

# 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 9

# 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