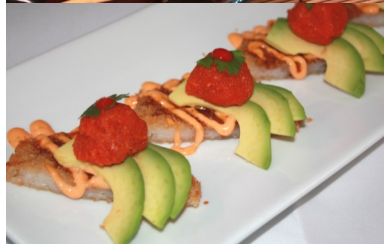


APPETIZER

BAKED GREEN MUSSEL	5.95
Baked in dynamite sauce topped with masago and green onions	
JALAPENO BOMB	5.95
Deep-fried jalapeno filled with spicy tuna and cream cheese	
KAMA (Yellowtail)	6.95
BULOTS and TOFU(GOLBANG-EE)	7.50
known as golbang-ee or whelk: sea snail and fresh tofu with spicy and tangy balsamic vinaigrette	
AGEDASHI TOFU (v)	5.95
Fried tofu with sautéed mushroom and onion with sweet soy sauce	
RICE CANAPE - 4 PCS	6.50
Spicy tuna, avocado, cilantro garnish on a bed of crunch rice	
STUFFED TOMATO - 2 PCS	7.50
Sushi rice, spicy scallop wrapped in tuna	
SPICY SALMON CROQUETTE - 2PCS	4.50
Panko encrusted spicy salmon, jalapeno with creamy potato croquette	
EGGPLANT - 2 PCS	5.50
Deep fried eggplant, topped with spicy tuna, masago and green onion garnish	
ZUSHI BALL - 2 PCS	4.50
Panko encrusted zucchini with sushi rice, spicy salmon and jalapeno	
CHICKEN KARAAGE	5.95
seasoned boneless and skinless fried chicken served with a chili sweet and sour dipping sauce	
KOREAN BEEF SHORT RIB (GALBI)	7.95
JALAPENO CHICKEN	4.95
SESAME CHICKEN	4.95
SPICY CHICKEN	4.95
PORK GYOZA(potsticker)/TOFU GYOZA (v)	4.50
Deep fried or steamed pork/tofu dumplings served with spicy vinegar soy sauce and sweet and sour plum sauce	
EGG ROLL	3.95
Choice of vegetable or chicken egg roll	
OYSTER TEMPURA	6.95
Deep-fried oysters and mushrooms.	
SPICY CALAMARI TEMPURA	5.95
SHRIMP TEMPURA	6.50
SHRIMP & VEGETABLE TEMPURA	6.50
VEGETABLE TEMPURA (v)	5.50
Kabocha, yam, asparagus, broccoli, zucchini, shiitake, and inoki deep fried in tempura batter	
OCEAN TEMPURA	7.95
Oyster, scallop, spicy calamari, and shrimp.	
SOFTSHELL CRAB TEMPURA	7.95
Deep fried jumbo soft shell crab with dipping sauce	
EDAMAME (v)	2.95
KIMPIRA (v)	3.00
Juliened burdock roots and lotus roots sautéed in sweet soy sauce	
SEAFOOD PANCAKE	6.00
Shrimp, calamari, scallop, and green onion, mixed with egg and flour then pan fried. Served with spicy vinegar soy sauce	
OHITASHI (v)	2.00
Boiled spinach with sesame oil, soy sauce, garlic, sesame seeds, and green onion	



CUCUMBER WAKAME SUNOMONO (v) 2.50

CUCUMBER OCEAN SUNOMONO 6.50

Cucumber, ika sansai, wakame, seaweed, and sesame served in sunomono style

KAPPA POKE 7.50

An assortment of ahi tuna, salmon and red snapper seasoned with cilantro, masago, jalapenos and ponzu sauce. Served on cucumber wrapper and garnished with tobico

TACO POKE 8.95

crispy wontons stacked with ahi tuna, salmon and red snapper Seasoned with cilantro, masago, jalapenos and ponzu sauce. Served with mango salsa

MISO SOUP (v) 1.50

SEAFOOD MISO SOUP (Reg or Spicy) 5.00

RICE (white or brown) 1.50

STEAMED VEGETABLES 2.00



SALADS

TUNA TATAKI SASHIMI SALAD 13.95

Thinly sliced, lightly seared tuna on a bed of mixed green with special mustard dressing

RAINBOW SASHIMI SALAD 12.95

Tuna, salmon, white fish, shrimp mixed green, with special mustard dressing

SALMON SKIN SALAD 7.95

Crispy salmon skin over a bed of green with special mustard dressing

MANGO AVOCADO SALAD (v) 7.50

Served with apple soy vinaigrette dressing

SEAWEED SALAD (v) 4.95

Seaweed salad on a bed of julienned radish in a tangy rice vinegar dressing

OCEAN SALAD 8.95

Shrimp, tako, crab meat, scallop, seaweed and cucumber sunomono on a bed of mixed greens with a tangy rice vinegar dressing

SPICY AHI TUNA SALAD 7.95

A KI specialty! Spicy tuna on a bed of julienned radishes, and mixed greens served with original house dressing

GRILLED CHICKEN SALAD 7.95

Grilled chicken breast, almonds, tomato, and crispy noodles on a bed of mixed greens with an ginger dressing

SALMON SALAD 8.50

Grilled salmon on a bed of mixed greens served with an apple soy vinaigrette dressing

TOFU SALAD (v) 6.95

Pan fried tofu on a bed of greens and almonds served with a spicy soy sauce and ginger dressing

SIDE SALAD (v) 2.00

(v) = vegetarian

**All dressings contain soy or traces of soy. Please let your server know about any special food allergies.*