

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 CARMELIZED 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	13
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 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	
DRUNKEN NOODLES RICE NOODLES, EGG, CHERRY TOMATO, CHILI, BELL PEPPER, ONION. THAI BASIL, SWEET SOY TOFU +3, CHICKEN +3, SHRIMP +5	8
PANANG CURRY SEASONAL VEGETABLES, THAI BASIL, COCONUT CURRY TOFU +3, CHICKEN +3, 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	10
CHAR SIU PORK ROASTED BBQ PORK BELLY, PONZU BBQ, PICKLES	10

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 SALD WHICH CONTAINS GLUTEN****

SHRIMP BENTO BOX MISO SOUP, HIBACHI FRIED RICE, TEMPURA SHRIMP, CUCUMBER SALAD, CHOICE OF ONE ROLL: CALIFORNIA OR SPICY TUNA	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	16
• CALIFIORNIA 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	12
FRIED COMBO SUPER VEGAS ROLL AND BOMB ROLL	15
SASHIMI LUNCH SPECIAL 9 PIECES, CHEF'S SELECT	15

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	

SOUPS

HOUSE MISO	5
SOUP OF THE DAY	5

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, JALEPENO, 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	
KING ESTATE PINOT NOIR	28
WILLAMETTE VALLEY 375 ML	
ALEXANDER VALLEY VINEYARDS MERLOT	9
SONOMA COUNTY	
CAYMUS CONUNDRUM PROPRIETARY RED BLEND	9
CALIFORNIA	
ROMBAUER ZINFANDEL	35
CALIFORNIA 375 ML	
HESS SELECT CABERNET SAUVIGNON	9
NORTH COAST	
SMITH AND HOOK CABERNET SAUVIGNON	12
CENTRAL COAST	
NIETO “CAMILA” MALBEC	9
ARGENTINA	

DESSERT WINES

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

SAKES

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

WHITE WINE

CASTELLO DEL POGGIO MOSCATO	8
ITALY, NV	
HAYMAKER SAUVIGNON BLANC	8
MARLBOROUGH, NEW ZEALAND	
KIM CRAWFORD SAUVIGNON BLANC	28
MARLBOROUGH, NZ 375 ML	
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	