

### Hibachi Entrée

Dinner Includes: Clear soup, green salad, hibachi shrimp (2pc), hibachi vegetable, and white rice or substitute for vegetable fried rice or noodles for \$2.00

#### Single Item Dinners

Vegetable	13	Chicken	17
* Sirloin Angus Steak	21	Shrimp	22
Salmon	19	Scallop	24
* Filet Mignon	24	Chilean Sea Bass	25
Calamari	21	Twin Lobster Tail	31

#### Connoisseur Delight

Chicken & Shrimp	20	* Filet Mignon & Shrimp	26
Chicken & Scallop	21	* Filet Mignon & Lobster	30
* Angus Steak & Shrimp	23	Lobster & Chicken	27
Shrimp & Scallop	23	* Filet Mignon & Scallop	28
* Angus Steak & Chicken	21	Lobster & Shrimp	29
* Angus Steak & Scallop	23	* Lobster & Angus Steak	29
* Angus Steak & Salmon	22	Ocean's Treasure	31
* Filet Mignon & Chicken	23	Shrimp, scallop, lobster tail	
* Filet Mignon & Salmon	25	* Land and Sea	42
		Filet mignon, lobster tail, shrimp & scallop	

#### Hibachi Side Order (Must order with entree)

Chicken	(5oz) 6.00	Sirloin Angus Steak	(4oz) 8.00
Shrimp	(5oz) 8.00	Filet Mignon	12.00
Scallop	(5oz) 8.00	Lobster	(6oz) 13.00

#### Additional Side

Hibachi Noodles	7.95	White Rice	1.50
Hibachi Fried Rice	5.95	Brown Rice	2.00
Sushi Rice	3.00		

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of foodborne illness, especially if you have certain medical conditions

\* This menu item consists of, or contains meat, fish, shellfish, or fresh shell eggs that are raw or not cooked to proper temperature to destroy harmful bacteria and / or virus



### Lunch Special

Lunch Served w. miso soup and green salad

#### Lunch Roll Special

Your choice of any two roll \$8.95 or three roll \$11.95

* Tuna Roll	Salmon Skin Roll
* Salmon Roll	California Roll
* Yellowtail Scallion Roll	* Tuna Avocado Roll
* Tuna Cucumber Roll	* Salmon Avocado Roll
* Salmon Cucumber Roll	California Roll
Shrimp Cucumber Roll	Shrimp Avocado Roll
Eel Cucumber Roll	Eel Avocado Roll
* Spicy Tuna Roll	Boston Roll
* Spicy Salmon Roll	Peanut Avocado Roll
Shrimp Tempura Roll	Sweet Potato Roll
Spicy Crab Roll	Cucumber & Avocado Roll
Philadelphia Roll	

#### Sushi Lunch Special

No Substitutions

* Sushi	10.95	* Sashimi	13.95
6 pcs of assorted sushi & California roll		12 pcs of assorted raw fish	
* Chirashi	10.95	* Sushi & Sashimi Combo	14.95
Assorted fish over sushi rice		7 pcs of assorted sashimi, 4 pcs assorted sushi & California roll	

#### Special Lunch Box

Includes: California roll, shumai, white rice, white rice substitute for hibachi fried rice for \$2.00

Chicken Teriyaki Box	10.95	Shrimp Tempura Box	11.95
* Beef Teriyaki Box	11.95	* Sushi Box	10.95
Shrimp Teriyaki Box	11.95	4 pcs of assorted fish on top of rice	
Salmon Teriyaki Box	10.95	* Sashimi Box	12.95
		7 pcs of assorted raw fish	

#### Udon Yaki Udon Dishes are Stir Fried Noodles

Vegetable Yaki Udon	7.95	Tempura Udon	9.95
Chicken Yaki Udon	8.95	Noodle & vegetable in fish broth w. shrimp tempura	
Shrimp Yaki Udon	9.95		

#### Donburi

Oyako Don	8.95	Yaki Niku Don	8.95
Thin sliced chicken stir fried w. egg & veg. over a bed of steamed rice		Grilled thin prime sirloin steak marinated in special sauce over a bed of steamed rice	

#### Hibachi Lunch

Served w. clear soup & green salad, white rice, white rice substitute for hibachi fried rice for \$2.00

Vegetable	7.00	Chicken & Scallop	14.95
Chicken	8.50	Shrimp or Scallop	10.95
* Angus Steak	10.50	Chicken & Shrimp	14.95
* Filet Mignon	14.00	* Angus Steak & Shrimp	15.95
Salmon	9.95	Shrimp & Scallop	16.95



35 West Main Street  
Patchogue, NY 11772

WWW.HOSHIHIBACHI.COM

Tel. 631.627.8089  
631.627.8090

Lunch: Mon. - Sat. 11:30am - 3:00pm  
Dinner: Mon. - Thurs. 5:00pm - 10:00pm  
Fri. - Sat. 5:00pm - 11:00pm  
Sunday Serving Dinner Menu: 2:00pm - 10:00pm

Take Out • Catering Party • Gift Card Available



Designed & Printed by Sanford Printing, Inc. Copyright ©09/2017 第一印刷公司 718-461-1202



**Hoshi**  
Sushi & Hibachi

www.Hoshihibachi.com



## Soup

<b>Miso Soup</b> Soy Bean Soup	2.00	<b>Hoshi Seafood Soup</b> Shrimp, scallop, crabmeat, fish cake & vegetables	6.00
<b>Lemongrass Seafood Soup</b> Lemongrass, shrimp, scallop & vegetable	6.00	<b>New Lobster Bisque</b> New Asian Style	9.00
<b>Sumashi Soup</b> Clear Mushroom Soup	2.00		

## Salad

<b>House Salad</b> Fresh garden salad	3.50	<b>* Tuna or Salmon Avocado Salad</b> Tuna or salmon, avocado & seaweed w. caviar, crunch, spicy sauce	8.50
<b>Seaweed Salad</b> Marinated seaweed & Japanese spices	5.00	<b>* Winter Salad</b> Salmon, mango, avocado, caviar w. Japanese honey wasabi sauce	9.50
<b>Avocado Salad</b> Garden salad w. sliced avocado	5.50	<b>Pringle Sea Salad</b> White fish w. mango & seaweed salad on pringle chip	12.00
<b>Kani Salad</b> Crabmeat shredded cucumber & tobiko w. mayonnaise	5.50		
<b>* Steak Crabmeat Salad</b> Steak, crabmeat with onion sauce	10.00		

## Appetizers from Kitchen

<b>Eda Mame</b> Steamed soy bean w. salt	4.50	<b>Oyster Batayaki</b> Deep fried oyster w. butter & garlic	8.00
<b>Shumai</b> Steamed shrimp dumpling	5.00	<b>Vegetable Tempura</b>	5.00
<b>Gyoza or Vegetable Gyoza</b> Pan fried pork or vegetable dumpling	5.00	<b>Shrimp or Chicken Tempura</b> Tempura shrimp or chicken & vegetable	7.00
<b>Yakitori</b> Grilled chicken & vegetable on skewer	5.00	<b>Sauteed Oyster</b> Sauteed fresh oyster w. chef sauce	10.00
<b>Tasuta Age</b> Marinated chicken nuggets	6.00	<b>Rock Shrimp</b> Fried shrimp w. spicy creamy sauce	9.00
<b>Harumaki</b> Japanese vegetable spring roll	5.00	<b>Soft Shell Crab</b> Deep fried w. ginger scallion sauce	11.00
<b>Age Tofu</b> Tempura tofu steak	5.00	<b>Chilean Seabass</b> Marinated bass w. miso sauce	13.00
<b>Beef Negimaki</b> Sliced beef rolled around scallion	7.00	<b>* Baby Lamb Rib</b> Grilled baby lamb chop with chef special sauce	13.00
<b>Ika Maru Yaki</b> Marinated grilled squid	9.00	<b>* Cajun Fillet Mignon</b> Sauteed fillet mignon with cajun sauce	13.00
<b>Fried Calamari</b> Deep fried calamari w. Japanese sesame sauce	8.00		

## Appetizers from Sushi Bar

<b>* Seared Pepper Tuna</b> Sliced seared tuna with special sauce	9.00	<b>* Sushi Mango</b> Spicy tuna, seaweed & crab meat wrapped in a thin mango slice	12.00
<b>* Sushi</b> 5pcs assorted sushi	8.00	<b>* Hoshi Tartar</b> Tuna, salmon & yellowtail served w. caviar & quail egg & sauce	11.00
<b>* Sashimi</b> Slice assorted fish	10.00	<b>Dynamite</b> Scallop, crabmeat, mushroom w. grilled Japanese mayo on top	12.00
<b>Fluke Truffle</b> Spicy kani & mango roll in fluke	12.95	<b>Salmon Cappaccio</b> Spicy pepper tuna wrap with fresh tuna & salad	11.95
<b>* Yellowtail Jalapeno</b> Thinly sliced yellowtail w. yuzu sauce	11.00	<b>* Iron Tuna</b> Spicy pepper tuna wrap with fresh tuna & salad	13.95
<b>Tuna Dumpling (3pc)</b> Tuna wrapped w. spicy scallop mango, kani & tobiko	13.95	<b>* Yellowtail Foiegras</b> Sliced yellowtail with goose liver w. special sauce	16.95
<b>* Ocean Trout</b> Sliced wild salmon, mango and fish caviar w. chef special sauce & fresh wasabi on top	11.00	<b>* Toro Special</b> Sliced toro avocado with Japanese dressing sauce	16.95

## Sushi Entrée

Served w. miso soup & salad  
No substitutions with sushi entree

<b>* Sushi Regular</b> 7 pcs sushi & tuna roll	16.95	<b>California Dinner</b> 3 Rolls of California	13.95
<b>* Sushi Deluxe</b> 9 pcs sushi & spicy tuna roll	19.95	<b>* Sushi &amp; Sashimi Combo</b> 6 pcs sushi, 14 pcs sashimi & tuna roll	22.95
<b>* Sashimi Regular</b> 17 pcs sashimi	18.95	<b>* Sushi for Two</b> 14 pcs sushi and 3 chef special rolls	50.00
<b>* Sashimi Deluxe</b> 21 pcs sashimi	22.95	<b>* Sushi &amp; Sashimi Combo for Two</b> 17 pcs sashimi, 8 pcs sushi & 3 chef special rolls	58.00
<b>* Chirashi</b> Assorted fish over rice	18.00	<b>* Hoshi Chef Special Combo for Three or More</b> Sushi Head Chef Recommend Daily Special Platter	85 or up
<b>* Spicy Roll Dinner</b> Spicy tuna, salmon and yellowtail	15.95		
<b>* Maki Combo</b> Tuna roll, California roll, salmon avocado roll	13.95		

## Sushi or Sashimi A La Carte

<b>Mock Crabmeat Kani</b>	2.50	<b>* Jumbo Sweet Shrimp</b>	4.00
<b>Egg Custard Tamago</b>	2.50	<b>Octopus Tako</b>	2.75
<b>* Squid Ika</b>	2.50	<b>Eel Unaji</b>	3.00
<b>Shrimp</b>	2.75	<b>Red Clam</b>	2.50
<b>Marinated Mackerel (Saba)</b>	2.50	<b>* Scallop</b>	2.50
<b>* Fluke</b>	2.50	<b>* Tobiko</b>	2.50
<b>* Stripes Bass</b>	2.50	<b>* Red Tobiko</b>	2.50
<b>* Tuna Maguro</b>	2.75	<b>* Black Tobiko</b>	3.00
<b>* Salmon Sake</b>	2.75	<b>* Salmon Roe Ikura</b>	3.00
<b>* Yellowtail Hamachi</b>	2.75	<b>* Sea Urchin Uni</b>	5.00
<b>* White Tuna</b>	2.75	<b>King Crab</b>	5.00
<b>* Smoked Salmon</b>	2.75	<b>* Fatty Tuna Toro</b>	7.00

## Sushi Roll or Hand Roll

<b>* Tuna Roll</b>	5.50	<b>* Spicy Crab</b>	5.50
<b>* Salmon Roll</b>	5.00	<b>* Spicy Shrimp</b>	5.50
<b>* Yellowtail Scallion Roll</b>	5.50	<b>Eel Avocado or Cucumber</b>	5.50
<b>* White Tuna Roll</b>	5.50	<b>Shrimp Avocado or Cucumber</b>	5.50
<b>* Spicy Tuna</b>	5.95	<b>California</b>	4.50
<b>* Spicy Salmon</b>	5.95	<b>Boston</b>	5.50
<b>* Spicy Yellowtail</b>	5.95	<b>Philly Roll</b>	5.50
<b>* Spicy White Tuna</b>	5.50	<b>Avocado &amp; Cucumber</b>	4.00
<b>* Tuna Avocado or Cucumber</b>	6.00	<b>Sweet Potato Tempura</b>	4.95
<b>* Salmon Avocado or Cucumber</b>	5.50	<b>Peanut Avocado</b>	4.50

## Special Roll

<b>Shrimp or Chicken Tempura</b> Tempura shrimp or chicken w. avocado, cucumber, spicy mayo & eel sauce	7.50	<b>* Natasha Roll</b> Lobster tail tempura, mango w. salmon, avocado & chef special sauce on top	16.00
<b>Spider Roll</b> Soft shell crab w. avocado, cucumber, caviar, eel sauce & spicy mayo	8.50	<b>* Winter Roll</b> Tuna, salmon, yellowtail w. crunchy spicy crab meat on top	13.00
<b>* Special Tempura Roll</b> Tuna, salmon, yellowtail & avocado inside, tempura outside	11.00	<b>* Tiger Roll</b> Crunchy spicy tuna, avocado, in soy paper salmon on top	12.00
<b>* Naruto Roll</b> Tuna, salmon, caviar w. kani, avocado inside & cucumber wrap	8.95	<b>* Mets Roll</b> Crunchy spicy tuna, salmon, avocado w. white tuna on top	12.00
<b>Green Dragon</b> Eel, cucumber w. avocado on top	10.00	<b>* Jets Roll</b> Crunchy spicy white tuna & cucumber w. seared steak & fresh wasabi sauce on top	13.00
<b>* Rainbow</b> California roll w. assorted fish & avocado on top	11.00	<b>* Black Pearl Roll</b> Blue fin toro, avocado, with black caviar on top	13.00
<b>Jacky</b> Tempura eel, avocado w. mango & tobiko on top	12.00	<b>* Patchogue roll</b> Spicy tuna, cucumber, avocado, caviar, shrimp tempura with soy paper	13.95
<b>* Red Dragon</b> Crunchy spicy tuna, cucumber & avocado on top	11.00	<b>* True Love Roll</b> Eel, avocado, cucumber inside, topped w. king crab, mango salad & caviar	15.95
<b>* American Dream</b> Spicy shrimp tempura, tuna, salmon, cucumber w. soy paper	10.00	<b>Vincent Roll</b> Lobster, avocado w. filet mignon & fresh wasabi on top	17.95
<b>* Crazy Roll</b> Pepper tuna, avocado w. crunch spicy tuna on top	12.00	<b>Justin Roll</b> Shrimp tempura, eel, avocado wrapped in soy paper seared salmon on top	14.95
<b>* J-Lin</b> Crunchy spicy salmon & cucumber w. avocado & fresh salmon on top	12.00	<b>Ninja Roll</b> Lobster salad & avocado rolled w. white tuna, salmon & mango sauce on top	14.95
<b>* Sweet Heart</b> Crunchy spicy crab, avocado, mango w. soy paper	12.50	<b>* Holtsville Roll</b> Eel, cucumber in soy paper with scallop, crab meat top	13.95
<b>TNT</b> Spicy tuna & avocado inside, pepper tuna on top	14.95	<b>Blue Point Roll</b> Tempura shrimp, avocado with lobster salad on top	13.95
<b>Yankee Roll</b> Tempura salmon, crab, cream cheese, scallion w. special wrap	12.00	<b>* Bellport Roll</b> Spicy tuna, white tuna, avocado with salmon, cappaccio top with ponzu & sesame sauce	12.95
<b>* Giants Roll</b> Shrimp tempura avocado w. spicy tuna on top	12.00		

## Kitchen Entrée

Served w. miso soup, salad & white rice, white rice substitute for brown rice \$1.00, hibachi fried rice for \$2.00

<b>Tofu Teriyaki</b>	12.95
<b>Chicken Teriyaki</b>	14.95
<b>* Beef Negimaki</b>	15.95
<b>* Beef Teriyaki</b>	16.95
<b>Salmon Teriyaki</b>	15.95
<b>Shrimp Teriyaki</b>	16.95
<b>Hoshi Seafood Teriyaki</b> Lobster Tail, Shrimp, Scallop, Salmon & Vegetable	25.95
<b>Chicken Katsu</b> Deep fried breaded chicken cutlet	14.95
<b>Pork Katsu</b> Deep fried breaded pork cutlet	14.95
<b>Chicken Tempura</b>	14.95
<b>Shrimp Tempura</b>	16.95
<b>* Beef or Chicken Shogayaki</b> Sliced beef or chicken in ginger sauce	14.95
<b>* Beef or Chicken Suskiyaki</b> Beef or chicken, vegetable clear noodle in chef broth	14.95
<b>King of Sea</b> Shrimp, Scallop, lobster with lemon butter sauce	28.00
<b>* Surf &amp; Turf</b> Grilled filet mignon	29.00

## Special Entrée

Served w. soup & salad  
(Yaki = Stir Fried)

<b>Vegetable Yaki Udon or Soba</b>	11.00
<b>Chicken Yaki Udon or Soba</b>	12.00
<b>Shrimp Yaki Udon or Soba</b>	13.50
<b>Seafood Yaki Udon or Soba</b>	14.50
<b>Nabe Yaki Udon</b> Chicken, vegetable, egg, shrimp tempura w. noodle soup	14.50
<b>Spicy Yose Nabe</b> Shrimp, scallop, salmon, malony noodle, vegetable in miso base	16.50

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of foodborne illness, especially if you have certain medical conditions

\* This menu item consists of, or contains meat, fish, shellfish, or fresh shell eggs that are raw or not cooked to proper temperature to destroy harmful bacteria and / or virus



Rock Shrimp



Seared Tuna



Mets Roll



Natasha Roll



Shrimp Teriyaki

Substitution of brown rice or soy paper additional \$1.00  
Add: Cucumber or avocado or mango inside \$1.00  
outside \$3.00 Side Fresh Wasabi \$2.00