

## Hibachi Entrée

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

### Single Item Dinners

Vegetable (No Shrimp)	15	Shrimp	23
* Sirloin Angus Steak	22	Scallop	26
Salmon	20	Chilean Sea Bass	26
* Filet Mignon	25	Twin Lobster Tail	32
Chicken	18		

### Combo Special

Chicken & Shrimp	21	* Filet Mignon & Lobster	31
Chicken & Scallop	23	Lobster & Chicken	28
* Angus Steak & Shrimp	24	* Filet Mignon & Scallop	29
Shrimp & Scallop	25	Lobster & Shrimp	30
* Angus Steak & Chicken	22	* Lobster & Angus Steak	30
* Angus Steak & Scallop	25	Ocean's Treasure	33
* Angus Steak & Salmon	23	Shrimp, scallop, lobster tail	
* Filet Mignon & Chicken	24	* Land and Sea	45
* Filet Mignon & Salmon	27	Filet mignon, lobster tail, shrimp & scallop	
* Filet Mignon & Shrimp	27		

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

Chicken	(4oz) 7.00	Filet Mignon	(4oz) 15.00
Shrimp	(4oz) 8.00	Lobster	(1 tail) 15.00
Sirloin Angus Steak	(4oz) 10.00		

### Additional Side

Hibachi Noodles	7.95	White Rice	2.00
Hibachi Fried Rice	5.95	Brown Rice	2.00
Sushi Rice	3.00	Any Side Sauce	Price Varied

\* 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

Monday-Saturday 12pm-3pm

All Lunch Special served w. miso soup or green salad (Excluding Udon)

### Lunch Roll Special

Your choice of any two roll \$10.50 or three roll \$12.95

* Tuna Roll	* Philadelphia Roll
* Salmon Roll	Salmon Skin 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

### Sushi Lunch Special

No Substitutions

* Sushi	12.95	* Sashimi	15.95
6 pcs of assorted sushi & California roll		12 pcs of assorted raw fish	
* Chirashi	12.95	* Sushi & Sashimi Combo	16.95
Assorted raw fish over sushi rice		7 pcs of assorted sashimi, 4 pcs assorted sushi & California roll	

### Special Lunch Box

Includes: California roll & shumai

Chicken Teriyaki Box	11.95	Shrimp Tempura Box	12.95
* Beef Teriyaki Box	12.95	* Sushi Box	12.95
Shrimp Teriyaki Box	12.95	4 pcs of assorted fish on top of rice	
Salmon Teriyaki Box	12.95	* Sashimi Box	14.95
		7 pcs of assorted raw fish	

### Donburi

Oyako Don	10.95	Yaki Niku Don	10.95
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 or green salad, white rice, substitute for hibachi fried rice for \$2.00

Vegetable	8.00	Shrimp	13.00
Chicken	10.00	Scallop	15.00
* Angus Steak	12.00	Chicken & Shrimp	15.95
* Filet Mignon	15.00	* Angus Steak & Shrimp	16.95
Salmon	12.00	Shrimp & Scallop	16.95

### Udon

All udon dishes can be make w. noodle soup, Yaki=Stir Fried

Vegetable Yaki Udon	8.95	Tempura Udon	10.95
Chicken Yaki Udon	9.95	Noodle & vegetable in fish broth w. shrimp tempura	
Shrimp Yaki Udon	10.95		



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Patchogue, NY 11772

WWW.HOSHIHIBACHI.COM

Tel. 631.627.8089  
631.627.8090

Lunch: Mon. - Sat. 12:00pm - 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



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**Hoshi**  
Sushi & Hibachi

www.Hoshihibachi.com

## Soup

<b>Miso Soup</b> 3.00 Soy Bean Soup	<b>Sumashi Soup</b> 3.00 Clear Mushroom Soup
<b>Lemongrass Seafood Soup</b> 7.00 Lemongrass, shrimp, crab meat, fish cake & vegetable	<b>Hoshi Seafood Soup</b> 7.00 Shrimp, crabmeat, fish cake & vegetables
	<b>Lobster Bisque Soup</b> 9.00

## Salad

<b>House Salad</b> 4.00 Fresh garden salad	<b>* Tuna or Salmon Avocado Salad</b> 10.00 Tuna or salmon, avocado & seaweed salad w. caviar, crunch drizzled w. spicy sauce
<b>Seaweed Salad</b> 5.00 Marinated seaweed & Japanese spices	<b>* Winter Salad</b> 10.00 Salmon, mango, avocado, caviar w. Japanese honey wasabi sauce
<b>Avocado Salad</b> 6.00 Garden salad w. sliced avocado	<b>Pringle Sea Salad</b> 12.00 White fish w. mango & seaweed salad on pringle chip
<b>Kani Salad</b> 6.50 Crabmeat shredded cucumber & tobiko w. mayonnaise	

## Appetizers from Kitchen

<b>Eda Mame</b> 5.00 Steamed soy bean w. salt	<b>Fried Calamari</b> 9.00 Deep fried calamari
<b>Shumai</b> 6.00 Steamed shrimp dumpling	<b>Vegetable Tempura</b> 6.00
<b>Gyoza or Vegetable Gyoza</b> 6.00 Pan fried pork or vegetable dumpling	<b>Shrimp or Chicken Tempura</b> 7.00 Tempura shrimp or chicken & vegetable
<b>Yakitori</b> 6.00 Grilled chicken & vegetable on skewer	<b>Sauteed Oyster</b> 11.00 Sauteed fresh oyster w. chef sauce
<b>Tasuta Age</b> 6.00 Marinated chicken nuggets	<b>Rock Shrimp</b> 9.00 Fried shrimp w. spicy creamy sauce
<b>Chicken Wing</b> 7.00 Asian Style	<b>Soft Shell Crab</b> 12.00 Deep fried w. ginger scallion sauce
<b>Harumaki</b> 6.00 Japanese vegetable spring roll	<b>Chilean Seabass</b> 15.00 Marinated bass w. miso sauce
<b>Age Tofu</b> 6.00 Tempura tofu	<b>* Cajun Fillet Mignon</b> 15.00 Sauteed filet mignon with seasoning sauce
<b>Beef Negimaki</b> 8.00 Sliced beef rolled around scallion	
<b>Ika Maru Yaki</b> 10.00 Marinated grilled squid	

## Appetizers from Sushi Bar

<b>* Sushi</b> 9.00 5pcs assorted sushi	<b>* Spicy Tuna Gyoza</b> 10.00 Fried spicy tuna dumpling w. homemade chili sauce
<b>* Sashimi</b> 12.00 9 slice assorted fish	<b>* Fluke Truffle</b> 13.00 Spicy kani & mango rolled in fluke drizzled w. wasabi mayo
<b>* Seared Pepper Tuna</b> 10.00 Sliced seared tuna with special sauce	<b>* Tuna Dumpling (3pc)</b> 14.00 Spicy scallop, mango, kani & tobiko wrapped in fresh tuna
<b>* Hoshi Tartar</b> 12.00 Tuna, salmon & yellowtail served w. caviar & quail egg w. chef sauce	<b>Dynamite</b> 12.00 Scallop, crabmeat, mushroom grilled w. Japanese mayo & eel sauce on top
<b>* Yellowtail Jalapeno</b> 12.00 Thinly sliced yellowtail w. yuzu sauce	<b>* Salmon Cappaccio</b> 12.00 Seared salmon with sesame sauce
<b>* Sushi Mango</b> 12.00 Spicy tuna, seaweed salad & crab meat wrapped in a thin mango slice & eel sauce	<b>* Iron Tuna</b> 14.00 Spicy pepper tuna & cucumber wrapped in fresh tuna w. chef sauce
<b>* Ocean Trout</b> 12.00 Sliced wild salmon & mango w. chef special sauce & fresh wasabi on top	

## Sushi Entrée

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

<b>* Sushi Regular</b> 17.95 7 pcs sushi & tuna roll	<b>California Dinner</b> 14.95 3 Rolls of California
<b>* Sushi Deluxe</b> 20.95 9 pcs sushi & spicy tuna roll	<b>* Sushi &amp; Sashimi Combo</b> 25.95 6 pcs sushi, 14 pcs sashimi & tuna roll
<b>* Sashimi Regular</b> 19.95 17 pcs sashimi	<b>* Sushi for Two</b> 52.00 14 pcs sushi and 3 chef choice rolls
<b>* Sashimi Deluxe</b> 23.95 21 pcs sashimi	<b>* Sushi &amp; Sashimi Combo for Two</b> 60.00 17 pcs sashimi, 8 pcs sushi & 3 chef choice rolls
<b>* Chirashi</b> 20.00 Assorted fish over rice	<b>* Hoshi Chef Special Combo for Three or More</b> 90+ Sushi Head Chef Recommend
<b>* Spicy Roll Dinner</b> 16.95 Spicy tuna, salmon and spicy yellowtail	
<b>* Maki Combo</b> 15.95 Tuna roll, California roll, salmon avocado roll	

## Sushi or Sashimi A La Carte

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

## Sushi Roll or Hand Roll

<b>* Tuna Roll</b> 6.00	<b>* Spicy Crab</b> 6.00
<b>* Salmon Roll</b> 6.00	<b>* Spicy Shrimp</b> 6.00
<b>* Yellowtail Scallion Roll</b> 6.00	<b>Eel Avocado or Cucumber</b> 6.00
<b>* White Tuna Roll</b> 6.00	<b>Shrimp Avocado or Cucumber</b> 6.00
<b>* Spicy Tuna</b> 6.00	<b>California</b> 5.00
<b>* Spicy Salmon</b> 6.00	<b>Spicy California</b> 5.50
<b>* Spicy Yellowtail</b> 6.00	<b>Boston</b> 6.00
<b>* Spicy White Tuna</b> 6.00	<b>Philly Roll</b> 6.00
<b>* Tuna Avocado or Cucumber</b> 6.00	<b>Avocado &amp; Cucumber</b> 4.00
<b>* Salmon Avocado or Cucumber</b> 6.00	<b>Sweet Potato Tempura</b> 5.00
<b>* Alaskan Roll</b> 7.00	<b>Peanut Avocado</b> 5.00

## Special Roll

<b>Shrimp or Chicken Tempura 8</b> 13 Tempura shrimp or chicken w. avocado, cucumber, spicy mayo & eel sauce	<b>* Winter Roll</b> 13 Tuna, salmon, yellowtail w. crunchy spicy crab meat on top
<b>* Spider Roll</b> 9 Soft shell crab w. avocado, cucumber, caviar, eel sauce & spicy mayo	<b>* Tiger Roll</b> 13 Crunchy spicy tuna, avocado, in soy paper, salmon, avocado on top & wasabi mayo & eel sauce on top
<b>* Special Tempura Roll</b> 11 Tuna, salmon, yellowtail & avocado inside, tempura outside drizzled w. eel sauce	<b>* Mets Roll</b> 12 Crunchy spicy tuna, salmon, avocado w. white tuna on top, drizzled w. wasabi mayo
<b>* Naruto Roll</b> 10 Tuna, salmon, kani & avocado inside cucumber wrap	<b>* Jets Roll</b> 13 Crunchy spicy white tuna & cucumber w. seared steak, fresh wasabi & chef special sauce on top
<b>Green Dragon</b> 11 Eel, cucumber w. avocado & eel sauce on top	<b>* Black Pearl Roll</b> 14 Blue fin toro, avocado, with black caviar on top
<b>* Rainbow</b> 12 California roll w. assorted fish & avocado on top	<b>* Patchogue roll</b> 14 Spicy tuna, cucumber, avocado, shrimp tempura in soy paper
<b>* Jacky</b> 12 Tempura eel, avocado w. mango, tobiko & eel sauce on top	<b>* True Love Roll</b> 16 Eel, avocado, cucumber inside, topped w. king crab, mango salad & caviar & eel sauce
<b>* Red Dragon</b> 11 Crunchy spicy tuna, cucumber & avocado & caviar on top	<b>* Vincent Roll</b> 18 Lobster avocado roll w. filet mignon & fresh wasabi on top
<b>* American Dream</b> 11 Shrimp tempura, tuna, salmon, cucumber w. soy paper, topped w. spicy mayo & eel sauce	<b>* Ninja Roll</b> 15 Lobster salad & avocado roll w. white tuna, salmon & mango sauce on top
<b>* Crazy Roll</b> 13 Pepper tuna, avocado w. crunch spicy tuna on top	<b>* Holtsville Roll</b> 14 Eel, cucumber in soy paper with scallop, crab meat top drizzled w. eel sauce
<b>* J-Lin</b> 12 Crunchy spicy salmon & cucumber w. avocado & fresh salmon on top & spicy mayo	<b>Blue Point Roll</b> 14 Tempura shrimp, avocado with lobster salad on top
<b>* Sweet Heart</b> 13 Crunchy spicy crab, cucumber, avocado, mango w. soy paper	<b>* Bellport Roll</b> 13 Spicy tuna, white tuna, avocado with salmon cappaccio on top with ponzu & sesame sauce
<b>* TNT</b> 15 Spicy tuna & avocado inside, pepper tuna on top w. special sauce	<b>* Lisa Roll</b> 15 Pepper Tuna on top, salmon, avocado, cucumber and brown rice rolled in soy paper
<b>Yankee Roll</b> 12 Tempura salmon, crab, cream cheese, scallion w. special wrap & spicy mayo, eel sauce	<b>* Tyler Roll</b> 15 Crunchy spicy tuna, avocado in soy paper, pepper tuna and avocado on top, drizzled w. wasabi mayo and eel sauce
<b>* Giants Roll</b> 12 Shrimp tempura avocado w. spicy tuna on top	
<b>* Natasha Roll</b> 16 Lobster tail tempura, mango w. salmon, avocado & chef special sauce on top	

## Kitchen Entrée

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

<b>Tofu Teriyaki</b> 14.00
<b>Chicken Teriyaki</b> 16.00
<b>* Beef Negimaki</b> 17.00
<b>* Beef Teriyaki</b> 19.00
<b>Salmon Teriyaki</b> 18.00
<b>Shrimp Teriyaki</b> 20.00
<b>Chicken Katsu</b> 16.00 Deep fried breaded chicken cutlet
<b>Pork Katsu</b> 16.00 Deep fried breaded pork cutlet
<b>Chicken Tempura</b> 16.00
<b>Shrimp Tempura</b> 18.00
<b>* Beef or Chicken Shogayaki</b> 19.00/17.00 Sliced beef or chicken in ginger sauce
<b>King of Sea</b> 31.00 Shrimp, scallop, lobster with lemon butter sauce
<b>Hoshi Seafood Teriyaki</b> 31.95 Lobster tail, shrimp, salmon & vegetable

## Special Noodles Dishes

Stir fried or soup

<b>Vegetable Yaki Udon or Soba</b> 12.00
<b>Chicken Yaki Udon or Soba</b> 13.00
<b>Shrimp Yaki Udon or Soba</b> 14.50
<b>Seafood Yaki Udon or Soba</b> 15.50
<b>Nabe Yaki Udon</b> 14.50 Chicken, vegetable, egg, shrimp tempura w. noodle soup
<b>Spicy Yose Nabe</b> 16.50 Shrimp, kani, salmon, clear noodle in vegetable miso based soup

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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