

HOUSE SASHIMI SPECIALTIES

(4 pieces)

Yellowtail Serrano 21
serrano, basil yuzu soy

Torched Salmon 18
dried shiso, dried miso, ground sesame seed, tozazu, garlic oil

Hokkaido Scallop 19
arugula, kizami, blue cheese miso yuzu

Tuna Blue Cheese 20
maytag blue cheese, fennel, miso orange mustard truffle sauce

Tuna Tataki (6pc) 27
scallion, ginger, kaiware, myoga with kosho garlic soy and scallion oil

Tartare Trio 18
tuna, salmon, yellowtail, spicy teriyaki sauce, fried wonton crisps

W/ RICE NIGIRI / SASHIMI W/OUT RICE (2 pieces per order)

Tuna <i>maguro</i> 11	Octopus <i>tako</i> 8	Sea Urchin <i>uni</i> mkt
Yellowtail <i>hamachi</i> 10	Scallops <i>hotate</i> 12	Salmon Roe <i>ikura</i> 9
Salmon <i>sake</i> 10	Snow Crab <i>kani</i> 9	Flying Fish Roe <i>tobiko</i> 8
Albacore <i>bincho</i> 9	Shrimp <i>ebi</i> 8	Smelt Roe <i>masago</i> 8
Mackerel <i>saba</i> 9	Sweet Shrimp <i>ama ebi</i> 12	Quail Egg <i>uzura</i> (1) 3
Fresh Water Eel <i>unagi</i> 9		Egg Omelet <i>tamago</i> 7

Nigiri Combo 41
tuna, yellowtail, salmon
(9 pieces)

Sashimi Combo 41
tuna, yellowtail, salmon
(9 pieces)

For parties of 6 or more, a 20% gratuity may be added to your bill

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

SALADS

Kenichi Mixed Greens 11

Hearts of Palm Salad 15
arugula, fennel, cherry tomatoes, avocado,
toasted macadamia nuts, pineapple vinaigrette

Baby Kale & Roasted Beet Salad 15
brussels sprouts, pomegranate, roasted almonds,
parsnip crisps, citrus vinaigrette

Hijiki Salad 10
black seaweed, lettuce stem, lotus root,
bell pepper, ginger, sesame

Smoked Squid Salad 11
squid, kikurage mushroom, lettuce stem, ginger

Seaweed Salad 12
msg-free green seaweed salad

Sunomono Salad 9
cucumber, carrot, sesame seed, mirin vinaigrette
add chefs selection sashimi 21

SKEWERS

Salmon - korean kimchee, micro greens 23

White Tiger Shrimp - asian chili sauce 21

Flat Iron Beef - japanese kizami cream 22

Bacon Scallop - thai mango cilantro sauce 24

Chicken - sweet shallot glaze 12

Shishito Peppers - dusted with togarashi 9

TEMPURA

vegetable combo - two of each 28

asparagus, avocado, broccoli,
shiitake, onion, sweet potato
add two shrimp 9

SMALL PLATES

Dynamite Shrimp 10
tempura fried tiger shrimp,
masago aioli, eel sauce

Black Cod Misozuke 26
marinated in miso for 72 hours and broiled

Eggplant Dengaku 17
tender japanese eggplant, broiled with
sweet miso sauce in a traditional manner

Traditional Crispy Tofu 10
garlic, ginger, sweet miso, scallion, shoyu

Ton Gyoza 21
broken arrow ranch wild boar pot stickers,
pan seared with dried cherry nimono

Sansho Calamari Strips 19
dusted with sansho pepper

Dynamite Lobster 29
new england 5oz lobster tail

Spicy Tuna over Crispy Sushi Rice 21
spicy sesame aioli, wasabi cream, tobiko

Slow Cooked Asian Baby Back Ribs 20
hoisin, brown sugar, sesame seed

HOT ROCK 1000°

stone seared at 1000° degrees

Salmon (6 pieces) 25

Scallop (6 pieces) 35

Wagyu Beef (6 pieces) 45

SPECIALTY ROLLS

Blake (8) 20

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

Greentail (8) 23

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

Godzilla (8) 22

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

Crunchy Spicy Salmon (8) 17

cucumber, asparagus, shichimi, spicy teriyaki

Crunchy Spicy Yellowtail (8) 18

cucumber, avocado, tempura flakes,
siracha, spicy aoli

Dynamo (8) 24

spicy crunchy tuna, serrano, topped with
tuna, avocado, sesame, eel sauce

Kenichi Special (8) 20

snow crab, tuna, cucumber, avocado,
topped with masago

Rainbow (8) 22

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

Mega Salmon (8) 22

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

Spicy Lobster (6) 24

cucumber, avocado, asparagus

CLASSIC ROLLS

Tuna (6) 12

California (6) 13
crab, cucumber, avocado, spicy mayo

Tempura Shrimp (6) 12

spicy mayo, green onion, eel sauce

Hawaiian (6) 15

yellowtail, pineapple, asparagus,
serrano pepper, edamame paper

Yellowtail Scallion (6) 12

Spicy Tuna (6) 12
cucumber, avocado

Eel (6) 11

cucumber, avocado

Spider (6) 21

soft shell crab, cucumber, ginger,
scallion, shiso, kaiware

VEGETARIAN ROLLS

Austin (6) 12

tempura asparagus, aioli,
edamame paper, balsamic vinaigrette

Pineapple Express (8) 16

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

Cucumber Avocado (8) 9

House Veggie (6) 12

FROM THE KITCHEN

Pan Seared Japanese Scallops 42

roasted butternut squash puree, micro green salad, pomegranate,
citrus vinaigrette, parsnip chips

Sumiso Mustard Salmon 35

whole grain mustard sweet miso glaze, broccolini,
pickled hon shimeji mushrooms

Pan Roasted Colorado Striped Bass 36

Asian lobster broth, baby bok choy, mushrooms, carrots, udon noodles

Seared Duck Breast 34

orange miso glaze, roasted sweet potato puree,
arugula & fennel salad, crispy brussels sprouts

Braised “Boneless” Short Ribs 40

parsnip mash, hoisin demi-glace, parsnip crisps

10 oz Wagyu New York Strip 55

hoisin demi-glace, truffle mashed potatoes, ponzu butter baby bok choy

16 oz Black Angus Bone-In Ribeye 59

pan roasted mushrooms, buttermilk onion rings, sambal butter

Specialty Teriyakis

char-grilled with wok-seared vegetables

Marinated Chicken Breast 29

7 oz Black Angus Flat Iron Steak 32

Scottish Salmon 31

SIDES

seared spicy edamame 10

crispy parmesan brussels sprouts 9

truffle mashed potatoes 9

braised baby bok choy 9