

# 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 35**

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 35**

72 hour marinade, broiled

**Seared Hokkaido Scallops 39**

sesame-fig preserves, pork belly, black salt  
scallion oil, fresno chile puree

**\*Spicy Tuna On Crispy Rice 28**

sesame aioli, wasabi cream, tobiko, chive

**Pineapple Teriyaki Kushiyaki**

**Chicken 22 Wagyu Beef 32**  
add wok sautéed veg & steamed rice 10

# SPECIALTIES

**Togarashi Salmon 39**

aonori smoked potato, kale gomae  
apple gochujang sosu, charred lemon

**\*Wagyu Tataki 57**

crispy mushrooms, broken herb dressing  
black salt, pickled chiles, micro arugula

**Char Siu Pork Belly 38**

miso-celeriac puree, sautéed broccolini  
crispy sesame kale, dried apricot katsu sauce

**Tiger Prawn and Wagyu Nabe 56**

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 7**

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 30

yellowtail, tempura asparagus, scallions  
topped with avocado, serrano, basil yuzu soy

### \*Hawaiian 22

yellowtail, pineapple, asparagus, serrano  
edamame paper

### \*Godzilla 28

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 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 16 Salmon 13 Yellowtail Scallion 14

### Eel 14

avocado, cucumber  
teriyaki

### California 20

crab, cucumber, avocado  
spicy mayo

### Tempura Shrimp 13

spicy mayo, scallions, teriyaki

### Spicy Tuna 18

avocado, cucumber

### Spider 26

soft shell crab, cucumber, avocado, scallion, masago  
kaiware, yama gobo, teriyaki

## SASHIMI SPECIALTIES

### \*Yellowtail Serrano (4) 27

serrano, basil yuzu soy

### \*Torched Salmon (4) 24

dried shiso, dried miso, ground  
sesame seed, tosazu, garlic oil

### \*Tuna Tataki (6) 32

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 18

### \*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