

## 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

### **SALMON POKE**

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

### **WASABI TUNA POKE**

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

### **SIRACHI BOWL**

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

### **BLACKENED TUNA BOWL**

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

## ENTREES

### **HIBACHI RICE**

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

### **SZECHUAN SALMON**

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

### **TEMPURA PLATE**

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

### **TONKOTSU RAMEN BOWL**

MUSHROOMS, 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**

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

## STEAMED BUNS

ACCOMPANIED WITH SWEET POTATO FRIES

### **PRIME BEEF SLIDERS**

TRUFFLE AIOLI, SHIITAKE, ONIONS, PONZU BBQ

### **ROASTED CHAR SIU PORK**

ROASTED BBQ PORK BELLY, PONZU BBQ, PICKLES

## SUSHI LUNCH SPECIALS

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

### **SHRIMP BENTO BOX**

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

### **EXPRESS LUNCH**

CALIFORNIA ROLL, SPICY TUNA ROLL

### **NIGIRI LUNCH**

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

### **KEMURI LUNCH COMBO**

CRUNCHY SHRIMP ROLL, OMG ROLL, BLUE DRAGON ROLL

### **LUNCH TRIO**

HAWAIIAN ROLL, BLUE CRAB ROLL, CALIFORNIA ROLL

### **LUNCH COMBO**

- **AUSTIN COMBO**

- **CALIFORNIA COMBO**

- **SPICY CRAWFISH COMBO**

- **SPICY TUNA COMBO**

- **SPICY SALMON COMBO**

ALL INCLUDE: SALMON, TUNA, SNAPPER, SHRIMP NIGIRI

### **VEGGIE ROLL DUO**

2 CHEF SELECT VEGGIE ROLLS

### **FRIED COMBO**

SUPER VEGAS ROLL AND BOMB ROLL

### **SASHIMI LUNCH SPECIAL**

9 PIECES, CHEF'S SELECT

## SUSHIRRITOS

WITH ASIAN SPINACH SALAD

### **TOKYO CHICKEN**

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

### **SEASIDE**

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

### **FIRECRACKER**

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

# KEMURI

sushi seafood robata

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BRUNCH MENU

## BRUNCH ENTREES

### **CHOCOLATE CAPPUCCINO PANCAKES**

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

### **GREEN TEA PANCAKES**

FRESH BERRIES, GINGER HONEY CHANTILLY CREAM, PEANUT GRANOLA

### **FIELD OMELET**

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

### **FRENCH TOAST**

MISO-CARAMEL BANANAS FOSTER

### **EGGS DONE YOUR WAY**

SAUSAGE, FRUIT, POTATO HASH, MISO-BUTTER TOAST

### **EGGS BENEDICT**

- WITH SOFT SHELL CRAB

- WITH SMOKED SALMON

- WITH THICK CUT PETIT JEAN BACON

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

### **TIPS AND EGGS**

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

### **SHRIMP N SHIITAKE & SHISHITO GRITS**

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 AND HALF BOTTLE

## CHAMPAGNE AND SPARKLING

<b>DA LUCA PROSECCO</b>	<b>9</b>
VENETTO, ITALY 187 ML, NV	
<b>POEMA BRUT – PENEDES</b>	<b>8</b>
SPAIN, NV	
<b>BOUVET BRUT ROSE- LOIRE</b>	<b>9</b>
FRANCE, NV	
<b>VEUVE CLIQCOUT BRUT CHAMPAGNE</b>	<b>60</b>
CHAMPAGNE, FRANCE, NV 375 ML	

## RED WINE

<b>AUSTERITY PINOT NOIR</b>	<b>9</b>
SANTA LUCIA HIGHLANDS	
<b>A TO Z PINOT NOIR</b>	<b>12</b>
WILLAMETTE VALLEY, OREGON	
<b>KING ESTATE PINOT NOIR</b>	<b>28</b>
WILLAMETTE VALLEY 375 ML	
<b>ALEXANDER VALLEY VINEYARDS MERLOT</b>	<b>9</b>
SONOMA COUNTY	
<b>CAYMUS CONUNDRUM PROPRIETARY RED BLEND</b>	<b>9</b>
CALIFORNIA	
<b>ROMBAUER ZINFANDEL</b>	<b>35</b>
CALIFORNIA 375 ML	
<b>HESS SELECT CABERNET SAUVIGNON</b>	<b>9</b>
NORTH COAST	
<b>SMITH AND HOOK CABERNET SAUVIGNON</b>	<b>12</b>
CENTRAL COAST	
<b>NIETO “CAMILA” MALBEC</b>	<b>8</b>
ARGENTINA	

## DESSERT WINES

<b>DOLCE BY FAR NIENTE, LATE HARVEST SAUV BLANC</b>	<b>35</b>
NAPA VALLEY 375 ML	
<b>GRAHAM’S 20 YR TAWNY PORT</b>	<b>16</b>
PORTUGAL	

## SAKES

<b>OZEKI</b>	<b>6</b>
WARM SAKE	
<b>GEKKEIKAN</b>	<b>8</b>
PLUM WINE (750 ML)	

## WHITE WINE

<b>CASTELLO DEL POGGIO MOSCATO</b>	<b>8</b>
ITALY, NV	
<b>HAYMAKER SAUVIGNON BLANC</b>	<b>8</b>
MARLBOROUGH, NEW ZEALAND	
<b>KIM CRAWFORD SAUVIGNON BLANC</b>	<b>28</b>
MARLBOROUGH, NZ 375 ML	
<b>FOLANARI PINOT GRIGIO</b>	<b>8</b>
DELLE VENEZIE, ITALY	
<b>KING ESTATE PINOT GRIS</b>	<b>23</b>
WILLAMETTE VALLEY 375 ML	
<b>L. KREUSCH RIESLING</b>	<b>8</b>
MOSEL, GERMANY	
<b>CAYMUS CONUNDRUM “WHITE BLEND”</b>	<b>9</b>
CALIFORNIA	
<b>HESS SELECT CHARDONNAY</b>	<b>9</b>
MONTEREY	
<b>DOMAINE LATOUR “ARDECHE” CHARDONNAY</b>	<b>10</b>
BURGUNDY, FRANCE	
<b>LAGO ROSE</b>	<b>8</b>
PORTUGAL	

∞ **BUILD YOUR OWN** ∞  
**BLOODY MARY \$ 4**  
**MIMOSA \$ 4**

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## BRUNCH MENU

## STARTERS

<b>FIVE PEPPER CALAMARI</b>	<b>14</b>
SWEET PEPPERS, ANISE SALT, FRESH CILANTRO, MANGO CHILI LIME SAUCE	
<b>STEAMED MUSSELS</b>	<b>15</b>
LEMONGRASS, THAI BASIL, CHILI, COCONUT MILK	
<b>SMOKED SALMON</b>	<b>12</b>
CRISPY RICE CAKE, YUZU AND CHIVE CREAM CHEESE, PICKLED CABBAGE, CAPERS, CILANTRO	
<b>CRISPY RICE SPICY TUNA</b>	<b>13</b>
CRISPY RICE CAKES, YUZU-SOY, MARINATED TUNA, CHILI AIOLI	

## SALADS

<b>KEMURI HOUSE SALAD</b>	<b>8</b>
BABY GREENS, CHERRY TOMATO, RED ONION, HEART OF PALM, HOUSE VINAIGRETTE TOFU +3, CHICKEN +3, SHRIMP +5	
<b>BLACKENED TUNA SALAD</b>	<b>14</b>
SPRING MIX, BLUEBERRY, GRAPEFRUIT SEGMENTS, AVOCADO, PISTACHIOS, RADISH, SWEET GINGER SOY VINAIGRETTE	

## SOUPS

<b>HOUSE MISO</b>	<b>5</b>
<b>SOUP OF THE DAY</b>	<b>5</b>

## KEMURI TACOS

ACCOMPANIED WITH FRIED RICE, EDAMAME SUCCOTASH, ASIAN SALAD	
<b>AHI TUNA *CRISPY</b>	<b>12</b>
ASIAN SLAW, CILANTRO	
<b>TEMPURA OR GRILLED SNAPPER TACOS</b>	<b>11</b>
PICKLED CABBAGE, SHISHO AIOLI	
<b>GRILLED CHICKEN TACOS</b>	<b>10</b>
RED CABBAGE, CILANTRO, ANTICUCHO SAUCE	