

ROBATA

MUSHROOMS (V) ENOKI, BEECH, SHIITAKE, TRUFFLE BUTTER	9
ASPARAGUS (V) SWEET SOY, SESAME	8
SHISHITO PEPPERS (V) SOY SAKE GLAZE	8
CHICKEN SSAMJANG SAUCE	8
RIBS PONZU BBQ	10 /12
CORN ON THE COB MISO, YUZU BUTTER, PARMESAN	7
EGGPLANT CARAMELIZED SWEET MISO	9

ENTREES

HIBACHI RICE CARROTS, PEAS, EGG, YELLOW ONION, SEASONAL VEGETABLES ADD: TOFU +3, CHICKEN +3, SHRIMP +5, EXTRA VEG +3	10
SZECHUAN SALMON SCOTTISH SALMON, COCONUT RICE, SAUTÉED SPINACH, GARLIC CHIPS, SCALLIONS, PICKLED RED CABBAGE	17
TEMPURA PLATE SHRIMP AND VEGETABLES, SERVED WITH CITRUS SOY AND HIBACHI FRIED RICE	13.5
TONKOTSU RAMEN BOWL MUSHROOMS, SWEET CORN, NORI, SLOW-COOKED EGG, SCALLIONS, SPROUTS, JALAPENO, SPINACH, THAI BASIL ROASTED PORK BELLY 14, ROASTED CHICKEN 12	
OSAKA MISO RAMEN NORI, SLOW-COOKED EGG, PICKLED GINGER, GARLIC CHIPS, MISO BUTTER, PICKLED RED CABBAGE GRILLED DUCK TENDERLOIN 15 SEASONED MEATBALLS 14	
PANANG CURRY SEASONAL VEGETABLES, THAI BASIL, COCONUT CURRY TOFU +3, CHICKEN +4, SHRIMP +5	10
DRUNKEN NOODLES RICE NOODLES, EGG, CHERRY TOMATO, CHILI, BELL PEPPER, ONION. THAI BASIL, SWEET SOY TOFU +3, CHICKEN +4, SHRIMP +5	10
BIBIMBAP COCONUT RICE, FRIED EGG, MUSHROOMS, KIMCHI, SPROUTS, CARROTS, SQUASH, CILANTRO, CHILI GARLIC SAUCE ROASTED PORK BELLY 14, MEAT BALL 14, ROASTED CHICKEN 12	10

****Spice Trios Available Upon Request \$1.50****

SUSHIRRITOS

SERVED WITH AN ASIAN SPINACH SALAD

TOKYO CHICKEN PEPPERED GRILLED CHICKEN, CRAB STICK, AVOCADO PUREE, CRISPY SHALLOTS, LETTUCE, GOMA SHIRO, SEASONED RICE, HONEY MISO	13
SEASIDE TUNA, SALMON, CRABSTICK, LETTUCE, TOKYO SPICE BLEND, MANGO, AVOCADO, SEASONED RICE	16
FIRECRACKER TEMPURA SHRIMP, SPICY CRAB, CUCUMBER, AVOCADO, LETTUCE, CHEF'S DIPPING SAUCE	15

STEAMED BUNS

ACCOMPANIED WITH SWEET POTATO FRIES

PRIME BEEF SLIDERS TRUFFLE AIOLI, SHIITAKE, ONIONS, PONZU BBQ	12.5
CHAR SIU PORK ROASTED BBQ PORK BELLY, PONZU BBQ, PICKLES	12.5

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	17
SALMON POKE CITRUS MARINATED WILD CAUGHT SCOTTISH SALMON PLUM VINAIGRETTE CARROTS SEAWEED SALAD SHREDDED CUCUMBER AVOCADO TEMPURA FLAKES GARLIC CHIPS SEASONED RICE	17
WASABI TUNA POKE AVOCADO WASABI MAYO TUNA PLUM VINAIGRETTE CARROTS SHREDDED CUCUMBER KIZAMI – SHREDDED NORI SIZZLING RICE	17.5
SIRACHI BOWL CHEFS SELECTION OF SASHIMI FRESH FISH TAMAGO PICKLE VEGETABLES CRISPY SHALLOTS SIZZLING RICE – NORI GOMA	17
BLACKENED TUNA BOWL BLACKENED TUNA PICKLED CABBAGE CARROTS AVOCADO CUCUMBER PONZU SAUCE STICKY RICE	17.5

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, CHOICE OF ONE ROLL: CALIFORNIA OR SPICY TUNA	14.5
EXPRESS LUNCH CALIFORNIA ROLL & SPICY TUNA ROLL	15
NIGIRI LUNCH TUNA, SALMON, WHITE TUNA, YELLOW TAIL, CRAB STICK, TOMAGO	16
KEMURI LUNCH COMBO CRUNCHY SHRIMP ROLL, OMG ROLL, BLUE DRAGON ROLL	17
LUNCH TRIO HAWAIIAN ROLL, BLUE CRAB ROLL, CALIFORNIA ROLL	16
LUNCH COMBO	
• AUSTIN COMBO	19
• CALIFORNIA COMBO	17
• SPICY CRAWFISH COMBO	17
• SPICY TUNA COMBO	17
• SPICY SALMON COMBO	17
ALL INCLUDE: FOUR ASSORTED NIGIRI PIECES	
VEGGIE ROLL DUO 2 CHEF SELECT VEGGIE ROLLS	15
FRIED COMBO SUPER VEGAS ROLL AND BOMB ROLL	18
SASHIMI LUNCH SPECIAL 9 PIECES, CHEF'S SELECT	17

SALADS

KEMURI HOUSE SALAD	8.5
BABY GREENS, CHERRY TOMATO, RED ONION, HEART OF PALM, HOUSE VINAIGRETTE TOFU +3, CHICKEN +3, SHRIMP +5	
BLACKENED TUNA SALAD	17
SPRING MIX, BLUEBERRY, GRAPEFRUIT SEGMENTS, AVOCADO, PISTACHIOS, RADISH, SWEET GINGER SOY VINAIGRETTE	

SOUP

HOUSE MISO	6.5
-------------------	------------

KEMURI TACOS

ACCOMPANIED WITH FRIED RICE, EDAMAME SUCCOTASH, ASIAN SALAD	
AHI TUNA *CRISPY	14
ASIAN SLAW, CILANTRO	
SHRIMP *SOFT	13
CITRUS SALSA, YUZU AIOILI, SRIRACHA	
CRISPY SNAPPER *SOFT	13
PICKLED CABBAGE, SHISHO AIOLI	
CHICKEN *SOFT	13
RED CABBAGE, JALEPENO, SSAMJANG SAUCE	

SAKE AND WINE BY THE GLASS

CHAMPAGNE AND SPARKLING

MIMOSA	7
ZONIN PROSECCO (187 ML)	10
CUVEE 1821- ITALY, NV	
POEMA BRUT – PENEDES	9
SPAIN, NV	
BOUVET BRUT ROSE- LOIRE	10
FRANCE, NV	

RED WINE

A TO Z PINOT NOIR	12
WILLAMETTE VALLEY, OREGON	
ALEXANDER VALLEY MERLOT	10
ALEXANDER VALLEY, CALIFORNIA	
NO CURFEW CABERNET SAUVIGNON	10
NAPA COUNTY, CALIFORNIA	
SMITH AND HOOK CABERNET SAUVIGNON	13
CENTRAL COAST, CALIFORNIA	
ALAMOS MALBEC	9
ARGENTINA	
BRICKMASON RED BLEND	10
CALIFORNIA	
BORDEAUX SUPÉRIEUR	11
CHÂTEAU VRAI CAILLOU-GIRONDE, FRANCE	

WHITE WINE

OYSTER BAY SAUVIGNON BLANC	8
MARLBOROUGH, NEW ZEALAND	
SIMI SAUVIGNON BLANC	10
SONOMA, CALIFORNIA	
FOLANARI PINOT GRIGIO	9
DELLE VENEZIE, ITALY	
L. KREUSCH RIESLING	10
MOSEL, GERMANY	
HESS SELECT CHARDONNAY	9
MONTEREY	
DOMAINE LATOUR “ARDECHE” CHARDONNAY	10
BURGUNDY, FRANCE	
GAYDA FLYING SOLO ROSÉ	9
LANGUEDOC-ROUSSILLON, FRANCE	

SAKES

WARM SAKE	7 / 11 / 19
SNOW BEAUTY	18
JUNMAI NIGORI (300 ML)	
HORIN	32
JUNMAI DAIGINJO (300 ML)	
FUNAGUCHI	14
NAMA GENSHU (200 ML)	
ZIPANG SPARKLING	16
GEIKKEKAN (250 ML)	
HANA AWAKA PEACH SAKE	19
OZEKI (250 ML)	
KIKKOMAN	8
PLUM WINE	