

SOUP / RAMEN

Miso Soup 7

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

Garlic Tonkotsu Ramen 26

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

Lobster "Dry" Ramen 36

cardamon pork belly, king trumpet mushrooms, scallions, tonkotsu reduction, egg, nori

IZAKAYA STYLE

Edamame 7

steamed organic edamame, sea salt

Shichimi Fries 11

shichimi togarashi, shiro shoyu, miso salt, special sauce

Agedashi 13

crispy organic tofu, sweet dashi, bonito, scallion

Pork Buns 19

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

Lobster Bao Buns 28

butter poached lobster, spicy kewpie, pineapple chutney, cilantro

Ton Gyoza 18

seared wild boar pot stickers, dried cherry nimono

Pineapple Teriyaki

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

Tofu 24 **Chicken** 27 ***Beef** 36

Beef and Shrimp Yakisoba Noodles 33

*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

SALADS



Sesame Seaweed Salad 10

Hijiki and Lotus Root Salad 13

Sunomono Salad 10

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

Spicy Edamame 8

steamed organic edamame, salt, chili, butter

Karaage 17

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

***Colorado Wagyu Kushiya** 20

sesame, garlic, tamari, daikon, pickled wasabi

Chicken Kushiya 12

Tamari, scallion, ginger

Blistered Shishito Peppers 16

yuzu, soy, truffle salt, romano

Dynamite Popcorn Shrimp 19

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

Pork Belly Confit Fried Rice 27

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

Yosenabe 36

(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"

SUSHI

*MAKI ROLLS



Tuna 10

Salmon 9

Yellowtail Scallion 10

Tempura Shrimp 14

Eel 14

cucumber, avocado



Spicy Tuna 15

cucumber, avocado

California 18

crab, cucumber, avocado, spicy mayo

Spider 23

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

*INSIDE OUT ROLLS

Spicy Crunchy Crab and Albacore 26

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

Kenichi Special 25

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

Carbontail 23

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

Blake 24

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

Spicy Crunchy Salmon 19

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

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.



This mark indicates that the listed seafood is rated green for environmental sustainability by Monterey Bay Aquarium's Seafood Watch. Learn more at seafoodwatch.org.

Albacore Tuna, wild, British Columbia, Trolling lines. Black Cod, wild, Alaska, Pots. Ahi Tuna, wild, Hawaii, Pole and Line.

*SPECIALTIES

Yellowtail Serrano Sashimi

serrano, basil yuzu tamari

4 piece 22

6 piece 30

Torched Salmon Sashimi

dried shiso, dried miso,
ground sesame, garlic oil, toszu

4 piece 21

6 piece 28

Steak n' Egg Gunkan Nigiri 26

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

Torched Wagyu and Pickled Mushrooms 29

tosazu butter sauce

*NIGIRI/SASHIMI



Tuna 14/22

Salmon 12/20

Yellowtail 13/21



Albacore Tataki 10/18

Eel 11/19

Scallop 15/23

Crab 15/23

Eggplant Kabiyaki 9/14

Ikura 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