

## SOUP / RAMEN

### **Miso Soup** 7

organic white miso, dashi, soy, tofu, scallion, wakame

### **Garlic Tonkotsu Ramen** 25

chicken & pork broth, pork belly, charred cabbage, menma, shiitake, roasted garlic, scallion, \*egg

### **Miso Vegetable Ramen** 21

miso vegetable broth, charred cabbage, mushrooms, menma, scallion, \*egg

## SALADS

### **Sesame Seaweed Salad** 10

### **Hijiki and Lotus Root Salad** 13

### **House Organic Greens** 12

carrot, daikon, cucumbers, tomato, sesame seeds, Honey sesame dressing

### **\*Albacore and Seaweed Salad** 27

salted cucumber, avocado, kewpie, yuzu, fried garlic, spinach, sesame sea salad

## IZAKAYA STYLE

### **Edamame** 7

steamed organic edamame, sea salt

### **Shichimi Fries** 10

shichimi togarashi, shiro shoyu, miso salt, special sauce

### **Agedashi** 12

crispy organic tofu, sweet dashi, bonito, scallion

### **Pork Buns** 19

slow cooked cardamom pork belly, miso pickle, citrus kewpie, crispy shallots

### **Lobster Bao Buns** 27

butter poached lobster, spicy kewpie, pineapple chutney, cilantro

### **Ton Gyoza** 18

boar pot stickers, pan seared w/ dried cherry nimono

### **Spicy Edamame** 8

steamed organic edamame, salt, chili, butter

### **Karaage** 16

Japanese style fried chicken, tamari, ginger, yuzu kewpie, scallion

### **\*Colorado Wagyu Kushiya** 17

sesame, garlic, tamari, daikon, pickled wasabi

### **Chicken Kushiya** 12

Tamari, scallion, ginger

### **Blistered Shishito Peppers** 16

yuzu, soy, truffle salt, romano

### **Dynamite Popcorn Shrimp** 18

wild caught shrimp, sweet pepper relish, spicy kewpie, masago, green onion, sweet soy

### **\*Double American Wagyu Slider** 18

blue cheese, miso chili slaw, spicy mustard, pickles

## ENTREES

### **Pineapple Teriyaki**

grilled hanger steak, red bird chicken thighs or tofu, pineapple chutney, steamed rice

### **Tofu** 24 **Chicken** 27 **\*Beef** 33

### **Beef and Shrimp Yakisoba Noodles** 31

\*beef, shrimp, stir-fry noodles, bok choy, pickled fresnos, oyster sauce, bonito, kewpie, aonori

### **Crispy Miso Tofu** 27

organic tofu, ginger-soy vegetables, steamed rice

### **Pork Belly Confit Fried Rice** 27

soy, garlic, ginger, egg, scallion, kewpie, bonito, aonori

### **Yosenabe** 33

#### **(Japanese Hot Pot)**

\*beef, shrimp, pork and vegetable hot pot, steamed rice

### **\*Miso Black Cod** 33

wild Alaskan black cod, miso, tamari, yuzu, shitake, baby bok choy, truffle salt, steamed rice

\*“These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients.”

“Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness”

The following major food allergens are used as ingredients in this restaurant: Milk, Egg, Fish, Crustacean Shellfish, Tree Nuts, Peanuts, Wheat, Soy and Sesame. Please ask your server for more information if you have any food allergies.

# SUSHI

## \*MAKI ROLLS

**Tuna** 10

**Salmon** 9

**Yellowtail Scallion** 10

**Tempura Shrimp** 13

**Eel** 14

cucumber, avocado

**Spicy Tuna** 15

cucumber, avocado

**California** 14

crab, cucumber, avocado, spicy mayo

**Spider** 21

soft shell crab, cucumber, kaiware,  
yamagobo, spicy kewpie, teriyaki, sesame

## \*INSIDE OUT ROLLS

**Spicy Crunchy Crab and Albacore** 25

avocado, kaiware, tempura bits,  
kewpie, kabayaki, sesame

**Kenichi Special** 20

tuna, snow crab, cucumber, avocado,  
topped with masago

**Carbontail** 23

cucumber, avocado, scallion, kaiware,  
topped with yellowtail, serrano,  
basil-yuzu tamari, sesame

**Blake** 23

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

**Spicy Crunchy Salmon** 18

cucumber, avocado, scallion,  
topped with  
spicy salmon, spicy teriyaki, tempura bits

## PLANT BASED ROLLS

**Mikuni** 18

shiitakes, spinach, menma, yamagobo, truffle salt,  
aonori, kewpie, crispy garlic

**Buddha Roll** 16

misozuki tofu, shiso, avocado, ume, yamagobo,  
spinach, daikon sprouts

**Kabayaki Eggplant** 16

BBQ eggplant, cucumber, kaiware, avocado, kabayaki  
sauce

## \*SPECIALTIES

**Tuna Tataki**

ginger beet puree, orange miso, baby shiso  
4 piece 25

**Yellowtail Serrano Sashimi**

serrano, basil yuzu tamari  
4 piece 21

**Torched Salmon Sashimi**

dried shiso, dried miso,  
ground sesame, garlic oil, tosazu  
4 piece 19

**Steak n' Egg Gunkan Nigiri** 25

wagyu tartare, masago, quail egg,  
kizami wasabi, scallion, sesame

**Torched Wagyu and Pickled Mushrooms** 29

tosazu butter sauce

## \*NIGIRI/SASHIMI

**Tuna** 13/21

**Salmon** 12/20

**Yellowtail** 13/21

**Albacore Tataki** 10/18

**Eel** 11/19

**Scallop** 14/22

**Crab** 14/22

**Eggplant Kabiyaki** 9/14

## SUSHI RICE DONBURI

**\*Tuna Avocado** 29

Hawaiian ahi, cucumber, citrus ponzu,  
seaweed salad, Avocado, wakame,  
chili, sesame, aonori, gari

**Japanese Cowboy** 27

soft shell crab, pork belly confit, scallions, kewpie  
soft cooked egg

**Spicy Tempura Don** 23

tempura shrimp, broccolini,  
fresh avocado, chili-tentsuyu

**Misozuki tofu Don** 20

BBQ eggplant, cucumber, kaiware, avocado, sesame