

## Starters

### EDAMAME 6

Steamed Soy Beans with Sea salt

### CHARRED EDAMAME 7

Charred Edamame with Spicy Black Beans Garlic Sauce

### GREEN BEANS 9

Sate Green Beans with crispy shallots, Kurobuta Sausages & Garlic Soy Glaze, and Candy Walnuts

### GIOZA DUMPLINGS 9

Japanese Pan-Fried Chicken Dumplings with Yuzu Togarashi Dipping sauce

### JALAPENO POPPERS 11

Deep-Fried Jalapeno Stuffed with Spicy Salmon & Cream Cheese, Unagi Sauce, Shredded Potato Chips

### ROCK SHRIMP TEMPURA 13

Glazed Shrimp Tempura with Creamy Honey Aioli & Candied Walnuts

### AGEDASHI TOFU 9

Stuffed Deep-Fried Tofu with Mozzarella Cheese in a Dashi Soy Broth, Spicy Radish, Scallions & Nori

### IKA CALAMARI 15

Seasoning Calamari with Ginger, Garlic, Green Chiles & Citrus Togarashi Aioli

### CRISPY RICE 13

Pan-Fried Rice, Tuna Tartare, Spicy Aioli & Unagi Sauce

### CRAB SPRING ROLLS 10

Crispy Wonton filled with Creamy Crab, Mango & Spicy Mango Sauce



MODERN JAPANESE KITCHEN  
waves of flavor

## Salads

### SHOGA SALAD 9

Romaine, Cucumber, Mighty Vine Cherry Tomatoes, Carrots, Avocado, Crispy Wontons In a House Ginger Dressing

### CRISPY BRUSSELS SPROUTS 12

Flash Fried Brussels Sprouts, Fresh Carrots, Onions, Cabbage, Jalapenos, Crunchy Shallots & Sweet Chili Glaze

### SEAWEED SALAD 10

Fresh Seasoned Seaweed, with Cucumber, Sesame Seeds & Seaweed Rice vinegar

## Robata

### TIGER SHRIMP 10

Marinated Black Tiger Shrimp Skewered with Lemon Grass Sauce

### OYSTER MUSHROOMS 8

Grill King Oyster Mushrooms served with Tangly Garlic Soy

### RIB-EYE 28

10 oz Prime Rib-Eye Steak, Roasted Fingerling Potatoes & Demi-Glace Sauce

### SCOTTISH SALMON 27

Salmon with Sautéed Creamy Spinach & Mushrooms, Ginger, Carrots, Radish & Chili Crisp Oil

## Ramen & Soup

### MISO SOUP 4.50

Traditional Soy Bean Soup with Tofu, Wakame, Green Onion, and Nameko Mushroom

### SHIO RAMEN 17

Chicken Broth, Pork Chashu, Scallions, Malted Egg, Corn & Bamboo Shots

### TONKUTSU 18

Traditional Pork Broth, Pork Chashu, Malted Egg, Scallions & Bamboo Shots

### TAN TAN MEN RAMEN 17

Creamy Broth with Chili Oil, Ground Spicy Pork, Malted Egg, Scallions & Bean Sprouts

## Hot Dishes

### CHICKEN LEMON GRASS WRAP 18

Sate Marinated Chicken Breast with onions, Mushrooms, Jalapenos, Basil & Japanese Steam, Rice, Carrots

### THE ROCK 18

Marinated Tenderloin Beef with Lemon Grass & Thai Basil Dipping Sauce

### GREEN CURRY TOFU 16

*Tepanyaki*  
**ON A SKILLET IRON PLATE**  
Served with Steamed Rice

### TENDERLOIN STEAK 22

Tenderloin Steak w/ Zucchini, Mushrooms, Onions, seasoned Beans, Sprouts & Sesame Sauce

### CHICKEN 20

Grilled Chicken Breast with Zucchini, Mushrooms, Onions, Seasoned Beans, Sprouts & Sesame Sauce

### SHRIMP 23

Black Tiger Shrimp with Zucchini, Mushrooms, Onions, seasoned Beans, Sprouts & Sesame Sauce

# Kai SUSHI BAR

## *Chef's Special Makis*

### **SUMMER 16**

Scottish salmon, Crab Mix, Shrimp Tempura, Avocado, Lemon & Jalapeno Citrus Sauce

### **ABURI SALMON 15**

Flame-Seared, Scottish Salmon, Crab, Avocado, Cucumber, Eel Sauce & Spicy Aioli

### **SCALLOPS DYNAMITE 18**

Baked Bay Scallops with Shrimp, Crab Yuzu & Creamy Spicy Dynamite Sauce

### **TRUFFLE ESCOLAR 17**

Spicy Tuna, Cucumber, Avocado, Escolar Fish, Fried Shallots & Truffle Vinegar

### **WHITE TIGER 15**

Black Tiger Shrimp, Crab, Avocado, jalapenos, Baked Chilean Sea Bass

### **SURF & TURF 19**

Lobster Mix, Asparagus, Kaiware Sprouts, Seared Wagyu Steak, Scallions & Truffle Butter Vinaigrette

### **SNOW WHITE 14**

Baked with Parmesan & Panko, Crab Shrimp Tempura, Avocado, Masago, Spicy Aioli

## *Classic Makis*

### **CRUNCHY 10**

Shrimp Tempura, Masago, Cucumber, Spicy Aioli, Avocado & Soy Glaze Sauce

### **DYNAMITE 12**

Tempura Maki with Tuna & Salmon Mix, Water Chestnuts, Spicy Aioli, House Made Eel Sauce, Jalapeno, cream cheese

### **SPICY TUNA 9 GF**

Big Eye Tuna, Avocado, Jalapeno, Spicy Togarashi Aioli

### **SPICY SALMON 9 GF**

Scottish Salmon, Cucumber, Avocado, Jalapeno Spicy Togarashi Aioli

### **SHRIMP TEMPURA 9**

Shrimp Tempura, Cucumber, Avocado, Korean Spicy Aioli

### **PHILADELPHIA 12 GF**

Smoked Salmon, Avocado, Cream Cheese, Cucumber

### **SALMON SKIN 8 GF**

Crispy Salmon skin, Radish Sprouts, Cucumber & Burdock Root

### **CALIFORNIA 9 GF**

Creamy Crab Mix, Avocado, Masago, Cucumber

### **CRISPY SOFT SHELL CRAB 15**

Soft Shell Crab, Avocado, Radish Sprouts, Cucumber & Spicy Yuzu Aioli

### **RAINBOW 15**

Variety of Fish, on Crab Mix, Avocado, Cucumber, Masago

### **UNAGI KABAYAKI 15**

Eel, Shrimp Tempura, Avocado, Spicy Aioli, Cucumber

## *Vegatable Makis*

### **SWEET POTATO 5pc 9**

Sweet Potato Tempura & Vegan Unagi Sauce

### **TRUFFLE SHITAKE 5pc 9**

Shitake Tempura, Avocado, Cucumber & Truffle Creamy Sauce

### **CRUNCHY VEGGIE 5pc 12**

Tempura Maki w/ Avocado, Sweet potato, Asparagus, Jalapeno Cream Cheese, Spicy Aioli & Eel Sauce

### **KEMURI MIDORI 5 pc 10**

Fried Shallots, Cream Cheese, Avocado, Yuzu Spicy Aioli with BBQ Paper

### **GREEN GARDEN 8 pc 12**

Asparagus Tempura, Cucumber, Avocado, Mosse Spicy Aioli

## **YUZU HAMACHI**

## **HAMACHI TIRADITO**