

SALADS

Kenichi Mixed Greens 16
ginger dressing

Arugula Salad 18
shaved fresh brussel sprouts, heart of palm,
baby carrots, pickled red onions,
sunflower seeds, yuzu vinaigrette

Wild Mushroom Salad 19
spinach, fennel, cherry tomatoes,
crispy parmesan, lemon vinaigrette

Seaweed Salad 13
msg-free green seaweed salad

Hijiki Salad 13
black seaweed, lettuce stem, lotus root,
bell pepper, ginger, sesame

KUSHIYAKI

- 2 per order -

Beef 24
shaved beef, kizami crème

Chicken 18
teriyaki glaze

Bacon Scallop 27
Thai orange cilantro sauce

Lobster 34
roasted garlic yuzu aioli

HOT ROCK

stone seared at 1000° - 6 pieces

Salmon 34 **Scallop** 37 **Wagyu Beef** 45 **Combo** 42

TEMPURA

- 2 pieces per order -

asparagus, avocado, broccoli, mushroom or onion 7
tempura shrimp 9

SMALL PLATES

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

Dynamite Lobster 32
tempura fried ,masago, aioli, eel sauce

Blue Crab Tempura 33
garden greens, roasted shishito aioli

Pork Buns 25
cardamom pork belly, miso pickle,
citrus kewpie, crispy onions

Wok Roasted Shishito Peppers 22
miso sea salt, parmesan cheese,
shallots, yuzu tamari

Eggplant Dengaku 21
sweet miso sauce broiled, sesame onigiri

Crispy Tofu 16
garlic, ginger, sweet miso,
green onion, shoyu

Spicy Tuna over Crispy Rice Cakes 27
spicy sesame tuna, wasabi cream, tobiko

Ton Gyoza 25
boar pot stickers, pan seared,
with dried cherry nimono

Miso Black Cod 29
72hr miso marinated and broiled

SPECIALTY PLATES

Pan Seared Japanese Scallops 46
pan roasted wild mushroom and brussels sprouts,
charred scallion cherry tomato coulis

Baja Red Snapper 44
Japanese eggplant puree, black truffle peel,
shaved scallions

Asian Baby Back Ribs 25
hoisin, brown sugar, sesame

Boneless Braised Beef Short Ribs 45
golden potato puree, baby carrots, gochu demi-glaze

Snake River Wagyu Beef Bites 39
creamy shrimp butter, crispy leeks, scallions
add **Lobster Tail** 19

Teriyaki Plates 35
char-grilled, wok-seared veggies
Hanger Steak - Airline Chicken - Scottish Salmon
add **white rice** 6

SIDES

Crispy Parmesan Brussels Sprouts 16 **Bok Choy with Ponzu Butter** 14

Edamame 12 **Spicy Edamame** 16 **Miso Soup** 6 **Rice** 6

A 2% Kitchen service fee is added to all checks and goes directly to our Kitchen Team

SPECIALTY ROLLS

Blake 26

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

Greentail 26

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

Hawaiian 21

yellowtail, pineapple, asparagus, serrano, edamame paper

Godzilla 26

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

Dynamo 28

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

Kenichi Special 26

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

Rainbow 28

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

Mega Salmon 26

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

Austin - plant based 17

tempura asparagus, aioli, edamame paper, teriyaki

Pineapple Express - plant based 21

tempura asparagus, pineapple, topped with avocado, serrano, honey yuzu

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, teriyaki

SASHIMI SPECIALTIES

Yellowtail Serrano (4pc) 24

serrano, basil yuzu soy

Torched Salmon (4pc) 22

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

Tuna Tataki (6pc) 29

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

Shiso Madai (4pc) 34

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

Chef's Choice Sashimi 16 pc MP

Chef's Choice Nigiri 6 pc MP

NIGIRI / SASHIMI

- 2 pieces -

nigiri is seasoned with wasabi by the chef

Tuna maguro 12

Yellowtail hamachi 11

Salmon sake 10

Mackerel saba 10

Freshwater Eel unagi 10

Octopus tako 9

Scallop hotate 14

Snow Crab kani 13

Shrimp ebi 9

Sweet Shrimp ama ebi 14

Salmon Roe ikura 9

Flying Fish Roe tobiko 8

Smelt Roe masago 8

Quail Egg Top uzura (1) 4

Sashimi or Nigiri Combo 9 pc 45

tuna, yellowtail, salmon

SIDES

Kazami 4

Ponzu 4

Fresh Wasabi 4

Basil Yuzu Soy 4

Wasabi Combo 7

Spicy Mayo 1

Teriyaki 1