

GEISHA HOUSE

LUNCH MENU

Soup and Salads

Edamame or Shishito Peppers	\$5
Organic Mixed Greens with Soy Ginger Dressing	\$7
Miso Soup with Tofu & Green Onions	\$4
Miso Soup with Shiitake Mushrooms	\$6
Miso Soup with Fresh Crab Leg	\$10
Vegetarian Sushi Roll and Salad - Served With Cucumber And Miso Soup	\$10

Bowl (Don)

Served With Miso Soup and Salad

Chicken Yaki - Grilled Breast & Leg	\$9
Chicken Karage with Spicy & Sweet Sauce	\$10
Grilled Steak	\$12

Combinations

Served with Miso Soup, Salad, and Rice

Chicken Robata and Vegetable Tempura	\$12
Beef Robata and Vegetable Tempura	\$13
Chef's Selection Sashimi and Tempura	\$13
Chef's Selection Sashimi and Chicken Robata	\$13
Chef's Selection Sashimi and Beef Robata	\$15

Cold Dishes

Oyster Shooter or Uni Shooter - Double Shooter (Today's Catch)	\$8
Pacific Tuna with Crispy White Onions - Drizzled With Asian Mustard	\$12
Tuna Tataki Sashimi with Ponzu	\$12
Albacore Carpaccio - Sashimi Slices Of Fresh Pacific White Tuna Garnished With House Blend Balsamic Jalapeno Sauce	\$12
Hollywood Four Stars - Tuna, Hamachi, Salmon, And Albacore With Geisha House Signature Sauce	\$14
Maguro Spicy Taru-Taru Crispy Rice (4 pieces) - Select Grade Of Tuna Served On A Bed Of Crispy Toasted Rice	\$12
Kanpachi Serrano - Hawaiian Baby Amberjack With Yuzu-Lemon Ponzu Sauce (Also Available With Hamachi)	\$13
Assorted Chef Selection Sashimi - 9 pieces	\$15

Bento Boxes

Bento Box #1 - California Roll, Chicken Karage, Dumpling, Mixed Green Salad, Miso Soup, & Rice	\$13
Bento Box #2 - Nigiri (Tuna, Albacore, Salmon), Mixed Tempura (2 pieces Shrimp), Seaweed Cucumber Salad, California Roll And 911 Roll (4 pieces each), Chicken Karage, Dumpling (Gyoza), Mixed Green Salad, Miso Soup, And Rice.	\$21

Hot Dishes

Baby Japanese Eggplant with Two Sauces – Vegetarian - Sweet Miso And Creamy Spicy	\$9
Chicken, Salmon, Vegetable, or Bacon & Cherry Tomato Robata	\$7
Beef Robata	\$9
Rock Shrimp Tempura (Choice of Regular or Sweet Miso Glaze) - Creamy Spicy Ponzu Sauce	\$10
Black Cod – Chef's Selection - Saikyo Yaki Geisha House Style; Marinated In Miso And Garnished With Yama Gobo	\$15
Grilled Mongolian Lamb Chop (2 pieces) - Creamy Sesame And Cucumber Salad	\$16
Grilled Alaskan King Crab Leg (12 oz.) - Served With Yuzu-Citrus And Butter Sauce	\$18
Grilled Filet Mignon Steak (6 oz.) - Soy, Garlic And Sesame Dipping Sauce	\$21

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Cold Dishes

Organic Mixed Greens with Soy Ginger Dressing	\$9
Oyster Shooter Double Shooter (Today's Catch)	\$12
Uni Shooter Double Shooter	\$12
Albacore Carpaccio Sashimi Slices Of Fresh Pacific White Tuna Garnished With House Blend Balsamic Jalapeno Sauce	\$14
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	\$14
Pacific Tuna with Crispy White Onions Drizzled With Asian Mustard	\$14
Tuna Tataki Sashimi with Ponzu	\$14
Hollywood Four Stars Tuna, Hamachi, Salmon And Albacore With Geisha House Signature Sauce	\$15
Kanpachi Serrano Hawaiian Baby Amberjack With Yuzu-Lemon Ponzu Sauce (Also Available With Hamachi)	\$15
Sesame Ginger Tuna Premium Tuna Sashimi With Ginger, Soy, Olive, And Sesame Oils	\$15
Kobe Beef Carpaccio Lightly Seared With Tartar In The Middle, Garnished With Arugula, Grape Tomato, Wasabi, Tobiko, And Negi	\$34

Hot Dishes

Baby Japanese Eggplant With Two Sauces - <i>vegetarian</i> Sweet Miso And Creamy Spicy	\$10
Sautéed Calamari	\$12
Grilled Alaskan Salmon Teriyaki	\$13
Grilled Chicken Yaki Organic Breast And Leg Served With Sea Salt, Yuzu Kosho	\$13
Black Cod - <i>Chef's Selection</i> Saikyo Yaki Geisha House Style; Marinated In Miso And Garnished With Yama Gobo	\$17
Grilled Mongolian Lamb Chop (3 pieces) Creamy Sesame And Cucumber Salad	\$17
Grilled Filet Mignon Steak (6 oz.) Soy, Garlic, And Sesame Dipping Sauce	\$22
Grilled Alaskan King Crab Legs (One Pound) Yuzu-Citrus And Butter Sauce	\$23
Grilled Kobe Rib Eye Steak (10 oz.) - <i>Chef's Selection</i> Asian Barbecue Dipping Sauce, Garnished With Sautéed Asparagus	\$37
Grilled Prime Filet of Kobe Beef (8 oz.) Soy, Garlic Sauce With Freshly Grated Mountain Wasabi	\$37

Edamame & Salads

Edamame	\$5
Shishito Peppers Sautéed In Soy And Garlic	\$5
Cucumber Sunomono with Shrimp	\$6
Seaweed-Cucumber	\$7

Special Hand Rolls

Made With Soy Paper

Baby Bay Scallop Creamy Spicy Sauce, Cucumber, Orange Tobiko	\$7
Baked Crab Fresh Crab, Cucumber, Kaiware Sprouts, And Cream	\$8
Marilyn Monroll - <i>Made With Rice Paper</i> Salmon Tempura, Avocado, Kaiware Sprouts, Spicy Sauce	\$9
Maine Lobster Lobster With Creamy Spicy Sauce, Lettuce, Cucumber	\$10

Agemono (Tempura)

All Served With A Selection Of Our Special Sauces

Fried Calamari Karage Style Squid With Creamy Sauce And Sea Salt	\$8
Vegetable Tempura Seasonal Vegetables	\$10
Chicken Karage With Spicy And Sweet Sauce	\$10
Miso Glazed Rock Shrimp	\$11
Rock Shrimp Tempura Creamy Spicy Ponzu Sauce	\$11
Soft Shell Crab Tempura 3 Crabs With Tempura Sauce	\$13
Mixed Tempura Shrimp (2 Pieces) And Seasonal Vegetables	\$13
Lobster Tempura	\$19

Udon Noodles

With Vegetables	\$10
With Beef	\$11
With Shrimp Tempura	\$13
Geisha House Oden <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>	\$18

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

Robata-Yaki

All Served With A Selection Of Our Special Sauces

Bacon & Cherry Tomatoes (3 skewers)	\$7
Vegetables (3 skewers) Asparagus, Cherry Tomato and Tofu, Shiitake Mushrooms	\$9
Chicken (3 skewers) Tender Chicken Breast, Teriyaki, Salt & Pepper, And Real Wasabi In One Piece	\$10
Fish (3 skewers) Salmon With Ginger Sauce	\$11
Beef (3 skewers) Filet Mignon, Asparagus, Salt & Pepper With A Teriyaki Glaze	\$12
Robata World (8 skewers total) Chicken, Beef, Salmon, Asparagus, Tofu-Tomato	\$23

Soup & Rice

Bowl of White or Brown Rice	\$3
Matzo Miso Soup	\$5
Yaki Onigiri Grilled Rice On A Stick With Sweet Soy Glaze	\$5
Miso Soup with Tofu & Green Scallion	\$4
Miso Soup with Shiitake Mushrooms	\$7
Miso Soup with Fresh Crab Legs	\$10

Sushi & Sashimi

	Sushi / Sashimi		Sushi / Sashimi
Fresh Water Eel (Unagi)	\$5 / \$8	Egg (Tamago)	\$4 / \$8
Mackerel (Saba)	\$6 / \$10	Flying Fish Roe (Tobiko)	\$5 / \$8
Shrimp (Ebi)	\$6 / \$10	Salmon (Syake)	\$5 / \$8
Squid (Ika)	\$6 / \$10	Octopus (Tako)	\$6 / \$10
Albacore (Shiro Maguro)	\$7 / \$10	Salmon Egg (Ikura)	\$6 / \$10
Yellowtail (Hamachi)	\$7 / \$10	Scallop (Hotate)	\$6 / \$10
Tuna (Maguro)	\$8 / \$11	Spanish Mackerel (Aji)	\$6 / \$10
King Crab (Kani)	\$10 / ---	Halibut (Hirame)	\$7 / \$11
Sweet Shrimp (Amaebi)	\$10 / \$15	Hawaiian Amberjack (Kanpachi)	\$7 / \$11
Toro	\$10 / \$15	Sea Urchin (Uni)	\$8 / \$15

Light & No Rice Rolls

Rocket Rock Shrimp Tempura, Scallops, Cucumber, Green Onion, An Spicy Suace On Light Rice With Eel Sauce	\$11
Geisha Lips Tuna, Shrimp, Crab, Avocado, Kaiware Sprouts And Orange Tobiko, Wrapped In Cucumber	\$12
King Crab King Crab, Spicy Tuna, Cucumber, Tempura Flakes, On Light Rice, Topped With Eel Sauce	\$12
Lobster Lobster, Spicy Tuna, Cucumber, Tempura Flakes, On Light Rice, Topped With Eel Sauce	\$12
Bentley Spicy Tuna, Salmon, Asparagus, Pickled Ginger Topped With Yellow Grape Tomato and Serrano Peppers	\$13

Geisha House Sushi Rolls

Call "911" Spicy Tuna Spicy Tuna And Cucumber	\$8
Dynamite Assorted Seafood Drizzled With A Spicy Cream Sauce, Scallions, Gold Tobiko, Dots Of Spicy Sauce	\$8
Green Lawn Cucumber, Asparagus, Burdock Root Topped With Avocado	\$8
The Hollywood Crab, Avocado And Cucumber Tempura Style, Topped With Eel Sauce	\$10
The Chesapeake Bay Soft-Shell Deep Fried Soft Shell Crab, Lettuce, Cucumber, And Eel Sauce	\$10
The Cowboy Filet Of Beef, Asparagus, Scallion, Cream Cheese And Topped With Eel Sauce	\$10
Vegetable Tempura Mixed Vegetable Tempura	\$10
Chicken Teriyaki Grilled Chicken, Lettuce, Green Scallions, Topped With Eel Sauce	\$11
Frightened Geisha Spicy Tuna And Cucumber, Topped With Torched Salmon, Tobiko, Spicy Cream Sauce, Eel Sauce	\$11
Naked Roll Scallops, Asparagus, Green Onion, Tobiko, Topped With Salmon And Avocado And Sour Cream Cilantro	\$11
Smokehouse Scottish Smoked Salmon, Velvety Crab Mix, Red Onion	\$11
Spicy Roof Shrimp Tempura, Cucumber, Avocado, Topped With Spicy Tuna And Sweet Sesame Miso Sauce	\$11
Ocean Dragon Shrimp Tempura And Crab, Topped With Fresh Water Eel, Avocado, Gold Tobiko, And Eel Sauce	\$12
Over the Rainbow Crab, Avocado, Cucumber, Topped With Salmon, Yellowtail, Tuna, Albacore, And Shrimp	\$12
White Samurai Spicy Tuna And Cucumber Topped With Albacore, Avocado, Spicy Crab And Ponzu Sauce	\$12
Cherokee Salmon, Cream Cheese, Asparagus, Avocado, Seaweed, Tempura Style With Sweet Wasabi Spicy Sauce	\$13
Red Rocket Shrimp Tempura, Crab Topped With Spicy Tuna And Avocado, Eel Sauce, And Tempura Flakes	\$13
Red Samurai Spicy Tuna And Cucumber Topped With Avocado, Tuna, Grape Tomatoes, Serrano Peppers, And Vinaigrette	\$13
Octopussy Diced Octopus, Spicy Cream Sauce, Scallions, Tobiko, Topped With Avocado, Spicy Tuna, Tempura Flakes	\$13
Geisha's Vice Seared Albacore Atop Spicy Wrap Of King Crab, Roasted Jalapeno, Mushroom, Cucumber, Scallions	\$15
Surf and Turf Lobster, Filet Mignon, Green Scallion, And Sweet Sesame Miso Sauce	\$18

On parties of 8 or more, an 18% gratuity will be added to the bill. Printed on recycled paper.