

Chef's Selections Menu

Robata

Eggplant - Caramelized Sweet Miso	7
Beef Tenderloin- Black Truffle Aioli	12
Baby Back Ribs –Ponzu BBQ (4)	10
Shrimp- Yuzu Aioli	8
Scallops- Wasabi Shiso	12
Salmon- Avocado, Plum	7

Cold Plates

Charred Garlic Albacore- Crispy Onions, Citrus Soy, Scallions, Orange Zest	15
White Tuna Appetizer- Cucumber, Citrus Cilantro Oil, Yuzu, Dried Miso	14
House Salad- Baby Greens, Tomato, Red Onion, Hearts of Palms, House Vinaigrette	8

New Year's Eve Specials

Wagyu Strip- Horseradish Mash, Sauteed Asparagus, Beach Mushrooms	85
Duck Confit- Black-Eyed Peas, Fried Polenta, Glazed Fennel, Orange Hoisin Sauce	30
Seafood Risotto- Shrimp, Scallops, Mussels, Lobster, Edamame, Shiitake Mushroom	27

Hot Plates

Five Pepper Calamari- Peppers, Chili Flakes, Anise Salt, Scallions, Mango Jalapeno	15
Pork Belly- Caramalized Plum Sauce, Tomato Jam, Leeks, Shishito Ginger Bread	12
Miso Soup, "Kemuri Style"- Filtered, Tofu, Seaweed, Mushrooms	5
Smoked Edamame- Smoked Sea Salt & Garlic or Spicy Garlic	5

ENTRÉE

Miso Glazed Black Cod- Seasonal Vegetables, Crispy Lotus Root, Coconut Rice	31
Chilean Sea Bass- Baby Bok Choy, Lemongrass Vinaigrette, Garlic Scallion Noodle	34
Diver Scallop- Wasabi Mashed Potatoes, Grilled Eggplant, Roasted Beech Mushrooms	29
Szechuan Salmon- Garlic Spinach, Pickled Cabbage, Coconut Jasmine Rice	22
Beef Tenderloin- Baby Bok Choy, Tempura Onion Rings, Sautted Mushrooms	34
Prime New York Strip- Baby Bok Choy, Wasabi Mash Potatoes, Ponzu	36
Hibachi Rice- Carrots, Peas, Egg, Yellow Onion, Seasonal Vegetables	10
~ Shrimp + 6 ~ Chicken + 4	
Panang Curry- Coconut Rice, Seasonal Vegetables, Thai Basil, Coconut Curry	12
~ Shrimp + 6 ~ Chicken + 4	

Dessert

Cappuccino Jar ~ Kemuri Signature	9
New York Style Tall Cheese Cake ~ Fresh Berries	9
Matcha Green Tea Cheesecake	9