

SALADS

Hijiki Salad 14 **Seaweed Salad** 14

Kenichi Mixed Greens ginger dressing 16

Wild Mushroom Salad 20
spinach, fennel, cherry tomatoes, crispy parmesan
lemon vinaigrette

Roasted Beets Salad 21
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
kizami cream

Chicken 18
teriyaki glaze

Hot Rocks*

1000° searing stone - 6 pieces

Salmon 36 **Wagyu Beef** 48 **Combo** 45

SMALL PLATES

Dynamite Style

Shrimp 13 **Lobster** 36
tempura fried, masago, sriracha aioli, eel sauce

Glazed Japanese Pork Belly 30
brown sugar soy glaze, carrot slaw, ponzu dressing

Asian Baby Back Ribs 27
hoisin, brown sugar, sesame

Miso Black Cod 35
marinated in miso for 72 hours
broiled to order

Spicy Tuna over Crispy Rice Cakes* 29
spicy sesame tuna, sesame aioli
wasabi cream, tobiko

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

Lobster Tacos 30

butter poached claw meat, scallion rounds, cucumber
red pepper kewpie

Duck Bao Buns 25

hoisin marinade, fresh cucumber, cilantro, kewpie

Ton Gyoza 27

boar pot stickers, pan seared, dried cherry nimono

Grilled Octopus 36

sweet miso roasted red pepper gochujang
crispy fingerling potatoes

Crispy Tofu 17

garlic, ginger, sweet miso, oyster sauce
green onion, shoyu

Eggplant Dengaku 22

sweet miso sauce broiled, sesame onigiri

Wagyu Beef Bites 48

5oz new york strip, seared hon shimeji mushrooms, asparagus, ginger tamari sauce, crispy leeks

ENTREES

Japanese Scallops 49
pan seared in butter, served with roasted cauliflower
served over sweet and spicy tonkatsu

Crispy Skin Striped Bass 42
pan seared, served with sautéed tri colored vegetables
drizzled with roasted shishito and cherry tomato coulis

Boneless Braised Beef Short Ribs 48
slow cooked short rib marinated in hoisin gochujang
seared in demi glaze, served over golden potato puree

Atlantic Salmon 46

seared crisp in oil with sautéed shiitakes, asparagus and
cauliflower, served over edamame yuzu sosu

Sukiyaki 49

Japanese hot pot.
sliced new york strip, hon shimeji mushrooms, tofu
carrots, onions, cooked in a broth of soy, mirin and dashi.
Vegan option available by request

Teriyaki Plates* 42

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** 7 **Rice** 6

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

SPECIALTY ROLLS*

Blake 30

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

Greentail 29

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

Hawaiian 24

yellowtail, pineapple, asparagus, serrano
edamame paper

Godzilla 29

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

Dynamo 32

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

Kenichi Special 30

snow crab, tuna, cucumber, avocado
topped with masago

Rainbow 32

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

Mega Salmon 29

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

Austin - plant based 19

tempura asparagus, aioli
edamame paper, teriyaki

Pineapple Express - plant based 23

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

Yasai Maki - plant based 19

asparagus, yama gobo, takuan, shiso, cucumber
avocado, kaiware, scallion, arare rice crackers
sweet chili sauce

CLASSIC ROLLS*

Tuna 14 **Salmon** 13 **Yellowtail Scallion** 13

Eel 14

avocado, cucumber
teriyaki

California 15

crab, cucumber, avocado
spicy mayo

Tempura Shrimp 13

spicy mayo, scallions, teriyaki

Spicy Tuna 16

avocado, cucumber

Spider 26

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

SASHIMI SPECIALTIES*

Yellowtail Serrano (4) 26

serrano, basil yuzu soy

Torched Salmon (4) 25

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

Tuna Tataki (6) 33

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

Shiso Madai (4) 38

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

NIGIRI / SASHIMI*

nigiri is seasoned with wasabi by the chef

Chef's Selection Nigiri Plate (6) 70

Chef's Selection Sashimi Platter (16) 165

Chef's Vegan Nigiri Plate (6) 30

Sashimi or Nigiri Combo (9) 52

tuna, yellowtail, salmon

- 2 pieces -

Tuna maguro 15

Yellowtail hamachi 14

Salmon sake 13

Mackerel saba 12

Freshwater Eel unagi 14

Octopus tako 11

Scallop hotate 17

Snow Crab kani 16

Shrimp ebi 11

Sweet Shrimp ama ebi 20

Salmon Roe ikura 11

Flying Fish Roe tobiko 10

Smelt Roe masago 10

Quail Egg Top uzura (1) 4

SIDES

Kizami 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