucumber, caviar and topped with tuna.*
64. **Remix Vegetable Roll** 7.95  
*Shiitake mushroom, squash, avocado, cucumber and pickled radish.*
- 65.\* **Sunshine Roll** 5.95  
*Tuna, yellowtail and cucumber.*
- 66.\* **Fishman Roll** 6.95  
*Salmon, asparagus, avocado, mayonnaise, cucumber and onion.*
- 67.\* **New Century Roll** 9.95  
*Shrimp, eel, crabmeat, avocado, asparagus, topped with salmon and white fish.*

- ### Roll or Hand Roll
68. **Avocado Roll** 3.50
  69. **Cucumber Roll** 3.50
  70. **Pickled Radish Roll** 3.50
  71. **Shiitake Roll** 3.95  
*Shiitake mushroom, cucumber*
  72. **California Roll** 4.25  
*Crabmeat, avocado, cucumber*
  - 73.\* **Tuna or Salmon Roll** 4.25
  - 74.\* **Yellowtail and Scallion Roll** 4.25
  75. **New York Roll** 4.50  
*Toasted salmon skin, cucumber*
  76. **Alaskan Roll** 4.50  
*Smoked salmon, avocado, cucumber*
  77. **Boston Roll** 4.50  
*Shrimp, cucumber*
  - 78.\* **Classic Roll** 4.50  
*Tuna, avocado, cucumber*
  79. **Philly Roll** 4.50  
*Smoked salmon, cucumber, cream cheese*
  80. **Eel and Cucumber Roll** 4.95
  - 81.\* **Spicy Salmon Roll** 5.50
  - 82.\* **Spicy Tuna Roll** 5.50
  - 82a\* **Spicy Crab Roll** 5.95
  83. **Rock "N" Roll** 5.95  
*Toasted eel & salmon skin, avocado, cucumber.*
  84. **Dragon Roll** 7.95  
*Toasted eel & cucumber wrapped in avocado.*
  85. **Futo Maki** 11.95  
*Crabmeat, omelet, avocado, cucumber, squash, burdock, fish powder*

- ### House Specials
86. **Momoyama Roll** 9.95  
*Sauteed mushroom, cucumber, avocado, caviar, topped with eel.*
  87. **Spider Roll** 8.95  
*Deep-fried soft shell crab, avocado, cucumber with caviar.*
  - 88.\* **Rainbow Roll** 9.95  
*Avocado, topped with tuna, fluke, salmon and caviar.*
  - 89.\* **Passion Roll** 6.50  
*Yellowtail, avocado, and cucumber.*
  90. **TNT Roll** 9.95  
*Salmon, avocado, cream cheese, deep-fried*
  91. **Godzilla Roll** 12.95  
*Lobster and crabmeat wrapped in soybean paper*
  - 92.\* **Banana Roll** 7.95  
*Deep-fried banana, topped with spicy tuna.*
  93. **Eel Special Roll** 11.95  
*Shrimp tempura, crabmeat, topped with eel.*
  - 94.\* **Tuna Lovers Roll** 10.95  
*Spicy tuna, tempura crunch, topped with peppered tuna, caviar, and special sauce.*
  - 95.\* **Manhattan Roll** 10.95  
*Spicy tuna, shrimp tempura, cucumber.*
  - 96.\* **Fantastic Roll** 9.95  
*Tuna, yellowtail, salmon, avocado, with a variety of caviar.*
  97. **Good Time Roll** 9.95  
*Shrimp, crab stick, avocado, cream cheese, deep fried and topped with sauce.*
  98. **Banzai Roll** 6.95  
*Chicken tempura topped with avocado.*
  99. **Hungry Roll** 9.95  
*Salmon, crab stick, cream cheese, avocado, lightly fried.*
  - 100.\* **Spicy Friend Roll** 10.95  
*Spicy crabmeat, seaweed salad, topped with tuna.*
  - 101.\* **Blackjack Roll** 10.95  
*Eel, avocado, topped with salmon and black caviar.*
  - 102.\* **Tiger Roll** 9.95  
*Salmon, yellowtail, avocado, topped with peppered tuna and caviar.*
  103. **White Dragon Roll** 10.95  
*Avocado, crab stick, cucumber, eel, wrapped in soybean paper*
  - 104.\* **Winter Roll** 9.95  
*Salmon, tuna, white fish, avocado, topped with tempura crunch*
  105. **Special Salmon Roll** 11.95  
*California, topped with slightly grilled salmon and sauce*
  106. **Dynamite Roll** 10.95  
*Spicy crabmeat, avocado, topped with lobster salad*
- Any Roll with Caviar Add \$0.75**  
 \*Consuming raw or under cooked meats, seafood, poultry, shellfish or eggs may increase your risk to foodborne illness.  
 \*These items may contain raw fish.