

# Hibachi Dinner

T1	Vegetable Dinner <i>(Fresh seasonal vegetable cooked with sesame seeds)</i>	16
T2	Tofu with Broccoli	16
T3	Teriyaki Chicken <i>(Chicken cooked with sesame seeds &amp; lemon juice)</i>	18
T4	Hibachi Shrimp	20
T5	Calamari Dinner <i>(Grilled squid with garlic, scallion, salt &amp; pepper)</i>	20
T6	Hibachi Steak <i>(New York cut sirloin steak)</i>	21
T7	Calamari and Chicken	22
T8	Bonsai Scallop <i>(Sea scallop cooked with sesame seeds &amp; teriyaki sauce)</i>	22
T9	Chicken and Shrimp	23
T10	Chicken and Scallop	23
T11	Chicken and Steak	24
T12	Teppanyaki Filet Mignon <i>(Center cut of filet mignon)</i>	24
T13	Hibachi Salmon Fish	24
T14	Steak and Shrimp	25
T15	Steak and Scallop	25
T16	Filet Mignon and Shrimp	28
T17	Chicken, Steak and Shrimp	29
T18	Steak and Lobster	29
T19	Teppanyaki Lobster <i>(Twin lobster tails)</i>	29
T20	Shrimp, Scallop and Lobster	30
T21	Salmon Fish, Scallop and Lobster	30
T22	Filet Mignon, Chicken and Lobster	33



Our great tasting food is presented to you as a complete culinary masterpiece. Begin with crispy salad served with home made ginger dressing.

Followed by shrimp appetizer prepared at your teppanyaki table in front of you by your chef and served with house dipping sauce.

With flashing knives, your chef will slice your entrée into bite-size pieces for your dining pleasure.

Each entrée comes with hibachi vegetables and white rice to complete your dinner.

*(with fried rice on grill at \$1.5 extra)*

*(with noodle on grill at \$3 extra)*



## Kid's Meal (12 years or under)

K1.	Chicken	12
K2.	Steak <i>(Sliced sirloin steak)</i>	13
K3.	Shrimp	13

*Everything will be grilled on hibachi table for your viewing pleasure.*

<b>CHICKEN</b>	<i>with teriyaki sauce.</i>
<b>STEAK</b>	<i>with salt, pepper and soy sauce.</i>
<b>SEAFOOD</b>	<i>with salt, pepper, lemon, vegetable margarine and soy sauce.</i>

### Core Value

We sell the highest quality food.



## Hibachi Lunch

All lunch served from 11:30 am to 3:00 pm.  
 (Exclude Holidays, Christmas Eve & New Year's Eve)  
 Served with miso soup and white rice.  
 Fried rice on grill at \$1.5 extra

H1	Hibachi Vegetable	9
H2	Teriyaki Chicken	9
H3	Hibachi Shrimp	10
H4	Ginji Special (Chicken, shrimp)	11
H5	Calamari and Chicken	11
H6	Sukiyaki Steak	11
H7	Teppanyaki Sirloin Steak	11
H8	Mikado Special (Chicken, steak)	11
H9	Fuji Special (Steak, shrimp)	11
H10	Teppanyaki Filet Mignon	12
H11	Bonsai Scallop	12
H12	Samerai Special (Filet mignon, shrimp)	13
H13	Hibachi Special (Chicken, steak, shrimp)	13



## Japanese Lunch Special

Monday – Saturday 11:30 am – 3:00 pm  
 (Exclude Holidays, Christmas Eve & New Year's Eve)  
 Served with miso soup and house salad.

J1	Sushi Lunch (5 Pieces of sushi, tuna maki)	11.5
J2	Sashimi Lunch (Tuna, salmon, white fish (7 pieces))	11.5
J3	Sushi & Sashimi Lunch (3 pcs sushi, 5 pcs sashimi, spicy tuna maki)	15

## Maki Lunch Special

Monday – Saturday 11:30 am – 3:00 pm  
 (Exclude Holidays, Christmas Eve & New Year's Eve)  
 Served with miso soup and house salad.

Any 2 Rolls For	10
Any 3 Rolls For	13

### CHOICE OF MAKI

- Kappa Maki
- Avocado Cucumber Maki
- Idaho Maki
- California Maki
- Philadelphia Maki \*
- Lenny Roll \*
- Spicy Yellowtail Maki \*
- Tuna Avocado \*
- Salmon Maki \*
- Spicy Salmon Maki \*
- Una-Avo Maki
- Shrimp Asparagus
- Avocado Maki
- Asparagus Maki
- Oshinko Maki
- Boston Maki
- Alaskan Maki \*
- Negihama Maki \*
- Tekka Maki \*
- Spicy Tuna Maki \*
- Salmon Avocado \*
- Salmon Skin Maki \*
- Unakyu Maki
- American Maki

### Core Value

We sell the highest quality food.

### THREE EASY STEPS FOR YOUR CATERING:

1. Please call 508.540.8204 or fax 508.540.8382 or email to [NewPekingPalace88@gmail.com](mailto:NewPekingPalace88@gmail.com)
2. Simply tell our manager your budget
3. We will take care of the rest

Rent Sushi Boat or Catering Equipment  
 at zero cost if you order from us.

**NEW**

(deposit is required)

We do catering for all occasions,  
 even our sushi chef could  
 prepare sushi in your home.  
 Please inquire within...



Before placing your order, please inform your server  
 if a person in your party has a food allergy.

indicates spicy

\* We only use all natural white meat chicken

Consuming raw or undercooked meats, poultry, seafood,  
 shellfish, or eggs may increase risk of foodborne illness.

Celebrate your party in our restaurant!  
 Corporate Meetings (Parties), Graduation Parties,  
 Holidays, Rehearsal Dinners, Birthdays,  
 Anniversaries, Special Occasions, etc.

Gift Certificate & Catering Services Available.