

## SALADS

**Hijiki Salad** 13 **Seaweed Salad** 13

**Kenichi Mixed Greens** ginger dressing 16

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

**Roasted Beets Salad** 20  
arugula, currants, sesame, parmesan,  
crispy garlic, shishito dressing

## TEMPURA

- 2 pieces per order -  
asparagus, avocado, broccoli, mushroom or onion 7  
tempura shrimp 9

## KUSHIYAKI SKEWERS

- 2 pieces per order -

**Beef** 25  
kizame cream

**Chicken** 18  
Teriyaki Glaze

**Lobster** 34  
roasted garlic yuzu aioli

## SMALL PLATES

**Dynamite Shrimp** 12

**Dynamite Lobster** 34  
tempura fried, masago, aioli, eel sauce

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

**Asian Baby Back Ribs** 25  
hoisin, brown sugar, sesame

**Miso Black Cod** 33  
marinated in miso for 72 hours  
broiled to order.

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

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

**Wagyu Beef Bites** 42

5oz New York Strip, seared hon shimeji mushrooms,  
asparagus, ginger tamari sauce, crispy leeks

**Duck Buns** 25  
hoisin marinade, fresh cucumber, cilantro, kewpie

**Ton Gyoza** 25  
boar pot stickers, pan seared, dried cherry nimonono

**Grilled Octopus** 36  
sweet miso roasted red pepper gochujang emulsion,  
crispy fingerling potatoes

**Crispy Tofu** 16  
garlic, ginger, sweet miso, oyster sauce  
green onion, shoyu

**Eggplant Dengaku** 21  
sweet miso sauce broiled, sesame onigiri

## Hot Rock\*

stone seared at 1000°- 6 pieces  
served with ponzu and sea salt

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

## SPECIALTY PLATES

**Pan Seared Japanese Scallops** 46  
roasted cauliflower, sweet and spicy tonkatsu

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

**Pan Seared Summer Salmon** 43  
5oz fillet, roasted tomato, smoked potatoes,  
Summer cucumber sauce

**Teriyaki Plates\*** 39  
char-grilled, wok-seared veggies, rice  
**Hanger Steak - Airline Chicken - Scottish Salmon**

## SIDES

**Crispy Parmesan Brussels Sprouts** 16

**Bok Choy with Ponzu Butter** 14

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

## 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

### **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