

Classic Cocktail

MAI TAI Bacardi Rum, Malibu Rum, Fruit Juice and Splash of Myers Rum	8.50
CHI CHI Vodka, Coconut Cream and Pineapple Juice	7.50
BLUE MOON Rum, Blue Curacao and Fruit Juice	7.50
LONG ISLAND ICED TEA Rum, Vodka, Gin and Tequila	8.50
STRAWBERRY DAIQUIRI OR MARGARITA Rum or Teguila	8.50

Martini ade from Premium Vod

LYCHEE MAKTINI	8.95
Grey Goose, Soho Lychee Liqueur with Lychee Juice	
COSMOPOLITAN	8.95
Grey Goose and Cointreau with Cranberry Juice	
POMI MARTINI	8.95
Grey Goose and Cointreau with Pomegranate Juice	
MINT DROP	8.95
Grey Goose, Crushed Mint Leaves Infused with Grapefruit and Lemon Juice	1
LEMON DROP	8.95
Absolut Citron, Cointreau with Lemon Juice	
APPLE MARTINI	8.95
Belvedere, Apple Pucker with Lemon Juice	

Saketini

Made from Sake with Exotic Flavo

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CREAMY PEACH	8.50	🥵 FUJI APPLE	8.50
LYCHEE LIME	8.50	SHISO PLUM	8.50
POMEGRANATE	8.50		D

Chu-Hi

Made from Asian Vodka 'Shochu' with Pefreshing Fruit Elavor

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POMEGRANATE	7.50	GRAPEFRUIT	7.50
MANGO	7.50	LYCHEE	7.50
MANDARIN ORANGE	7.50	PEACH KIWI	7.50
& RILIERERRY	7 50	Maria and	





Cocktailカクテル Exotic & Refreshing

Sake & Shochu Cocktail

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KABUKI SIGNATURE SAKE SANGRIA Fresh Fruits, Sake, Shochu, Grapefruit and Cranberry Juice	Glass(8oz) 6.50 Carafe(1,500ml) 21.95
SAMURAI Shochu, Melon Liqueur, Pineapple and Cranberry Juice	7.50
TSUNAMI Shochu, Grenadine and Pineapple Juice	7.50
PEACH PIT Shochu, Peach Schnapps, Grenadine and Orange Juice	7.50
KYOTO Chilled Takara Plum Wine and Sake	7.50
CALIFORNIA ICED TEA Sake, Shochu, Plum Wine, Lemon Juice and Coke	8.50
SAKE BOMB KI-Bomb Kirin Draft Beer (120z mug) with Small Hot Sake A-Bomb Japanese Bottled Beer (220z) with Small Hot Sal	



ORIGINAL MINT	8.50	LYCHEE	8.50
GRAPEFRUIT	8.50	BERRY	8.50
CUCUMBER	8.50		

Coffee Cocktail

KYUSHU COFFEE (Hot) 7.50 Coffee with Aged Asian Vodka 'Shochu' and Whipped Cream

> BLACK MARTINI 8.50 Coffee with Asian Vodka 'Shochu' and Kahlua

Spirit When the Night is Long **TEQUILA VODKA** WHISKEY **COGNAC** Remy Martin VSOP Patron Jack Daniels **Grey Goose** Cuervo Ketel One Crown Royal Hennessy 1800 Reposado Belvedere Chivas Regal Absolut Johnny Walker

Red Bull is Available upon Request Premium Selection of Spirits

Available for Cocktail Substitution and by Individual Shots



日本酒と焼酎 Feel the Harmony with Food

Sake Sampler

KIKUSUI (Light Body) MIZBASHO (Medium Body) NANBU BIJIN (Full Body) (Subject to Change upon Seasonal Availability)

12.95

House Sake

SHOCHIKUBAI EXTRA DRY Smooth & Dry with Light Finish (Served Hot) 'Junmai' Berkeley (+7)

L 6.95

Premium Sake | Jizake

Light Body Type 'Clean and Crisp' Harmonizes Nicely with White Fish Sushi & Sashimi

OTOKOYAMA (Majestic Mountain) Smooth and Light Taste with Hint of Mushroom 'Junmai' Hokkaido (+10)

Glass (30z) 5.95 Carafe (300ml) 17.50

OKUNOMATSU (Lonely Pine)

Bottle (300ml) 19.50

Smooth and Crisp Taste with Hint of Flower 'Tokubetsu Junmai' Fukushima (+o)

Bottle (720ml) 48.50

MU (Absolute) Clean and Smooth Taste with Hint of Melon 'Daiginjo' Hyogo (+2)

KIKUSUI (Chrysanthemum Water) Extremely Clean and Dry Finish with Hint of Pineapple 'Junmai Ginjo' Niigata (+1)

Glass (30z) **7.50** Carafe (300ml) 22.50 Bottle (720ml) 49.95

Medium Body Type 'Well-Balanced Savour' Matches Lovely with Chicken & Tempura

SUIGEI (Drunken Whale) Smooth and Dry Clean Finish with Hint of Fennel 'Tokubetsu Junmai' Kochi (+7)

Glass (30z) 5.95 Carafe (300ml) 17.50 Bottle (720ml) 38.50

KUROSAWA Dry and Smooth with Hint of Cream Cheese Bottle (300ml) 19.50

'Junmai Kimoto' Nagano (+2) **MIZBASHO** (Water Crest Flower)

Well-Balanced Acidity with Hint of Lily

'Ginjo' Gunma (+2)

Glass (30z) 6.95 Carafe (300ml) 20.95 Bottle (720ml) 45.95

KUBOTA SENJYU Creamy but Clean Finish with Hint of Nutmeg Bottle (720ml) **48.95**

SHARAKU

Bottle (300ml) 28.95

Rich Savour, Excellent Acidity Balance with Hint of Strawberry 'Junmai Daiginjo' Fukushima (+3)

'Honjyozo' Niigata (+6)



Sake & Shochu Feel the Harmony with Food 日本酒と焼酎

Premium Sake | Jizake

Full Body Type 'Rich & Mellow Texture'

Enhances Savour with Beef & Rich Flavored Seafood

SHOCHIKUBAI PREMIUM GINJO

Crisp and Dry Taste with Hint of Grass 'Junmai Ginjo' Berkeley (+5)

Bottle (300ml) 14.95

SHIRAKABE GURA (Casa Blanca)

Little Dry and Rich Taste with Earthy Aroma 'Tokubetsu Junmai' Nada, Hyogo (+2)

Bottle (300ml) 19.50

NANBU BIJIN (Southern Beauty) Rich and Well-Balanced Acidity with Hint of Melon

Glass (30z) 6.95 Carafe (300ml) 20.95

'Tokubetsu Junmai' Iwate (+4)

Bottle (720ml) 45.95

 ONIGOROSHI (Demon Slayer) Elegant and Well-Rounded Taste with Hint of Lily 'Junmai Daiginjo' Shizuoka (+4)

Bottle (720ml) **79.50**

Specialty Sake

SHOCHIKUBAI NIGORI

Sweet and Milky Taste with Hint of Coconut 'Unfiltered' Berkeley (-20)

Bottle (375ml) 12.95

GEKKEIKAN ZIPANG SPARKLING SAKE

Light and Sweet with Burst of Bubbles 'Naturally Fermented' Kyoto(-14)

Bottle (250ml) 17.95

HANA FLAVORED SAKE

Fuji Apple, Lychee, Plum

Glass (30z) 4.50 Bottle (750ml) 27.95

Premium Shochu

YOKAICHI MUGI (Barley)

Elegant Bouquet with Clean and Smooth Taste

Glass (30z) 6.50 Carafe (300ml) 19.50 Bottle (750ml) 45.95

KAKUSHIGURA (Barley)

Aged in Oak Barrel, Aromatic and Sweet Finish

Glass (30z) 7.25

Carafe (300ml) 21.50 Bottle (750ml) 49.95



Sake

In our premium sake menu, we have categorized sake by its body type in order for you to choose and pair with suggested food. Sake, due to its high content in Umami, savour tends to enhance the flavor of food.

Shochu Show-Chew

Shochu is a Japanese distilled spirit made from high starch grains and vegetables, similar to vodka. It is sometimes referred to as an Asian Vodka

HERE ARE SOME TIPS TO ENJOY SAKE WITH FOOD

- Before sipping the sake, please enjoy its aroma
- Sip a little bit of the sake and follow with a morsel of the suggested dish
- Sip the sake again and feel the harmony with the taste of the dish

HERE ARE THE MOST POPULAR WAYS TO ENJOY **SHOCHU IN JAPAN**

- Mix with hot water / Oolong Tea / cold water
- With fruit juice and soda (Chu-Hi)

Nihonshu-Do (Sweet/Dry Scale)

Sweet **←** (-20)

(+20)



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金里马内		
White Wine	Glass (60z)	Bottle (750ml)
上ight to Medium Body 時流 Recommended Pairing with Light Flavored Sushi & S	Sashimi	1
CEDAR BROOK 'California' Chardonnay	4.95	18.95
ROBERT MONDAVI 'Woodbridge' Sauvignon Blanc	5.50	20.95
COPPOLA BIANCO 'California' Pinot Grigio	6.50	24.95
ROBERT MONDAVI 'Woodbridge' Pinot Grigio		26.95
Medium to Full Body Recommended Pairing with Speciality Rolls & Chi	cken	
ROBERT MONDAVI 'Woodbridge' Chardonnay	6.95	26.95
KENDALL JACKSON 'California' Vintner's Reserve Chardonnay		35.95
ROBERT MONDAVI 'Woodbridge' White Zinfandel	5.50	20.95
JEKEL 'Monterey' Riesling	7.50	28.95
Red Wine		
Light to Medium Body Recommended Pairing with Tuna Sashimi & Beef Car	rpaccio	
CEDAR BROOK 'California' Cabernet Sauvignon	4.95	18.95
ROBERT MONDAVI 'Woodbridge' Merlot	6.95	26.95
BEAULIEU VINEYARD 'Napa Valley' Pinot Noir	7.95	29.95
Medium to Full Body Recommended Pairing with Rich Flavored Beef Teriyaki & B	BQ Beef	Ribs
ROBERT MONDAVI 'Woodbridge' Cabernet Sauvignon	6.95	26.95
COPPOLA DIAMOND 'California' Cabernet Sauvignon	8.75	33.50
KENDALL JACKSON 'California' Vintner's Reserve Cabernet Sauvignon	动作	39.95
ROSEMOUNT ESTATE 'Australia' Diamond Label Shiraz	7.50	28.95
Plum Wine Great as Aperitif & with Dessert		-
TAKARA Rich, Sweet and Aromatic	5.75	21.95
FUKI Delicate, Light and Crisp Flavor. Premium Plum Wine	7.95	29.95
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Sparkling Wine
Recommended Pairing with Oysters & Other Shell Fish

KORBEL BRUT ROSE 'California'

Bottle (187ml) **8.95** Bottle (750ml) **35.95**



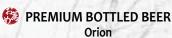


Beere-n

Quench Your Thirst

Japanese Beer

BOTTLED BEER
Asahi, Asahi Black,
Kirin Ichiban, Kirin Light,
Sapporo, Sapporo Light



₹8.95

DRAFT BEEF

(Selections May Vary Upon Regional Availability. Please Ask Our Servers for Selections)

Domestic & Other Imported Bottled Beer

BUD, BUD LIGHT, O'DOUL'S

CORONA

5.25

HEINEKEN

FAT TIRE

5.25

Non-Alcoholic Drink Refresh Your Day ノンアルコール飲料

(Calpico is a Natural Drink Made from Non-Fat Milk)
Blueberry, Mango, Lychee, Mandarin Orange, Peach Kiwi

PREMIUM LEMONADE*

Mint, Green Tea, Strawberry

HOT TEA*

Green, Oolong

ICED TEA* 2.50
Green Tea, Oolong, Tropical, Peach, Mango, Raspberry

BOTTLED WATER (Voss)
Artesian Water from Norway, Still or Sparkling

SMOOTHIE

Tropical Mango, Pina Colada, Strawberry Banana, Green Tea

KARATE PUNCH
Cranberry, Peach Nectar and Cherry Syrup

FRUIT JUICE
2.95

Pineapple, Orange, Cranberry, Grapefruit, Mango, Peach, Pomegranate

MILK

1.95

BOTTOMLESS SODA*

Coke, Diet Coke, Sprite, Minute Maid Orange, Minute Maid Lemonade

COFFEE* 2.50
Central America, Regular or Decaffeinated

ICED COFFEE * 2.75
Regular or Decaffeinated



7 * Appetizer

The Garden

GARLIC EDAMAME Delicately Sautéed Edamame with Sea Salt and Garlic	4.95
SHISHITO PEPPER Sautéed Japanese Shishito Pepper with Garlic Sauce	7.95
SAUTÉED MUSHROOM Sautéed Mushroom and Vegetables	6.95
ORGANIC TOFU Organic Japanese Tofu Served with Tempura Sauce, Ginger, Green Onion and Seaweed Flakes	5.95
FRIED TOFU Lightly Fried Tofu with Sweet Dashi Soy Sauce	7.95
The Range	
GYOZA DUMPLING Lightly Fried Beef and Vegetable Dumpling (6 pcs)	7.95
SESAME CHICKEN Marinated in Sesame and Ginger Sauce, Lightly Fried	7.95
YAKITORI Chicken Skewer with Vegetables (2 pcs)	6.95
MOZZARELLA TEMPURA Tempura, Wrapped in Mozzarella Cheese with Seaweed and Jalapeno	8.95
BEEF CARPACCIO Thinly Sliced Premium Beef Cooked to Rare Served on Top of Special Ponzu Sauce	8.95
B.B.Q. BEEF RIBS Marinated Asian Style B.B.Q. Beef Ribs	8.95
The Sea	
GINGER SHRIMP ON CRISPY RICE Delicately Seasoned Shrimp with Ginger on Crisped Rice	8.95
CALAMARI RINGS Our Own Specialty of Lightly Fried Calamari	8.95
DYNAMITE Baked Clam, Scallop, Mushroom and Vegetables with KABUKI Mayo Sauce	8.95
LOBSTER DYNAMITE ked Slipper Lobster Tail with Soy Sauce, Sake, Avocado and Dynamite Sauce	11.95
SOFT SHELL CRAB Fried Soft Shell Crab with Ponzu Sauce	8.95
MIXED TEMPURA Lightly Battered Shrimp and Vegetables	6.95
CRISPY SCALLOP ARARE Mound of Scallop Covered in Rice Cracker on a Bed of Spicy Mayo Sauce	9.95
BROILED MUSSEL ON HALF SHELL Broiled Mussel with Sesame Mayo Sauce (1/2 dz)	7.95





Appetizert まみ

The Sea

FIRE CRACKER Spicy Tuna Mixed with Chopped Tomato Served with Deep Fried Eggroll Chip	7.95 os
CALAMARI EGGPLANT Lightly Fried Calamari and Eggplant Mixed with Sweet Miso	8.95
SPICY IKA* Thinly Sliced Squid Marinated with Soy Sauce, Sesame Oil and Spicy Sauce	7.95\
KAMA 8.9 Perfectly Grilled Salmon (Yellowtail) Collar Served with Ponzu Sauce	5(9.95)
SAKE MUSHI CLAM Steamed Manila Clam in Sake, Ginger and Soy Sauce Broth	10.95
WASABI TUNA AND AVOCADO ★ Mixed Tuna and Avocado Marinated with Soy Sauce and Wasabi Served on Masago Mixed Sushi Rice and Wasabi Mayo Sauce	8.95
TUNA TARTARE Finely Mixed Tuna Tartar with Various Vegetables Served with Wasabi Mayo Sauce and Garnished with Cucumber	8.95
YELLOWTAIL TARTARE Chopped Fresh Yellowtail Seasoned in Ginger, Green Onion and Salt Topped with Wasabi Tobiko (Flying Fish Eggs) Served on Ginger Coriander Sau	9.95 ice 雅
JUMBO VOLCANO * Delicately Baked Spicy Tuna, Avocado and Krab Mix	7.95
CURED SALMON WITH KIWI & ORANGE Delightfully Marinated Salmon Served with Olive Oil and Ruby Radish	7.95
SPICY TUNA ON CRISPY RICE * Spicy Tuna Mix On Crisped Rice Seasoned with Chives, Cilantro and Topped with Jalapeno	8.95
ENDIVE BOAT Chopped Albacore, Tomato Salsa and Avocado Served on Endive Leaf with Spicy Sauce (4 pcs)	10.95
SAKE SOY IIDAKO Sake Soy Sauce Marinated Boiled Baby Octopus Served with Fresh Ginger	6.95
SASHIMI SAMPLER Sliced Filets of Tuna, Salmon, Yellow Tail, Shrimp and White Fish	9.95
KING CRAB ROLL WITH CUCUMBER WRAP King Crab Rolled in Cucumber Peel	10.95
FRESH OYSTERS ON HALF SHELL Try Our Daily Delivered Fresh Oysters (1/2 dz) Hama Hama, WA. (Sweet And Fruity)	13.95
BAKED OYSTERS ON HALF SHELL Baked Oysters Served with Shallot, Butter and Parsley (4 pcs)	9.95
OYSTER SHOOTER* Oyster Served in a Shot of Spicy Ponzu Sauce	4.50
SHOOTER* Quail Egg Served in a Shot of Spicy Ponzu Sauce	1.75



サラダ Salad

The Garden

THE OUIDEN	
HOUSE SALAD Fresh Lettuce, Cucumber, Daikon and Sesame Seed Served with Ginger Dressir	4.95 ng
CUCUMBER SALAD * Julienne Cucumber with Ponzu Sauce and Sesame Oil	5.95
SEAWEED SALAD Marinated Seaweed with Sesame Oil and Sesame Seed	5.95
GOURMET SPRING MIX SALAD Fresh Gourmet Spring Mix with Sesame Dressing	6.95
TOFU SALAD Fresh Tofu with Gourmet Spring Mix Covered with Dry Bonito Flakes in Sesame Dressing	7.95
WAFU SALAD Napa Cabbage, Iceberg Lettuce, Green Leaf Lettuce, Corn and Wakame with Sesame Dressing	7.95
The Range	
ORIENTAL CHICKEN SALAD Charbroiled Chicken, Walnut, Tangerine and Fried Eggroll Skin on Gourmet Spring Mix with Sesame Dressing and Chopped Cilantro on the Side	9.95
PEAR ENDIVE SALAD Watercress, Endive, Romaine Lettuce, Toasted Walnuts, Bacon and Blue Cheese Served with Plum Wine Dressing	8.95
ASPARAGUS BEEF SALAD Pan-Fried Beef Rolled into a Long Crepe with Asparagus Served with Garlic Sauce and Green Spring Mix	10.95
The Sea	1
CALAMARI SALAD Thinly Sliced Marinated Calamari with Sesame Oil and Sesame Seed	6.95
KRAB SALAD * Krab, Cucumber and Daikon on Top of Gourmet Spring Mix with Sesame Dressir	7.95
SALMON SKIN SALAD* Broiled Salmon Skin, Cucumber and Daikon on Top of Gourmet Spring Mix Served with Ponzu Sauce	8.95
SPICY TUNA SALAD * Spicy Tuna, Cucumber and Daikon on Top of Gourmet Spring Mix Served with Ponzu Sauce and Sesame Oil	8.95
OCTOPUS SALAD * Octopus, Cucumber and Daikon on Top of Gourmet Spring Mix Served with Ponzu Sauce and Sesame Oil	9.95
MIZUNA AND GRAPEFRUIT SALAD Mizuna with Red Onion, Pine Nut, Tomato and Grapefruit Dressed in Yuzu Vinaigrette Served with Side Jyako (Dried Baby Sardine)	9.95
SEAFOOD SALAD * Shrimp, Scallop, Krab, Cucumber and Daikon on Top of Gourmet Spring Mix Served with Sesame Dressing	9.95
SEARED ALBACORE SALAD Slightly Seared Albacore on Gourmet Spring Mix Served with Sesame Dressing	10.95
SASHIMI SALAD* Tuna, Salmon, Yellow Tail, Cucumber and Daikon on Gourmet Spring Mix with Ponzu Sauce and Sesame Oil	11.95



Sushi & Sashimi

100	Sushi (2 pcs)	Sashim (5~6 pcs
TUNA / MAGURO	4.50	13.25
SALMON / SAKE	4.25	12.75
SMOKED SALMON / KUNSEI SAKE	5.50	15.50
YELLOWTAIL / HAMACHI	4.50	13.25
HALIBUT / HIRAME	4.50	13.25
ALBACORE / BINCHO MAGURO	4.25	12.75
RED SNAPPER / TAI	4.50	13.25
MACKEREL / SABA	3.95	11.75
SHRIMP / EBI	3.95	11.75
KRAB / KANI	3.95	11.75
OCTOPUS / TAKO	3.95	11.75
SQUID/IKA	3.95	11.75
JUMBO SCALLOP / KAIBASHIRA	4.50	13.25
HERRING / NISHIN	4.25	12.75
SMELT EGG / MASAGO	3.95	11.75
FLYING FISH EGG / TOBIKO	4.50	13.25
SALMON EGG / IKURA	5.50	15.50
EGG / TAMAGO	3.75	11.25
SEA EEL / ANAGO	4.50	13.25
FRESH WATER EEL / UNAGI	5.50	15.50
BEAN CURD / INARI	3.75	可能
BEEF / GYU	4.25	12.75
GIANT CLAM / MIRUGAI	7.50	18.50
FATTY TUNA / TORO	9.95	23.95
FATTY YELLOWTAIL / TORO HAMACHI	6.50	16.25
SEA URCHIN / UNI	7.50	18.50
SWEET SHRIMP / AMA EBI *	7.50	18.50
KING CRAB / TARABA KANI	8.50	21.25
SEARED TUNA / ABURI MAGURO	4.75	13.95
SEARED YELLOWTAIL / ABURI HAMACHI	4.75	13.95
SEARED MACKEREL / ABURI SHIMESABA	4.25	12.75
SEARED JUMBO SCALLOP / ABURI KAIBASHIRA	4.75	13.95
VOLCANO SUSHI #1 Baked Spicy Tuna*	4.25	· ·
VOLCANO SUSHI #2 Baked Spicy Scallop*	4.50	場
		3
		75

SASHIMI MORIAWASE Tuna, Salmon, Yellowtail, Spicy Ika	25.95
SASHIMI OMAKASE Tuna, Salmon, Yellowtail, White Fish, Albacore, Spicy Ika	37.95



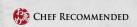
まきものRoll

Rolls Can be Ordered by Cut Roll (6 pcs) or Hand Roll (Cone Shape)

TUNA ROLL	4.95
♠ SPICY TUNA ROLL*	5.25
SPICY ALBACORE ROLL*	4.95
SALMON ROLL	4.75
SALMON SKIN ROLL	4.50
YELLOWTAIL ROLL	4.95
SHRIMP ROLL	4.50
KRAB ROLL	4.50
OCTOPUS ROLL	4.50
CALIFORNIA ROLL Krab, Avocado	4.50
SCALLOP ROLL	4.75
CUCUMBER SEA EEL ROLL	4.95
ASPARAGUS ROLL	4.25
CUCUMBER ROLL	4.25
AVOCADO ROLL	4.25
VEGETABLE ROLL	4.25
OSHINKO ROLL Yellow Pickled Radish	4.25
LARGE ROLL Shrimp, Avocado, Egg, Vegetables	5.50
PHILADELPHIA ROLL Salmon, Cream Cheese	5.25
B.S.C.R.* Baked Scallop on California Roll	5.95
DYNAMITE ROLL* Baked Vegetables, Krab and Scallop	4.75

Specialty Roll	
LOTUS ON FIRE ROLL Spicy Tuna, Lotus Root, and Jalapeno on Top of California Roll	10.95
ANA-KYU GARLIC ROLL* Sea Eel Tempura, Ooba and Cucumber Inside with Garlic Chip on Top	10.95
PARADISE ROLL lango, Black Masago, Ooba, Wasabi Tobiko, Smoked Salmon and Cream Cheese I	11.95 nside
GEISHA ROLL Salmon, Tuna, Ooba and Cucumber Wrapped in Soy Paper	11.95
AAA BOX SUSHI Albacore and Asparagus Layered in between with Avocado on Top	12.95
Falmon and Krab Layered in between with Yellowtail on Top	13.95





Roll まきもの

Specialty Roll

FABUKI ROLL picy Crunch Roll Individually Topped with Our Most Popular Premium Fish Select	11.95 tion
RAINBOW ROLL Variety of Chef Picked Classic Fish Selection on Top of California Roll	11.95
DRAGON ROLL Delicately Prepared Fresh Water Eel on California Roll	13.95
EEL AND AVOCADO ROLL Fresh Water Eel and Krab Roll Topped with Slices of A-Grade Avocado	10.95
VEGAS ROLL * Salmon, Cream Cheese, Avocado and Krab in Light Tempura Batter	9.95
SPIDER ROLL* Soft Shell Crab, Avocado and Krab Roll Topped with Smelt Egg	10.95
ALASKAN ROLL Artfully Baked Salmon on Top of California Roll	8.95
HAWAIIAN ROLL Freshly Prepared Tuna on Top of California Roll	9.95
SHRIMP TEMPURA ROLL Lightly Battered Shrimp Tempura, Krab and A-Grade Avocado Artfully Assemble	8.95
TEMPURA CALIFORNIA ROLL California Roll Wrapped with Lightly Battered Tempura Seaweed	7.95
SMOKEY PHILLY ROLL Tasteful Smoked Salmon, Cream Cheese and Cucumber Wrapped in a Roll	7.95
PYRAMID ROLL resh Tuna, Avocado and Krab with a Sprinkle of Arare Served with Yuzu Tartar Sa	10.95 auce
SPICY TUNA TEMPURA ROLL * Spicy Tuna, Krab, and Avocado Lightly Battered into a Tempura	8.95
SPICY TUNA CRUNCH ROLL * Spicy Tuna, Tempura Crumb, Avocado and Smelt Egg	7.95
** LOBSTER ROLL** Baked Premium Lobster Meat, A-Grade Avocado and Smelt Egg	9.95
ROSE ROLL* Lightly Battered Shrimp Tempura, A-Grade Avocado and Spicy Tuna	9.95
MOUNTAIN HAND ROLL* Shrimp Tempura, Krab, Avocado and Scallop in Lettuce Wrap	8.95
ALADDIN ROLL * Spicy Albacore and Lightly Battered Shrimp Tempura	8.95
Spicy Tuna Roll with Fresh Salmon and Premium Slices of Avocado on Top	10.95
LOTUS ROLL* Baked Premium Lobster Meat on Top of California Roll Served with Eel Sauce	9.95
KING CRAB ROLL Premium King Crab Meat and A-Grade Avocado	9.95
GOLD RUSH ROLL Lightly Battered Tempura California Roll Served with Eel Sauce	7.95
HANABI Krab and Shrimp Rolled with Salmon and White Fish	11.95
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アボント 山海 アボント 山海 Entrée

CHICKEN (BEEF) TERIYAKI	12.95(13.95
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Charbroiled Chicken (Beef) Seasoned with Our Famous Teriyaki Sauce

CHICKEN (BEEF) SUKIYAKI 13.95(14.95)

Thinly Sliced Chicken (Beef) with Vegetables, Noodle and Tofu Cooked in Sukiyaki Broth

13.95 **TONKATSU**

Lightly Fried Breaded Pork Loin Served with Special Tonkatsu Sauce

SALMON TERIYAKI 14.95

Choice Cut Salmon Charbroiled with Our Teriyaki Sauce

14.95 SHRIMP AND VEGETABLE TEMPURA

Lightly Fried Shrimp and Vegetables Served with Tempura Sauce

14.95 **B.B.Q. BEEF RIBS**

Our Own Marinated Asian Style B.B.Q. Beef Ribs

Combination

CHICKEN & BEEF TERIYAKI	15.95
CHICKEN TERIYAKI WITH SHRIMP & VEGETABLE TEMPURA	15.95
CHICKEN TERIYAKI & B.B.Q. BEEF RIBS	16.95
BEEF TERIYAKI WITH SHRIMP & VEGETABLE TEMPURA	16.95
TONKATSU (PORK LOIN) WITH SHRIMP & VEGETABLE TEMPURA	16.95
SALMON TERIYAKI WITH SHRIMP & VEGETABLE TEMPURA	16.95
B.B.Q. BEEF RIBS WITH SHRIMP & VEGETABLE TEMPURA	17.95

CHICKEN TERIYAKI, B.B.Q. BEEF RIBS WITH SHRIMP & VEGETABLE TEMPURA 18.95

Served with Soup, Salad and Rice (Minimum of 2 Orders)

LOVE BOAT

19.95/person

Chicken Teriyaki, B.B.Q. Beef Ribs, Shrimp and Vegetable Tempura, Gyoza Dumpling, Broiled Mussel, California Roll (3 pcs) and Seasonal Fruit

DREAM BOAT

21.95/person

Chicken Teriyaki, Beef Teriyaki, B.B.Q. Beef Ribs, Shrimp and Vegetable Tempura, Gyoza Dumpling, Broiled Mussel, California Roll (3 pcs) and Seasonal Fruit





Entréervhu-

Hibachi

Served with Soup, Salad and Rice

CHICKEN AND BEEF

17.95

Chicken and Beef with Sautéed Shiitake Mushroom and Vegetables Served on a Sizzling Hot Plate

SEAFOOD

19.95

Shrimp, Jumbo Scallop, Clam and Soft Shell Crab with Sautéed Shiitake Mushroom and Vegetables Served on a Sizzling Hot Plate

Sushi Combination

Served with Soup or Salac

OMAKASE SPECIAL

17.95

Tuna, Salmon, Yellowtail, White Fish, Shrimp, Krab, Egg, Sea Eel, Albacore and California Roll (6 pcs)

M OMAKASE DELUXE

18.95

Tuna, Salmon, Yellowtail, White Fish, Shrimp, Krab, Egg, Baked Spicy Scallop, Albacore and Spicy Tuna Roll (6 pcs)

CHIRASHI SUSHI

16.95

Assorted Variety of Sashimi (9 pcs) on Sushi Rice



KOSHOU CHICKEN (BEEF)

13.95(14.95)

Peppered Premium White Chicken (Beef) on a Bed of Pilaf Rice Served with Asparagus and Shiitake Mushroom

BREADED SEAFOOD

15.95

Lightly Fried Fish, Jumbo Scallop and Jumbo Shrimp Served with Asparagus, Shiitake Mushroom, Yuzu Tartar Sauce and a Bowl of Rice

CURRY SHRIMP

14.95

Pan-Sautéed Crispy Shrimp Dressed with Creamy Curry Sauce Served with Grilled Onions and Zucchinis on a Bed of Fried Onion Rice

SEARED TUNA TATAKI

16.95

Seared Tuna with Grilled Onion and Zucchini Served with Cilantro and Jalapeno Vinaigrette

GRILLED SHRIMP RISOTTO

ette 16.95

Brown Rice Risotto Served with Grilled Shrimp

JUMBO SCALLOP

17.95

Pan-Seared Jumbo Scallop and Sautéed Mushroom

MISO MARINATED BLACK COD

17.95

Pan-Fried and Roasted Black Cod Served with Sweet Corn and Asparagus

CHILEAN SEA BASS

19.95

Marinated Chilean Sea Bass Filet in Sake and Soy Sauce Served with Sautéed Asparagus Drizzled with Chili Sesame Sauce



Served with Soup or Salad

MORI SOBA

Chilled Buckwheat Noodle Served with Dipping Sauce	-1
CHA (Green Tea) SOBA Chilled Green Tea Noodle Served with Dipping Sauce	8.95
SOY RAMEN Soy Flavored Ramen Noodle Soup Topped Off with Napa Cabbage, Onions, Bean Sprouts and Asparagus	8.95
CHA-SIU RAMEN Japanese Delicate Ramen in Pork Broth Served with Sweet Roasted Pork	9.95
BEEF YAKI SOBA (SEAFOOD YAKI SOBA) 10.95(1 Thinly Sliced Beef (Shrimp, Scallop & Calamari) Marinated with Special Sauce Stir-Fried with Cabbage, Onion, Bean Sprout and Carrot Served with Seaweed Flal	
TEMPURA UDON (SOBA) Japanese Noodle Soup Served with Shrimp and Vegetable Tempura	11.95
ASARI CLAM NOODLE SOUP Clam Base Rice Noodle Soup Served with Clam and Vegetables	12.95
SEAFOOD NOODLE SOUP Rice Noodle Soup Served with Shrimp, Scallop, Calamari and Mussel	13.95
CLAM CHA (Green Tea) SOBA PASTA Green Tea Noodle and Asari Clam Sautéed with Garlic and Chili Pepper	13.95
Spicy Seafood Udon Pasta Shrimp, Jumbo Scallop, Calamari, Mussel, Asparagus and Carrot Sautéed with Udon Noodle	14.95
	1

スープ Soup

MISO SOUP Tofu and Green Onion	1.95
CLAM MISO SOUP Clams and Green Onion	5.95
MUSHROOM MISO SOUP Green Onion, Enoki and Shiitake Mushroom	4.95
KING CRAB MISO SOUP King Crab and Green Onion	7.95

サイド Side

STEAMED RICE (8 oz)	1.95	OSHINKO	1.50
BROWN RICE (8 oz)	1.95	Yellow Pickled Radish (4 pcs)	
SUSHI RICE (8 oz)	2.50	YAMA GOBO Mountain Carrot (4 pcs)	1.50
EDAMAME Steamed Soy Beans	2.50	TSUKEMONO Assorted Japanese Pickled Vegetables	3.50
SHRIMP TEMPURA (1 pc)	1.50	WONTON CHIP (12 pcs)	1.00





Lunch Special

Served with Soup, Salad and Rice	
CHICKEN (BEEF) TERIYAKI Charbroiled Chicken (Beef) Seasoned with Our Famous Teriyaki Sat	8.95(9.95) uce
CHICKEN (BEEF) SUKIYAKI Thinly Sliced Chicken (Beef) with Vegetables, Noodle and Tofu Cooked in Sukiyaki Broth	9.95(10.95)
TONKATSU Lightly Fried Breaded Pork Loin Served with Special Tonkatsu Sau	9.95 ce
SALMON TERIYAKI Choice Cut Salmon Charbroiled with Our Teriyaki Sauce	9.95
SHRIMP AND VEGETABLE TEMPURA Lightly Fried Shrimp and Vegetables Served with Tempura Sauce	9.95 e 👬
B.B.Q. BEEF RIBS Our Own Marinated Asian Style B.B.Q. Beef Ribs	10.95 介 流

Lunch Combination Served with Soun. Salad and Rice

CHICKEN & BEEF TERIYAKI	9.95
CHICKEN TERIYAKI WITH SHRIMP & VEGETABLE TEMPURA	9.95
CHICKEN TERIYAKI & B.B.Q. BEEF RIBS	10.95
BEEF TERIYAKI WITH SHRIMP & VEGETABLE TEMPURA	10.95
TONKATSU (PORK LOIN) WITH SHRIMP & VEGETABLE TEMPURA	10.95
SALMON TERIYAKI WITH SHRIMP & VEGETABLE TEMPURA	10.95
B.B.Q. BEEF RIBS WITH SHRIMP & VEGETABLE TEMPURA	11.95

Lunch Deluxe

NINDA DELOKE	10.95
Chicken Teriyaki, Shrimp and Vegetable Tempura, California Roll (3 pcs)	
SAMURAI DELUXE Beef Teriyaki, Chicken Teriyaki, Shrimp and Vegetable Tempura	11.95
KABUKI DELUXE Chicken Teriyaki, B.B.Q. Beef Ribs, Shrimp and Vegetable Tempura, California Roll (3 pcs)	13.95

Boat Lunch Rice Bowl HAPPY BOAT 15.95/person **CHICKEN BOWL** 7.95 Chicken Teriyaki, B.B.Q. Beef Ribs, **BEEF BOWL** 8.95 Shrimp and Vegetable Tempura, Gyoza **TONKATSU BOWL** Dumpling, California Roll (3 pcs) and 8.95 Seasonal Fruit **W** UNAGI BOWL 9.95

Lunch Sushi Combination Served with Soup or Salad

OMAKASE SPECIAL Tuna, Salmon, Yellowtail, Shrimp, Krab and California Roll (6 pcs)

OMAKASE DELUXE	13.95
Tuna, Salmon, Yellowtail, Shrimp, Albacore and Spicy Tuna Roll (6 pcs)	- 41

CHIRASHI SUSHI

Assorted Variety of Sashimi (6 pcs) on Sushi Rice



12.95

デザー Dessert

APPLE TART ROLL	6.95
Lightly Fried Apple Wrapped in Eggroll Skin	
Served with Vanilla Ice Cream	
BANANA TEMPURA	(05
Lightly Fried Banana Pieces with	6.95
Caramel Sauce and Vanilla Ice Cream	
Caramer Sauce and Vanilla ICe Cream	
MAPOLEON	6.95
Two Layers of Fresh Fruits and Lemon Cream	
(Blueberry, Raspberry)	
A A	
NEW YORK CHEESECAKE	6.95
So Creamy, So Smooth, So Satisfying	
It Makes the Statue of Liberty Smile	
HAZELNUT CRAQUANT	6.95
Bittersweet Chocolate Sponge Layered with	
Chocolate Praline Craquant and Hazelnut Mousse	
CHOCOL TET DVDAMID ANGLAIGE	6.95
CHOCOLATE PYRAMID ANGLAISE	0.75
Dark Chocolate Mousse Cake	
Filled Anglaise with Soft White Chocolate	
624	6.95
MAZELNUT CAPPUCCINO TORTE	6.75
A Four-Layer Torte Made Entirely of Lightly Toasted Hazelnuts, Bittersweet Chocolate Ganache and Coffee Buttercream	
Bittersweet Chocolate Ganache and Coffee Buttercream	
	1
ICE CREAM	4.95
Choice of Ice Cream with French Cookies and Fresh Fruits	1
(Green Tea, Red Bean, Coffee, Vanilla)	
MOCHI ICE CREAM	4.95
Japanese Rice Cake with Your Choice of Ice Cream Filling	
(Green Tea, Coffee, Mango)	
TEMPURA ICE CREAM	5.95
Your Choice of Deep Fried Ice Cream	3.73
(Green Tea, Red Bean, Coffee, Vanilla)	The
(dreen rea, nea bean, conce, vanilla)	
	4
FROZEN YOGURT	6
Healthy Non-Fat Frozen Yogurt without Preservatives	4,50
PLAIN W/ 3 TOPPINGS (Strawberry / Pineapple / Kiwi)	5.50
EXTRA TOPPINGS (Blueberry / Raspberry)	0.95/each
EATHA TOTTINGS (Didebetty / Maspbetty)	0.737 Ed(11
FRUIT SORBET	5.95
tht, Refreshing and Natural Fruit Sorbet Served in the Original Fruit (Mango, Coconut, Peach)	Suell
(mango, coconac, reacir)	
FREDDO Chaica of Ica Croam on Shayad Ica with	6.95

Choice of Ice Cream on Shaved Ice with Fresh Fruits and Sweetened Milk (Green Tea, Red Bean, Coffee, Vanilla)





What is KABUKI?

KABUKI is a form of traditional Japanese theater which began performing during the Edo Period in the 17th century. These theater groups traveled the lands to perform for villagers and commoners, not for royalty and the privileged. Predominantly made up of male actors dressed in extravagant costumes and supernatural makeup, they shared stories of love, moral conflicts and historical events. We hope that while you dine with us, you too can share stories with those around you.

This is KABUKI Japanese Restaurant.

Since 1991, our vision for KABUKI Japanese Restaurant has been to create high-energy, family-friendly and value-oriented Japanese restaurants. It is our everyday mission to deliver quality and freshness, great service, clean restaurants and value to our guests. Ultimately, we hope our guests will come to appreciate Japanese cuisine as comfort food. This all starts when you walk in and are greeted with IRASHAI-MASE!

T oday, you are about to experience the cuisine and beverages passionately crafted by two gentlemen who are not only dedicated to providing you the best in Japanese cuisine, but also dedicated to spreading the culture of Japanese dining to our guests. The tireless efforts of Executive Corporate Chef Masa Kurihara and Master Sake Sommelier Yuji Matsumoto are aimed to attain total satisfaction from you. They will be heart broken if you feel otherwise.

Presently, KABUKI Restaurants, Inc. operates 13 KABUKI Japanese Restaurants in Arizona, California and Nevada. We are committed to bringing the KABUKI Japanese Restaurant experience to many more communities throughout America. Despite our expansion, our humble attitudes from 1991 remain; to treat each customer and employee like family and to care about the communities we serve.

 $Please \ enjoy \ your \ dining \ experience \ with \ us. \ Let \ us \ know \ how \ we \ are \ doing.$ DOMO ARI-GATO GOZAI-MASU!

The Red Mask Club

Earn points for dining; share your rewards with others. Join our frequent diners club, The Red Mask Club, and get rewarded for dining with us. This is our commitment to continue offering value to our guests. Ask your server for program details or visit our website for more information at www.kabukirestaurants.com.





Gift Card

Give the gift of sushi! The Kabuki Japanese Restaurant Gift Card is honored at any of our locations and is the perfect gift for any reason and all occasions. Please see a Manager for large sum purchases.

- Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.
- Please let your server know if you have any food allergies.
- Mot all ingredients are listed in the menu.
- 💃 Let us know and we'll be glad to package your leftovers.
- For your convenience, an 18% gratuity will be automatically added to all parties of 6 or more.



Beverages Created By
Yuji Matsumoto
Master Sake Sommelier







AZ/NV/0409

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