

POKE RICE BOWLS

SUBSTITUTE FOR BROWN RICE UPON AVAILABILITY 2

BONSAI POKE 15

MARINATED ASSORTED BLEND OF CHEF'S SELECTED FRESH FISH, CRISPY SHALLOTS, CILANTRO LEAVES, CRISPY SHREDDED LEEKS, SEASONED RICE – NORI GOMA

SALMON POKE 12

CITRUS MARINATED WILD CAUGHT SCOTTISH SALMON, PLUM VINAIGRETTE CARROTS, SEAWEED SALAD, SHREDDED CUCUMBER, AVOCADO, TEMPURA FLAKES, GARLIC CHIPS, SEASONED RICE

WASABI TUNA POKE 14

AVOCADO, WASABI MAYO TUNA, PLUM VINAIGRETTE, CARROTS, SHREDDED CUCUMBER, KIZAMI – SHREDDED NORI, SIZZLING RICE

SIRACHI BOWL 16

CHEFS SELECTION OF SASHIMI FRESH FISH, TAMAGO, PICKLE VEGETABLES, CRISPY SHALLOTS, SIZZLING RICE – NORI GOMA

BLACKENED TUNA BOWL 14

BLACKENED TUNA, PICKLED CABBAGE, CARROTS, AVOCADO, CUCUMBER, PONZU SAUCE, STICKY RICE

ENTREES

HIBACHI RICE 7

CARROTS, PEAS , YELLOW ONION, SEASONAL VEGETABLES
ADD: VEGETABLES +3, TOFU +3, CHICKEN +3, SHRIMP +5

SZECHUAN SALMON 12

SCOTTISH SALMON, COCONUT RICE, SAUTÉED SPINACH, GARLIC CHIPS, SCALLIONS, PICKLED RED CABBAGE

BONSAI LETTUCE WRAP 12

MEDLEY OF FRESH MARINATED FISH, ORANGE ZEST, CRUNCHY CRAB STRAWS, FRESH ROMAINE LETTUCE, CRISPY RICE NOODLES

TEMPURA PLATE 12

SHRIMP AND VEGETABLES, SERVED WITH CITRUS SOY AND HIBACHI FRIED RICE

TOTATSU RAMEN BOWL

SWEET CORN, NORI, SLOW-COOKED EGG, SCALLIONS, SPROUTS, JALAPENO, SPINACH, THAI BASIL
ROASTED PORK BELLY 12, ROASTED CHICKEN 10

OSAKA MISO RAMEN

NORI, SLOW-COOKED EGG, PICKLED GINGER, GARLIC CHIPS, MISO BUTTER, PICKLED RED CABBAGE
GRILLED DUCK TENDERLOIN 14 SEASONED MEATBALLS 12

BIBIMBAP

COCONUT RICE, FRIED EGG , MUSHROOMS, KIMCHI, SPROUTS, CARROTS, SQUASH, CILANTRO, CHILI GARLIC SAUCE
ROASTED PORK BELLY 12, MEAT BALL 12, ROASTED CHICKEN 10

PANANG CURRY 8

SEASONAL VEGETABLES, THAI BASIL, COCONUT CURRY
TOFU +3, CHICKEN +3, SHRIMP +5

STEAMED BUNS

ACCOMPANIED WITH ASIAN SALAD, SWEET POTATO FRIES

PRIME BEEF SLIDERS 10

TRUFFLE AIOLI, SHIITAKE, ONIONS, PONZU BBQ

ROASTED CHAR SIU PORK 10

ROASTED BBQ PORK BELLY, PONZU BBQ, PICKLES

SUSHI LUNCH SPECIALS

SUBSTITUTE FOR BROWN RICE UPON AVAILABILITY 1

SHRIMP BENTO BOX 14

MISO SOUP, HIBACHI FRIED RICE, TEMPURA SHRIMP, CUCUMBER SALAD, CHOICE OF ONE ROLL: CALIFORNIA OR SPICY TUNA

EXPRESS LUNCH 10

CALIFORNIA ROLL, SPICY TUNA ROLL

NIGIRI LUNCH 14

TUNA, SALMON, WHITE TUNA, YELLOW TAIL, CRAB STICK, TOMAGO

KEMURI LUNCH COMBO 15

CRUNCHY SHRIMP ROLL, OMG ROLL, BLUE DRAGON ROLL

LUNCH TRIO 15

HAWAIIAN ROLL, BLUE CRAB ROLL, CALIFORNIA ROLL

LUNCH COMBO 16

- **AUSTIN COMBO** 12
 - **CALIFORNIA COMBO** 12
 - **SPICY CRAWFISH COMBO** 12
 - **SPICY TUNA COMBO** 12
 - **SPICY SALMON COMBO** 12
- ALL INCLUDE: SALMON, TUNA, SNAPPER, SHRIMP NIGIRI

VEGGIE ROLL DUO 12

2 CHEF SELECT VEGGIE ROLLS

FRIED COMBO 14

SUPER VEGAS ROLL AND BOMB ROLL

SASHIMI LUNCH SPECIAL 15

9 PIECES, CHEF'S SELECT

SUSHIRRITOS

WITH ASIAN SPINACH SALAD

SUBSTITUTE BROWN RICE UPON AVAILABILITY 1

TOKYO CHICKEN 12

PEPPERED GRILLED CHICKEN, CRAB STICK, AVOCADO PUREE, CRISPY SHALLOTS, LETTUCE, GOMA SHIRO, SEASONED RICE, HONEY MISO

SEASIDE 14

TUNA, SALMON, CRABSTICK, LETTUCE, TOKYO SPICE BLEND, MANGO, AVOCADO, SEASONED RICE

FIRECRACKER 14

TEMPURA SHRIMP, SPICY CRAB, CUCUMBER, AVOCADO, LETTUCE, CHEF'S DIPPING SAUCE



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BRUNCH MENU

BRUNCH ENTREES

CHOCOLATE CAPPUCCINO PANCAKES 11

CHOCOLATE CHIP PANCAKES, CAPPUCCINO CREAM, FRESH BERRIES, TOFFEE NUGGETS

GREEN TEA PANCAKES 11

FRESH BERRIES, GINGER HONEY CHANTILLY CREAM, PEANUT GRANOLA

FIELD OMELET 12

SPINACH, TOMATOES, ASPARAGUS, SHIITAKE MUSHROOMS, CHEDDAR CHEESE, GOAT CHEESE, FRUIT, POTATO HASH

FRENCH TOAST 11

MISO-CARAMEL BANANAS FOSTER

EGGS DONE YOUR WAY 11

SAUSAGE, FRUIT, POTATO HASH, MISO-BUTTER TOAST

EGGS BENEDICT

- WITH SOFT SHELL CRAB 15
- WITH SMOKED SALMON 12
- WITH THICK CUT PETIT JEAN BACON 12

YUZU WASABI HOLLANDAISE, POACHED EGG, FRESH FRUIT, POTATO HASH

TIPS AND EGGS 17

TENDERLOIN TIPS, 3 SCRAMBLED EGGS, GREEN ONION, ANTICUCHO SAUCE, FRESH FRUIT, POTATO HASH

SHRIMP N SHIITAKE & SHISHITO GRITS 14

LOCALLY SOURCED WAR EAGLE GRITS

ADD BACON OR SAUSAGE +3

THE DEPARTMENT OF PUBLIC HEALTH ADVISES THAT EATING RAW OR UNDERCOOKED MEAT, POULTRY, EGGS OR SEAFOOD POSES A HEALTH RISK TO EVERYONE, BUT ESPECIALLY TO THE ELDERLY, YOUNG CHILDREN UNDER AGE 4, PREGNANT WOMEN AND OTHER HIGHLY SUSCEPTIBLE INDIVIDUALS WITH COMPROMISED IMMUNE SYSTEMS. THOROUGH COOKING OF SUCH ANIMAL FOODS REDUCES THE RISK OF ILLNESS.

SAKE AND WINE BY THE GLASS

SAKES

OZEKI	
WARM SAKE	6
GEKKEIKAN	
PLUM WINE (750 ML)	8

BUBBLES

CAVA	
POEMA - PENEDES, SPAIN	8
CREMANT ROSE	
BOUVET BRUT - LOIRE, FRANCE	9

CRISP AND REFRESHING

VINHO VERDE	
FAMEGA – PORTUGAL	8
SAUVIGNON BLANC	
JUSTIN - CENTRAL COAST, CALIFORNIA	9

ALBARIÑO	
LA CANA - RIAS BAIXAS, SPAIN	8
PINOT GRIGIO	
VOGA - ITALY	7

FUN AND INTRIGUING

ROSE DRY	
M DE'MINUTY – FRANCE	12
SAUVIGNON BLANC	
WHITEHAVEN - MARLBOROUGH, NEW ZEALAND	9

RIESLING	
LEONARD KREUSCH - MOSEL, GERMANY	8
MOSCATO	
MIA DOLCEA - PIEDMONT, ITALY	8

COMPLEX AND LAYERED

CHARDONNAY	
CHAMISAL "STAINLESS" - CENTRAL COAST, CALIFORNIA	8
CHARDONNAY	
HESS - MONTEREY, CALIFORNIA	8
CHARDONNAY	
LAGUNA - RUSSIAN RIVER VALLEY, CALIFORNIA	10

SMOOTH AND RELAXED

PINOT NOIR	
A TO Z - OREGON	9
PINOT NOIR	
MEIOMI - CALIFORNIA	10

PLUSH AND ELEGANT

MERLOT	
BONTERRA "ORGANIC" - MENDOCINO, CALIFORNIA	10
SYRAH	
SMOKING LOON - CALIFORNIA	9

CABERNET FRANC	
DOMAINE LAROQUE - CARCASSONE, FRANCE	7
SANGIOVESE	
SANTA CRISTINA - CHIANTI, ITALY	8

MALBEC	
ANTIGAL - MENDOZA, ARGENTINA	8
MERLOT	
DECOY BY DUCKHORN - SONOMA, CALIFORNIA	10

RED BLEND	
19 CRIMES - AUSTRALIA	8

BOLD AND DARING

CORVINA / RONDINELLA	
SANTI "SALONE" - VALPOLICELLA RIPASSO, VENETO, ITALY	8
CAB SAUV	
HESS SELECT - NORTH COAST, CALIFORNIA	9

CAB SAUV	
ROTH - ALEXANDER VALLEY, CALIFORNIA	11
CAB SAUV / CAB FRANC	
CHATEAU BIBIAN, HAUT - MEDOC, BORDEAUX, FRANCE	12



BUILD YOUR OWN



BLOODY MARY \$4

MIMOSA \$4

KEMURI

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BRUNCH MENU

STARTERS

FIVE PEPPER CALAMARI	14
SWEET PEPPERS, ANISE SALT, FRESH CILANTRO, MANGO CHILI LIME SAUCE	

STEAMED MUSSELS	15
LEMONGRASS, THAI BASIL, CHILI, COCONUT MILK	

SMOKED SALMON	12
CRISPY RICE CAKE, YUZU AND CHIVE CREAM CHEESE, PICKLED CABBAGE, CAPERS, CILANTRO	

CRISPY RICE SPICY TUNA	12
CRISPY RICE CAKES, YUZU-SOY, MARINATED TUNA, CHILI AIOLI	

SALADS

CAESAR SALAD	9
EDAMAME CAESAR DRESSING, PUFFED RICE	

KEMURI HOUSE SALAD	8
BABY GREENS, CHERRY TOMATO, RED ONION, HEART OF PALM, HOUSE VINAIGRETTE TOFU +3, CHICKEN +3, SHRIMP +5	

BLACKENED TUNA SALAD	14
SPRING MIX, BLUEBERRY, GRAPEFRUIT SEGMENTS, AVOCADO, PISTACHIOS, RADISH, SWEET GINGER SOY VINAIGRETTE	

SOUPS

HOUSE MISO	5
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SOUP OF THE DAY	5
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KEMURI TACOS

ACCOMPANIED WITH EDAMAME SUCCOTASH, HIBACHI RICE

AHI TUNA *CRISPY	12
ASIAN SLAW, CILANTRO	

TEMPURA OR GRILLED SNAPPER TACOS	11
PICKLED CABBAGE, SHISHO AIOLI	

GRILLED CHICKEN TACOS	10
RED CABBAGE, CILANTRO, ANTICUCHO SAUCE	