

Hijiki Salad 14 **Seaweed Salad** 14 **Combo** 14 **Kenichi Mixed Greens** *with ginger dressing* 16

Wild Mushroom Salad 20
spinach, fennel, cherry tomato, crispy parmesan, lemon vinaigrette

Roasted Beets Salad 21
arugula, currants, sesame, parmesan crispy garlic, shishito dressing

Hot Rocks*

1000° searing stone - 6 pieces

A5 Miyazaki Wagyu 85

Wagyu Beef 48 **Salmon** 36 **Combo** 45

The New York Don* 48

prime new york strip, sliced and flame seared
sukiyaki sauce, sesame, pickled onions, onigiri rice ball

Ponzu Style Japanese A5 Wagyu 85

A5 New York Strip from Miyazaki
Kaluga caviar, tempura lotus root, tamari ponzu

Ton Gyoza 27

boar pot stickers, pan seared, dried cherry nimono

King Crab 64

truffle ponzu butter

Dynamite Style

Shrimp 13 **Lobster** 38

tempura fried, masago, sriracha aioli, eel sauce

Lobster Bao Buns 38

creamy garlic yuzu lobster, butter poached scallion
pineapple and shishito medley, butter lettuce

Miso Black Cod 37

marinated in miso for 72 hours

Duck Bao Buns 26

hoisin marinade, fresh cucumber, cilantro, kewpie

Asian Baby Back Ribs 28

hoisin, brown sugar, sesame

Kushiyaki Skewers

Beef 26 **Teriyaki Chicken** 18

Crispy Tofu 17

garlic, ginger, sweet miso, oyster sauce, green onion

Eggplant Dengaku 22

sweet miso sauce broiled, sesame onigiri

Spicy Tuna over Crispy Rice Cakes* 30

spicy sesame tuna, sesame aioli
wasabi cream, tobiko

Tuna Poke* 30

ahi tuna poke, sesame soy sauce
avocado, potato crumbles, tobiko, scallion

Grilled Octopus 36

sweet miso roasted red pepper gochujang
crispy fingerling potatoes

Udon Sukiyaki* 49

sliced new york strip, hon shimeji mushrooms, tofu
carrots, onions, udon noodles
cooked in a broth of soy, mirin and dashi.
Vegan by Request

Boneless Braised Beef Short Ribs 48

slow cooked short rib marinated in hoisin gochujang
seared in demi glace, served over golden potato puree

Teriyaki Plates* 42

char-grilled, wok-seared veggies, rice
Hanger Steak - Airline Chicken - Scottish Salmon

SIDES

Shishito Peppers *miso sea salt, parmesan cheese, shallots, yuzu tamari* 22

Tempura 2 pieces per order asparagus, avocado, broccoli, lotus root, mushroom or onion 7 **Tempura Shrimp** 9

Crispy Parmesan Brussels Sprouts 16 **Bok Choy with Ponzu Butter** 14

Spicy Edamame 16 **Edamame** 12 **Miso Soup** 7 **Rice** 6

A 2% Kitchen service fee is added to all checks and goes directly to our Kitchen Team

The following major food allergens are used as ingredients: Milk, Egg, Fish, Shellfish, Tree Nuts, Peanuts, Wheat, Soy, Sesame.

SPECIALTY ROLLS*

Blake 30

tempura shrimp, cucumber, avocado
topped with spicy tuna, teriyaki sauce

Greentail 30

yellowtail, tempura asparagus, scallions
topped with avocado, serrano, basil yuzu soy

Hawaiian 24

yellowtail, pineapple, asparagus, serrano
edamame paper

Godzilla 29

broiled eel, cucumber
topped with avocado, strawberry, teriyaki sauce

Dynamo 34

spicy tuna, tempura flakes, serrano
topped with tuna, avocado, sesame, teriyaki sauce

Kenichi Special 32

snow crab, tuna, cucumber, avocado
topped with masago

Rainbow 34

snow crab, cucumber, avocado
topped with tuna, yellowtail, salmon, shrimp

Mega Salmon 29

spicy salmon, tempura asparagus, avocado, scallions,
topped with salmon, kosho garlic soy

Austin - plant based 19

tempura asparagus, spicy mayo
edamame paper, teriyaki

Pineapple Express - plant based 23

tempura asparagus, pineapple
topped with avocado, serrano, honey yuzu

Yasai Maki - plant based 19

asparagus, yamagobo, takuan, shiso, cucumber
avocado, kaiware, scallion, arare rice crackers
sweet chili sauce

CLASSIC ROLLS*

Tuna 16 **Salmon** 13 **Yellowtail Scallion** 14

Eel 14

avocado, cucumber
teriyaki

California 20

crab, cucumber, avocado
spicy mayo

Tempura Shrimp 13

spicy mayo, scallions, teriyaki

Spicy Tuna 18

avocado, cucumber

Spider 26

soft shell crab, cucumber, avocado, scallion, masago
kaiware, yamagobo, teriyaki

SASHIMI SPECIALTIES*

Yellowtail Serrano (4) 27

serrano, basil yuzu soy

Torched Salmon (4) 25

dried shiso, dried miso, ground sesame seed
tosazu, garlic oil

Ni Shiitake 20

shiitake mushroom sashimi, shiitake dashi sauce
topped with itogaki, fresh ginger, chives
Vegan by Request

Tuna Tataki (6) 34

scallions, ginger, kaiware, myoga, garlic chips,
ground sesame, kosho garlic soy, scallion oil

Shiso Madai (4) 38

lemon zest, garlic chips, sea salt, yuzu jelly
yuzu pepper sauce, scallion oil

NIGIRI / SASHIMI*

nigiri is seasoned with wasabi by the chef

Chef's Selection Nigiri Plate (6) 70

Chef's Selection Sashimi Platter (16) 165

Chef's Vegan Nigiri Plate (6) 30

- 2 pieces -

Maguro tuna 15

Hamachi yellowtail 14

Sake salmon 13

Madai red sea bream 18

Saba mackerel 12

Unagi freshwater eel 14

Tako octopus 11

Hotate scallop 17

Kani snow crab 18

Ebi shrimp 11

Ama Ebi sweet shrimp 20

Ikura salmon roe 11

Tobiko flying fish roe 10

Masago smelt roe 10

Uzura quail egg top (1) 4

Kinoko Nigiri specialty mushroom 15

Tamago japanese omelet 7

SIDES

Kizami 4

Ponzu 4

Fresh Wasabi 4

Basil Yuzu Soy 4

Wasabi Combo 7

Spicy Mayo 1

Teriyaki 1

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry,