

SALADS

Kenichi Mixed Greens 14
ginger dressing

Arugula Salad 15
shaved red onion, red radish, tomato,
spicy sunflower seeds, apple-sesame vinaigrette

Wild Mushroom Salad 16
arugula, fennel, cherry tomatoes,
crispy parmesan, citrus vinaigrette

Seaweed Salad 12
msg-free green seaweed salad

Hijiki Salad 12
black seaweed, lettuce stem, lotus root,
bell pepper, ginger, sesame

Smoked Squid Salad 12
squid, kikurage mushrooms, lettuce stem, ginger

SKEWERS

White Tiger Shrimp 22 **Sirloin Wagyu Beef** 24
asian chili sauce japanese kizami cream

Bacon Scallop 26 **Chicken** 14
thai mango cilantro sauce sweet shallot glaze

HOT ROCK

stone seared at 1000° degrees - 6 pieces

Salmon 28 **Wagyu Beef** 45 **Scallop** 35

TEMPURA

vegetable combo - 2 of each 24
asparagus, avocado, broccoli, shiitake, onion

ENTREES

Mustard Su Miso Salmon 36
pickled hon shimeji mushrooms, bok choy

Shiso Chimichurri Lamb 30
pickled fresno peppers, crispy garlic, bok choy

Pork Belly and Kimchee Fried Rice 22
house prepared kimchee, pork belly confit,
garlic, ginger, shoyu, egg, scallion

Boneless Braised Beef Short Ribs 34
korean marinade, miso baby carrots,
ponzu truffle mushrooms, toasted garlic,
scallion, sesame seed, scallion oil

Miso Soup 5
Edamame 8
Spicy Edamame 10

SMALL PLATES

Dynamite Shrimp 12
tempura fried tiger shrimp,
masago aioli, eel sauce

Popcorn Dynamite Shrimp 16
sweet pepper relish, spicy kewpie,
masago, green onion, sweet soy

Dynamite Lobster 29
new england 5oz lobster tail

Pork Buns 18
cardamom pork belly, miso pickle,
citrus kewpie, crispy shallots

Miso Black Cod 26
72hr miso marinated and broiled

Eggplant Dengaku 19
sweet miso sauce broiled, sesame onigiri

Crispy Tofu 14
garlic, ginger, sweet miso, green onion, shoyu

Ton Gyoza 24
wild boar pot stickers, pan seared,
dried cherry nimono

Spicy Tuna over Crispy Rice 22
spicy sesame aioli, wasabi cream,
smelt roe, pickled fresnos

Asian Baby Back Ribs 24
hoisin, brown sugar, sesame

Negi Maki 28
snake river beef sirloin, japanese mushrooms,
demi hoisin, crispy shallot, ground sesame

Duck Yakisoba Noodles 30
pan seared duck breast, napa cabbage, onion,
carrot, japanese mushroom mix, kewpie, aonori

Surf n Turf 49
snake river american wagyu beef, jumbo tiger prawns,
hoisin demi, summer vegetables
add a lobster tail 12

Specialty Teriyakis
char-grilled w/ wok-seared vegetables and white rice
Marinated Chicken Thighs 29
Snake River Farms American Wagyu 34
Scottish Salmon 32

SIDES

Bok Choy w/ Ponzu Butter 9
Crispy Parm Brussels Sprouts 11
Sautéed Japanese Mushrooms 12

SPECIALTY ROLLS

Blake 24

tempura shrimp, cucumber, avocado,
topped with spicy tuna, eel sauce

Greentail 24

yellowtail, tempura asparagus, scallions,
topped with avocado, serrano, basil yuzu soy

Hawaiian 19

yellowtail, pineapple, asparagus, serrano,
edamame paper

Godzilla 24

broiled eel, cucumber,
topped with avocado, strawberry, eel sauce

Dynamo 26

spicy crunchy tuna, serrano,
topped with tuna, avocado, sesame, eel sauce

Kenichi Special 24

snow crab, tuna, cucumber, avocado,
topped with masago

Rainbow 26

snow crab, cucumber, avocado,
topped with tuna, yellowtail, salmon, shrimp

Mega Salmon 24

spicy salmon, tempura asparagus,
avocado, scallions,
topped with salmon, garlic kosho soy

Austin - plant based 14

tempura asparagus, aioli,
edamame paper, balsamic vinaigrette

Pineapple Express - plant based 20

tempura asparagus, pineapple,
topped with avocado, kaiware, scallion

Yasai Maki - plant based 16

asparagus, yama gobo, takuan, shiso,
cucumber, avocado, kaiware, scallion

CLASSIC ROLLS

Tuna 12

Spicy Tuna 14

Yellowtail Scallion 12

Tempura Shrimp 12

Eel 12

California 14

crab, cucumber, avocado, spicy mayo

Spider 24

soft shell crab, cucumber, avocado,
scallion, masago, kaiware, yama gobo

SASHIMI SPECIALTIES

Yellowtail Serrano (4PC) 23

serrano, basil yuzu soy

Torched Salmon (5PC) 24

dried shiso & miso, ground sesame seed,
tosazu, garlic oil

Tuna Blue Cheese (6PC) 27

maytag blue cheese, fennel,
miso orange mustard truffle sauce

Tuna Tataki (6PC) 27

scallion, ginger, kaiware, myoga,
kosho garlic soy, scallion oil

Shiso Kurodai (4PC) 28

lemon zest, yuzu pepper, scallion,
garlic chips, sea salt

Tartare Trio 18

tuna, salmon, yellowtail,
spicy teriyaki sauce, fried wonton crisps

NIGIRI / SASHIMI

- 2 pieces -

Tuna maguro 11

Yellowtail hamachi 10

Salmon sake 10

Albacore bincho 10

Mackerel saba 10

Fresh Water Eel unagi 9

Octopus tako 9

Scallop hotate 14

Snow Crab kani 12

Shrimp ebi 9

Sweet Shrimp ama ebi 14

Salmon Roe ikura 9

Flying Fish Roe tobiko 8

Smelt Roe masago 8

Quail Egg uzura 4

Nigiri or Sashimi 9 pc Combo 41

tuna, yellowtail, salmon

SIDES

Kazami 4

Ponzu 4

Fresh Wasabi 4

Basil Yuzu Soy 3

Wasabi Combo 5