

SALADS

Hijiki Salad 14 **Seaweed Salad** 14 **Combo** 14 **Kenichi Mixed Greens** *with ginger dressing* 16

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

Roasted Beets Salad 21
arugula, currants, sesame, parmesan crispy garlic, shishito dressing

King Crab 48
truffle ponzu butter

Hot Rocks*
1000° searing stone - 6 pieces
A5 Miyazaki Wagyu 85
Wagyu Beef 48 **Salmon** 36 **Combo** 45

Ponzu Style Japanese A5 Wagyu 85
thin sliced and seared Miyazaki strip, shiitake mushrooms

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

Tuna Poke Martini* 30
ahi tuna poke, sesame soy sauce
avocado, potato crumbles, tobiko, scallion

Miso Black Cod 35
marinated in miso for 72 hours

Japanese Shrimp Cocktail 27
Kizame cocktail sauce

Ton Gyoza 27
boar pot stickers, pan seared, dried cherry nimono

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

Asian Baby Back Ribs 27
hoisin, brown sugar, sesame

Kushiyaiki Skewers
Beef 25 **Teriyaki Chicken** 18

Crispy Tofu 17
garlic, ginger, sweet miso, oyster sauce, green onion

Eggplant Dengaku 22
sweet miso sauce broiled, sesame onigiri

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

Lobster Tacos 30
butter poached claw meat, scallion rounds, cucumber
red pepper kewpie

Wagyu Bites* 48
5oz new york strip, seared hon shimeji mushrooms, asparagus, ginger tamari sauce, crispy leeks

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

Udon Sukiyaki 49
sliced new york strip, hon shimeji mushrooms, tofu
carrots, onions, udon noodles
cooked in a broth of soy, mirin and dashi.
Vegan by Request

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

Teriyaki Plates* 42
char-grilled, wok-seared veggies, rice
Hanger Steak - Airline Chicken - Scottish Salmon

SIDES

Shishito Peppers *miso sea salt, parmesan cheese, shallots, yuzu tamari* 22
Tempura Vegetables *asparagus, avocado, broccoli, mushroom or onion* 7 **Tempura Shrimp** 9
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
The following major food allergens are used as ingredients: Milk, Egg, Fish, Shellfish, Tree Nuts, Peanuts, Wheat, Soy, Sesame.
Please notify staff for more information about these ingredients

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 16

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

Ni Shiitake 20

shiitake mushroom sashimi, shiitake dashi sauce
topped with itogaki, fresh ginger, chives
Vegan by Request

Tuna Tataki (6) 33

scallions, ginger, kaiware, myoga, garlic chips,
ground sesame, kosho garlic soy, scallion oil

Shiso Madai (4) 38

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

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

- 2 pieces -

Tuna maguro 15

Yellowtail hamachi 14

Salmon sake 13

Madai red sea bream 18

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

Shiitake Mushroom Nigiri 15

Tamago 7

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