

ROBATA

MUSHROOMS (V) ENOKI, BEECH, SHIITAKE, TRUFFLE BUTTER	7
ASPARAGUS (V) SWEET SOY, SESAME	6
SHISHITO PEPPERS (V) SOY SAKE GLAZE	7
CHICKEN SSAMJANG SAUCE	6
RIBS PONZU BBQ	8
CORN ON THE COB MISO, YUZU BUTTER, PARMESAN	6
EGGPLANT CARAMELIZED SWEET MISO	7

ENTREES

HIBACHI RICE CARROTS, PEAS, YELLOW ONION, SEASONAL VEGETABLES ADD: TOFU +3, CHICKEN +3, SHRIMP +5	7
SZECHUAN SALMON SCOTTISH SALMON, COCONUT RICE, SAUTÉED SPINACH, GARLIC CHIPS, SCALLIONS, PICKLED RED CABBAGE	14
TEMPURA PLATE SHRIMP AND VEGETABLES, SERVED WITH CITRUS SOY AND HIBACHI FRIED RICE	12
TONKOTSU RAMEN BOWL MUSHROOMS, SWEET CORN, NORI, SLOW-COOKED EGG, SCALLIONS, SPROUTS, JALAPENO, SPINACH, THAI BASIL ROASTED PORK BELLY 13, ROASTED CHICKEN 11	
OSAKA MISO RAMEN NORI, SLOW-COOKED EGG, PICKLED GINGER, GARLIC CHIPS, MISO BUTTER, PICKLED RED CABBAGE GRILLED DUCK TENDERLOIN 14 SEASONED MEATBALLS 13	
BIBIMBAP COCONUT RICE, FRIED EGG, MUSHROOMS, KIMCHI, SPROUTS, CARROTS, SQUASH, CILANTRO, CHILI GARLIC SAUCE ROASTED PORK BELLY 13, MEAT BALL 13, ROASTED CHICKEN 11	
DRUNKEN NOODLES RICE NOODLES, EGG, CHERRY TOMATO, CHILI, BELL PEPPER, ONION, THAI BASIL, SWEET SOY TOFU +3, CHICKEN +4, SHRIMP +5	8
PANANG CURRY SEASONAL VEGETABLES, THAI BASIL, COCONUT CURRY TOFU +3, CHICKEN +4, SHRIMP +5	8

SUSHIRRITOS

WITH ASIAN SPINACH SALAD	
TOKYO CHICKEN PEPPERED GRILLED CHICKEN, CRAB STICK, AVOCADO PUREE, CRISPY SHALLOTS, LETTUCE, GOMA SHIRO, SEASONED RICE, HONEY MISO	12
SEASIDE TUNA, SALMON, CRABSTICK, LETTUCE, TOKYO SPICE BLEND, MANGO, AVOCADO, SEASONED RICE	14
FIRECRACKER TEMPURA SHRIMP, SPICY CRAB, CUCUMBER, AVOCADO, LETTUCE, CHEF'S DIPPING SAUCE	14

STEAMED BUNS

ACCOMPANIED WITH SWEET POTATO FRIES	
PRIME BEEF SLIDERS TRUFFLE AIOLI, SHIITAKE, ONIONS, PONZU BBQ	11
CHAR SIU PORK ROASTED BBQ PORK BELLY, PONZU BBQ, PICKLES	11

POKE RICE BOWLS

BONSAI POKE MARINATED ASSORTED BLEND OF CHEF'S SELECTED FRESH FISH CRISPY SHALLOTS CILANTRO LEAVES CRISPY SHREDDED LEEKS SEASONED RICE – NORI GOMA	15
SALMON POKE CITRUS MARINATED WILD CAUGHT SCOTTISH SALMON PLUM VINAIGRETTE CARROTS SEAWEED SALAD SHREDDED CUCUMBER AVOCADO TEMPURA FLAKES GARLIC CHIPS SEASONED RICE	14
WASABI TUNA POKE AVOCADO WASABI MAYO TUNA PLUM VINAIGRETTE CARROTS SHREDDED CUCUMBER KIZAMI – SHREDDED NORI SIZZLING RICE	14
SIRACHI BOWL CHEFS SELECTION OF SASHIMI FRESH FISH TAMAGO PICKLE VEGETABLES CRISPY SHALLOTS SIZZLING RICE – NORI GOMA	16
BLACKENED TUNA BOWL BLACKENED TUNA PICKLED CABBAGE CARROTS AVOCADO CUCUMBER PONZU SAUCE STICKY RICE	14

SUSHI LUNCH SPECIALS

****ALL LUNCH SPECIALS SERVED WITH CUCUMBER SALAD TOPPED WITH BLUE CRAB WHICH CONTAINS GLUTEN****

SHRIMP BENTO BOX MISO SOUP, HIBACHI FRIED RICE, TEMPURA SHRIMP, CUCUMBER SALAD, <u>CHOICE OF ONE ROLL: CALIFORNIA OR SPICY TUNA</u>	14
EXPRESS LUNCH CALIFORNIA ROLL, SPICY TUNA ROLL	12
NIGIRI LUNCH TUNA, SALMON, WHITE TUNA, YELLOW TAIL, CRAB STICK, TOMAGO	14
KEMURI LUNCH COMBO CRUNCHY SHRIMP ROLL, OMG ROLL, BLUE DRAGON ROLL	15
LUNCH TRIO HAWAIIAN ROLL, BLUE CRAB ROLL, CALIFORNIA ROLL	15
LUNCH COMBO	
• AUSTIN COMBO	17
• CALIFORNIA COMBO	14
• SPICY CRAWFISH COMBO	14
• SPICY TUNA COMBO	14
• SPICY SALMON COMBO	14
ALL INCLUDE: SALMON, TUNA, SNAPPER, SHRIMP NIGIRI	
VEGGIE ROLL DUO 2 CHEF SELECT VEGGIE ROLLS	13
FRIED COMBO SUPER VEGAS ROLL AND BOMB ROLL	16
SASHIMI LUNCH SPECIAL 9 PIECES, CHEF'S SELECT	16

SALADS

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	

SOUP

HOUSE MISO	5
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KEMURI TACOS

ACCOMPANIED WITH FRIED RICE, EDAMAME SUCCOTASH, ASIAN SALAD	
AHI TUNA *CRISPY	12
ASIAN SLAW, CILANTRO	
SHRIMP *SOFT	11
CITRUS SALSA, YUZU AIOILI, SRIRACHA	
CRISPY SNAPPER *SOFT	11
PICKLED CABBAGE, SHISHO AIOILI	
CHICKEN *SOFT	10
RED CABBAGE, JALEPEN0, SSAMJANG SAUCE	

SAKE AND WINE BY THE GLASS AND HALF BOTTLE

CHAMPAGNE AND SPARKLING

LUNCH MIMOSA	5
DA LUCA PROSECCO	9
VENETTO, ITALY 187 ML, NV	
POEMA BRUT – PENEDES	8
SPAIN, NV	
BOUVET BRUT ROSE- LOIRE	9
FRANCE, NV	
VEUVE CLIQCOUT BRUT CHAMPAGNE	60
CHAMPAGNE, FRANCE, NV 375 ML	

RED WINE

AUSTERITY PINOT NOIR	9
SANTA LUCIA HIGHLANDS	
A TO Z PINOT NOIR	12
WILLAMETTE VALLEY, OREGON	
ALEXANDER VALLEY VINEYARDS MERLOT	9
SONOMA COUNTY	
CAYMUS CONUNDRUM PROPRIETARY RED BLEND	9
CALIFORNIA	
HESS SELECT CABERNET SAUVIGNON	9
NORTH COAST	
SMITH AND HOOK CABERNET SAUVIGNON	12
CENTRAL COAST	
NIETO “CAMILA” MALBEC	9
ARGENTINA	

WHITE WINE

CASTELLO DEL POGGIO MOSCATO	8
ITALY, NV	
VERAMONTE SAUVIGNON BLANC	8
CASABLANCA VALLEY, CHILE	
FOLANARI PINOT GRIGIO	8
DELLE VENEZIE, ITALY	
L. KREUSCH RIESLING	8
MOSEL, GERMANY	
CAYMUS CONUNDRUM “WHITE BLEND”	9
CALIFORNIA	
HESS SELECT CHARDONNAY	9
MONTEREY	
DOMAINE LATOUR “ARDECHE” CHARDONNAY	10
BURGUNDY, FRANCE	
LAGO ROSE	7
PORTUGAL	

SAKES

OZEKI	6
WARM SAKE	
SNOW BEAUTY	17
JUNMAI NIGORI (300 ML)	
HORIN	24
JUNMAI DAIGINJO (300 ML)	
FUNAGUCHI	14
NAMA GENSHU (200 ML)	
ZIPANG SPARKLING	14
GEIKKEKAN (250 ML)	
HANA AWAKA PEACH SAKE	16
OZEKI (250 ML)	
GEKKEIKAN	8
PLUM WINE (750 ML)	