

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, oyster sauce
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
sautéed spinach, roasted cherry tomato coulis,
crispy leeks

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 28

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

Greentail 27

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

Hawaiian 22

yellowtail, pineapple, asparagus, serrano, edamame paper

Godzilla 27

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

Dynamo 29

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

Kenichi Special 28

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

Rainbow 30

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

Mega Salmon 27

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 17

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

CLASSIC ROLLS*

Tuna 13 **Salmon** 12

Spicy Tuna 15

Yellowtail Scallion 12

Tempura Shrimp 12

Eel 13

California 14

crab, cucumber, avocado, spicy mayo

Spider 24

soft shell crab, cucumber, avocado,

SASHIMI SPECIALTIES*

Yellowtail Serrano (4pc) 26

serrano, basil yuzu soy

Torched Salmon (4pc) 23

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

Tuna Tataki (6pc) 31

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

Shiso Madai (4pc) 36

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

NIGIRI / SASHIMI*

- 2 pieces -

nigiri is seasoned with wasabi by the chef

Tuna maguro 14

Yellowtail hamachi 13

Salmon sake 12

Mackerel saba 10

Freshwater Eel unagi 12

Octopus tako 10

Scallop hotate 16

Snow Crab kani 15

Shrimp ebi 9

Sweet Shrimp ama ebi 16

Salmon Roe ikura 9

Flying Fish Roe tobiko 8

Smelt Roe masago 8

Quail Egg Top uzura (1) 4

Chef's Selection Nigiri Plate MP

Chef's Selection Sashimi Platter MP

Sashimi or Nigiri Combo 9 pc 49

tuna, yellowtail, salmon

SIDES

Kazami 4

Ponzu 4

Fresh Wasabi 4

Basil Yuzu Soy 4

Wasabi Combo 7

Spicy Mayo 1

Teriyaki 1

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness