

SALADS

Seaweed Salad 14 Hijiki & Lotus Root Salad 15 Combo 15, Sunomono Salad 12
Organic House Greens carrot, daikon, cucumber, ginger dressing 18
Smoked Colorado Trout Salad 28
mixed greens, cucumber, avocado, kewpie, tomato, 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 Roasted Duck Breast 46

brown butter 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 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) 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

*Madai red sea bream 20

*Mackerel saba 12

*Freshwater Eel unagi 14

*Octopus tako 11

*Scallop hotate 17

*Snow Crab kani 16

*Shrimp ebi 11

*Sweet Shrimp botan 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

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