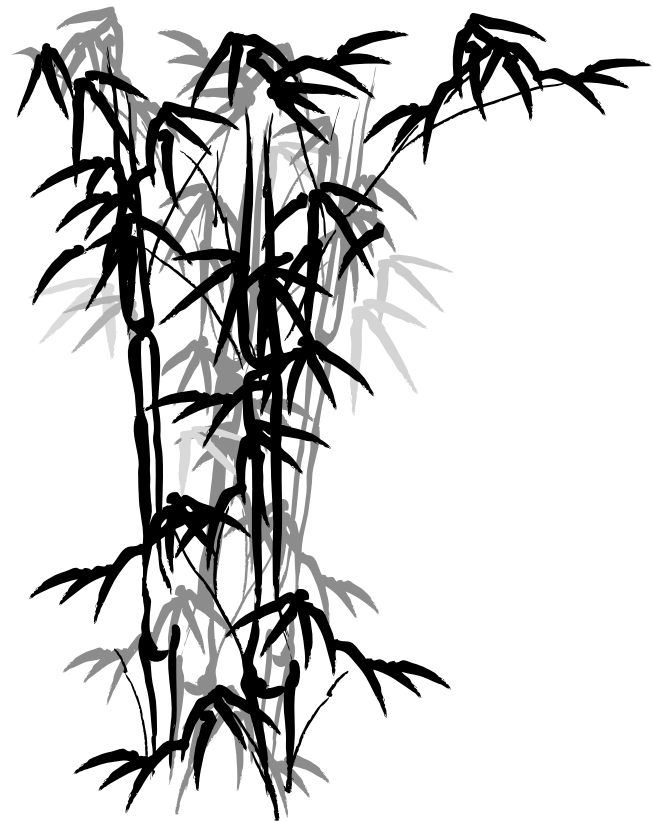


ABIS

Japanese Traditional Cuisine



Hibachi Lunch



Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness.

LUNCH MENU

*PREPARED AND COOKED BEFORE YOUR VERY EYES
AT THE HIBACHI TABLE BY EXPERTS.*

APPETIZERS

HIBACHI SHRIMP	\$ 8.00
HIBACHI SCALLOP	\$ 8.00
HIBACHI SNOW CRAB	\$12.00
HIBACHI CALAMARI STEAK	\$ 7.00

ENTREES

*ALL ENTREES ARE SERVED WITH FRIED ONION SOUP,
ABIS GREEN SALAD, HIBACHI SHRIMP, VEGETABLES,
STEAMED RICE, GREEN TEA, AND A CHOICE OF
ICE CREAM OR SHERBET.
NOODLE, FRIED RICE EXTRA \$3.00*

MEAT

HIBACHI CHICKEN	\$11.95
HIBACHI SIRLOIN STEAK	\$12.95
HIBACHI FILET MIGNON	\$14.95
HIBACHI RIB EYE	\$14.95

SEAFOOD

HIBACHI SHRIMP	\$12.95
HIBACHI SCALLOP	\$12.95
HIBACHI SALMON	\$12.95
HIBACHI LOBSTER	\$18.95

VEGETABLES

HIBACHI VEGETABLES	\$10.95
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DESSERTS

ICE CREAM	\$ 3.00
SHERBET	\$ 3.00
FRUITS IN SEASON	\$ 5.00

COMBINATION

SIRLOIN STEAK AND CHICKEN	\$14.95
SIRLOIN STEAK AND SHRIMP	\$15.95
SIRLOIN STEAK AND SCALLOP	\$15.95
CHICKEN AND SHRIMP	\$14.95
CHICKEN AND SCALLOP	\$14.95
CHICKEN AND FILET MIGNON	\$17.95
FILET MIGNON AND SHRIMP	\$18.95
FILET MIGNON AND SCALLOP	\$18.95
SHRIMP AND SCALLOP	\$15.95

SPECIAL OCCASION CEREMONY

*IF TODAY IS A BIRTHDAY OR ANY OTHER SPECIAL OCCASION,
WE WOULD LIKE TO HELP YOU CELEBRATE IT BY ADDING OUR UNIQUE
ABIS TOUCH. WE WILL PREPARE OUR DESSERT WITH
SPECIAL FRUIT FOR YOU. ALSO, WE WILL CAPTURE
YOUR JOYOUS SPIRITS ON THIS OCCASION IN A PHOTOGRAPH AND
PRESENT IT IN AN ABIS MEMENTO FOR YOU TO TAKE HOME. \$12.50
THE SERVICE HERE AT ABIS IS UNIQUE, YOU ARE SERVED BOTH BY
A CHEF AND A WAITRESS, WHO SHARE ALL GRATUITIES.*

*WE ARE PLEASED TO PROVIDE ARRANGEMENTS FOR PARTIES
PLEASE ASK ABOUT CATERING SERVICES.*