

## SALADS

**Seaweed Salad** 12, **Hijiki & Lotus Root Salad** 15, **Sunomono Salad** 11

**Organic House Greens** Carrot, daikon, cucumber, ginger dressing 16

## Small Plates

**Hanabi Shrimp** 12

**Hanabi Lobster** 31

Tempura fried, spicy kewpie,  
masago, eel sauce

**Tebasake Chicken Lollipops** 25

Sweet & sour kabayaki, sesame,  
fried garlic, chive

**Eggplant Dengaku** 21

Sweet miso glazed Japanese eggplant,  
misozuki tofu

**Hot Rock\***

Stone seared @ 1000 °

Salmon 34, Wagyu beef 45, Combo 42

**Ton Gyoza** 25

Wild boar pot stickers, shredded cabbage,  
dried cherry nimono

**Miso Black Cod** 31

72 hour miso marinade, broiled

**Seared Hokkaido Scallops\*** 35

Sesame-fig preserves, pork belly, black salt,  
scallion oil, fresno chili puree

**Spicy Tuna on Crispy Rice\*** 25

Sesame aioli, wasabi cream, tobiko, chive

**Pineapple Teriyaki Kushiyaki**

**Chicken** 21 **Wagyu beef** 29

Add wok sautéed veg & steamed rice 7

## Specialties

**Smoked Colorado Trout Salad** 27

Organic spinach, cucumber, avocado, kewpie, cherry tomato, crispy shallot, radish, yuzu dressing

**Korean BBQ King Salmon** 37

Kimchee, aonori smoked potato, spinach gomae,  
charred lemon

**Black and Blue Wagyu\*** 47

Seared rare with mushrooms, broken herb dressing,  
black salt, pickled chilis, micro arugula

**Char Siu Pork Belly** 35

Miso-celeriac puree, broccolini, crispy sesame kale,  
dried apricot katsu sauce

**Lobster and Wagyu Nabe\*** 49

Mushrooms, charred cabbage, pork belly  
broccolini, steamed rice

**Shiro Shoyu Soba Noodles** 31

Soba noodles, wild mushrooms, white soy  
sweet dashi, crispy garlic, tempura shiso

**Pan Seared Duck Breast** 43

Sweet potato puree, miso roasted  
cauliflower, blood orange-soy glaze

## Sides and Soup

**Miso Soup** 6

**Edamame** 12 **Spicy Edamame** 16

**Ponzu-brown butter noodles** 15 **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** 20

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 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, 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, tozazu, garlic oil

### **Tuna Tataki** (6pc) 32

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

### **Whitefish Shiso** (4pc) MP

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** 11

### **Freshwater Eel unagi** 13

### **Octopus tako** 10

### **Scallop hotate** 14

### **Snow Crab kani** 15

### **Shrimp ebi** 10

### **Sweet Shrimp ama ebi** 14

### **Salmon Roe ikura** 10

### **Flying Fish Roe tobiko** 8

### **Smelt Roe masago** 8

### **Quail Egg Top uzura** (1) 4

### **Sashimi or Nigiri Combo 9 pc** 49

tuna, yellowtail, salmon

### **Chef's Special Sashimi 16 pc** MP

### **Chef's Special Nigiri 6pc** MP

## 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