

SALADS

Seaweed Salad 14, **Hijiki & Lotus Root Salad** 15, **Sunomono Salad** 12

Organic House Greens carrot, daikon, cucumber, ginger dressing 18

Smoked Colorado Trout Salad 29

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

SMALL PLATES

Hanabi Style

Shrimp 13 **Lobster** 33

tempura fried, spicy kewpie

masago, eel sauce, scallion

Tebasake Chicken Lollipops 27

sweet & sour kabayaki, sesame,

fried garlic, chive

Eggplant Dengaku 22

sweet red miso, fried tofu

sesame, hoisin, micro herbs

***Hot Rock**

stone seared @ 1000

maldon salt and ponzu

salmon 36, wagyu beef 48, combo 45

Ton Gyoza 27

wild boar pot stickers, shredded cabbage

dried cherry nimono, sesame seed

Miso Black Cod 33

72 hour marinade, broiled

Seared Hokkaido Scallops 37

sesame-fig preserves, pork belly, black salt

scallion oil, fresno chile puree

***Spicy Tuna On Crispy Rice** 27

sesame aioli, wasabi cream, tobiko, chive

Pineapple Teriyaki Kushiyaki

Chicken 22 **Wagyu Beef** 31

add wok sautéed veg & steamed rice 8

SPECIALTIES

Togarashi Salmon 39

aonori smoked potato, kale gomae

apple gochujang sosu, charred lemon

***Wagyu Tataki** 50

crispy mushrooms, broken herb dressing

black salt, pickled chiles, micro arugula

Char Siu Pork Belly 37

miso-celeriac puree, sautéed broccolini

crispy sesame kale, dried apricot katsu sauce

Tiger Prawn and Wagyu Nabe 52

roasted mushrooms, charred cabbage, pork belly

broccolini, steamed rice

Vegetable Yakisoba 33

bok-choy, onion, carrot, pickled chiles, fried garlic

sweet nimono sauce

add shrimp 11, wagyu beef 16, tofu 9

Pan Seared Duck Breast 46

sweet potato puree, miso roasted cauliflower

blood orange-tamari glaze

SIDES AND SOUP

Miso Soup 7

Edamame 12 **Spicy Edamame** 16

Ponzu-Brown Butter Noodles 16 **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** 28

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

***Hawaiian** 21

yellowtail, pineapple, asparagus, serrano
edamame paper

***Godzilla** 28

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

***Dynamo** 30

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** 28

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

Austin - plant based 18

tempura asparagus, aioli
edamame paper, teriyaki

Pineapple Express - plant based 22

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

Yasai Maki - plant based 18

asparagus, yamagobo, takuan, shiso
cucumber, avocado, roasted garlic, kaiware, scallion

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) 24

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

***Tuna Tataki** (6) 31

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) 145

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

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 to food-borne illness