

B E V E R A G E S

SOFT DRINKS: PEPSI, DIET PEPSI, SIERRA MIST, LEMONADE, ORANGE, UNSWEETENED ICE TEA & DR. PEPPER	2
JUICES: APPLE, ORANGE	
HOT TEA: GREEN TEA	2
JAPANESE SODA "RAMUNE": REGULAR, STRAWBERRY, MELON	2
SPECIALITY BEVERAGES: STRAWBERRY LEMONADE, MANGO ICE TEA (NO REFILLS)	2.5
BOTTLED WATER: ARROW HEAD	1.75
DRAUGHT BEER 16OZ: BUD LIGHT 3.25	SIERRA NEVADA PALE ALE, SHOCK TOP, SAPPORO 4.25
DOMESTIC BEER: BUD, BUD LIGHT, COORS, COORS LITE & O'DOULS	3.5
PREMIUM BEER: BLUE MOON, CORONA, HEINEKEN	4.5
JAPANESE BEER: ASAHI, SAPPORO, & KIRIN	SMALL: 4.50 LARGE: 7
HOT SAKE: "GEKKEIKAN" THE FINEST SAKE"	SMALL: 4 LARGE: 6
COLD SAKE: ZIPANG SPARKLING SAKE (275 ML)	10.50
HAIKU PREMIUM SELECT (375 ML)	12.50
KOBAI PLUM	20
NIGORI SAKE (300 ML)	10.50
SILVER (750 ML)	15
SAKE SAMPLER'S TRAY: GEKKEIKAN, ZIPANG SPARKLING SAKE, HAIKU PREMIUM SELECT, NIGORI SAKE & KOBAI PLUM	10

A P P E T I Z E R S

AGEDASHI TOFU - TEMPURA TOFU IN DASHI BROTH TOPPED WITH FURIKAKE, SCALLIONS & BONITO FLAKES	6
ASPARAGUS BEEF WRAP - JALAPENO PONZU, ONION, CILANTRO, TOMATOES & KAIWARE	10
EDAMAME - COOKED SOY BEAN	4
FRIED CALAMARI - FRIED SQUID WITH PONZU	8
FRIED OYSTERS - BREADED OYSTER OVER CABBAGE & TONKATSU SAUCE	7
GOLDEN ZUCCHINI - BREADED ZUCHINI W/ DOMO'S INSANITY SAUCE	6
GRILLED ALBACORE - ALBACORE W/ DOMO'S INSANITY SAUCE	7
GRILLED EDAMAME - OLIVE OIL, KOSHER SALT, GARLIC SALT & PEPPER	6
GRILLED OYSTERS - MOZZARELLA & PESTO (2 PCS)	6
HAMACHI KAMA - GRILLED YELLOWTAIL COLAR W/ DASHI BROTH	8
JALAPENO POPPERS - STUFFED JALAPENO W/ CRAB & CREAM CHEESE	6
POTSTICKERS - PORK AND VEGGIES, FRIED W/ SAUCE (6 PCS)	6
SCALLOP PARADISE - TEMPURA SCALLOP, SAUCE, TOMATOES, SCALLIONS, THREE TYPES OF FLYING FISH ROE	8
SESAME CHICKEN TAPAS - SESAME CHICKEN	6
SOFT SHELL CRAB - BASIL PESTO MAYO, ZEST OF LEMON	8

KID'S MENU

(FOR CHILDREN 12 AND UNDER ONLY) SERVED W/ SOUP OR SALAD, VEGETABLES & STEAMED RICE

CHICKEN TERIYAKI	7.75
STEAK TERIYAKI	8.25
SHRIMP TERIYAKI	8.95
CALAMARI TERIYAKI	8.95

TEMPURA ENTREES

(LIGHTLY BATTER & DEEP FRIED) SERVED W/ SOUP, SALAD, VEGETABLES & STEAMED RICE

VEGETABLE	11.75
CHICKEN W/ VEGETABLES	13.75
CALAMARI W/ VEGETABLES	14.75
SHRIMP W/ VEGETABLES	14.75
COMBO	14.75

DOMO TEPPAN ENTREES

SERVED W/ SOUP, SALAD, VEGETABLES & STEAMED RICE

BUDDHA'S VEGGIE DELIGHT – ASSORTED VEGETABLES	13.75
CHICKEN TERIYAKI – CHICKEN BREAST COOKED W/ SESAME SEEDS & TERIYAKI SAUCE	15.75
STEAK TERIYAKI – DOMO BISTRO TENDERLOIN COOKED W/ TERIYAKI SAUCE	16.75
CALAMARI STEAK – TENDER SQUID W/ TERIYAKI SAUCE	17.75
SHRIMP FLAMBE – SHRIMP COOKED W/ BUTTER, FLAMED & A HINT OF LEMON	18.75
SEA SCALLOPS – SCALLOPS COOKED W/ BUTTER & A HINT OF LEMON	19.75
SALMON STEAK – FRESH SALMON COOKED W/ BUTTER, TERIYAKI SAUCE & A HINT OF LEMON	19.75
AHI TUNA – FRESH AHI TUNA SEARED TO PERFECTION	20.75
LOBSTER TAIL – “MAIN LOBSTER” THE PRINCE OF THE SEA COOKED W. MUSHROOM, BUTTER & A HINT OF LEMON	26.75

16% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE



DOMO SPECIALTIES

SERVED W/ SOUP, SALAD, VEGETABLES & STEAMED RICE

CHICKEN & SHRIMP

CHICKEN & CALAMARI

CHICKEN & SCALLOPS

\$18.95

STEAK & CHICKEN

STEAK & SHRIMP

STEAK & CALAMARI

STEAK & SCALLOPS

\$19.95

SHRIMP & SCALLOPS

SHRIMP & CALAMARI

SCALLOPS & CALAMARI

\$20.95

STEAK & LOBSTER TAIL

CHICKEN & LOBSTER TAIL

SHRIMP & LOBSTER TAIL

SCALLOPS & LOBSTER TAIL

\$23.95

UPGRADE YOUR STEAMED RICE TO OUR VERY OWN
GARLIC FRIED RICE FOR ONLY \$1.95

THE CHEF'S CHOICE

SERVED W/ SOUP, SALAD, VEGETABLES & STEAMED RICE

CHICKEN, SHRIMP & SCALLOPS

CHICKEN, SHRIMP & CALAMARI

CHICKEN, STEAK & SCALLOPS

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STEAK, SHRIMP & SCALLOPS

STEAK, SHRIMP & CALAMARI

STEAK, SCALLOPS & CALAMARI

SHRIMP, SCALLOPS & CALAMARI

\$23.95



STEAK, CHICKEN & LOBSTER TAIL

STEAK, SHRIMP & LOBSTER TAIL

CHICKEN, SHRIMP & LOBSTER TAIL

SHRIMP, SCALLOPS & LOBSTER TAIL

\$26.95