

Classic Roll

Tuna Roll	\$ 5.50
Negihama Roll	\$ 5.50
California Roll	\$ 5.25 / Hand Roll \$ 4.50
<small>Crab, avocado</small>	
Spicy California Roll	\$ 5.50 / Hand Roll \$ 4.75
Philadelphia Roll	\$ 6.50 / Hand Roll \$ 5.50
<small>Salmon, cream cheese, avocado</small>	
Spicy Tuna Roll	\$ 6.25 / Hand Roll \$ 5.50
Spicy Yellowtail Roll	\$ 6.25 / Hand Roll \$ 5.50
Spicy Salmon Roll	\$ 5.75 / Hand Roll \$ 5.00
Spicy Scallop Roll	\$ 7.50 / Hand Roll \$ 6.75
Salmon Skin Roll	\$ 6.25 / Hand Roll \$ 5.50
Shrimp Tempura Roll	\$ 8.50
<small>Shrimp tempura, crab, cucumber and avocado, with unagi sauce, yumyum sauce on tempura flakes</small>	
Spider Roll	\$ 9.50
<small>Soft shell crab, crab meat, cucumber, and avocado with tobiko and unagi sauce</small>	
Caterpillar Roll	\$ 11.95
<small>Eel, crab, and cucumber, topped with avocado and unagi sauce</small>	
Rainbow Roll	\$ 11.95
<small>California roll topped with tuna, salmon, yellowtail, white fish, shrimp</small>	

Healthy Concept Roll

Omega 3	\$ 12.95
<small>Salmon, asparagus, avocado topped with salmon, fine chopped fuji apple, micro green, and yuzu ponzu sauce</small>	
DHA Provider (DHA enhance brain activity)	\$ 13.95
<small>Yellowtail, cilantro, asparagus topped with yellowtail, micro green, garlic chip, garlic olive dressing</small>	
Feel Free and Fresh (No rice)	\$ 12.50
<small>Tuna, salmon, yellowtail, white fish, crab and avocado wrapped with cucumber and topped with creamy ponzu and apple pear tobiko</small>	

Deep fried Roll

Golden California Roll	\$ 8.95
<small>Deep fried california roll with sweet & spicy sauce</small>	
Tempura Roll	\$ 7.95
<small>Eel, crab, cream cheese, avocado, unagi sauce, yumyum sauce</small>	
Golden Spicy Roll	\$ 9.95
<small>Deep fried spicy tuna roll, unagi sauce, yumyum sauce</small>	
Alaska Roll	\$ 10.95
<small>Smoked salmon, cream cheese, jalapeno, avocado, unagi sauce, yumyum sauce</small>	

Baked Roll

Bay Island	\$ 13.95
<small>Shrimp tempura, crab, avocado topped with bay scallop, unagi sauce</small>	
Japanese Lasagna	\$ 8.95
<small>California roll topped with cream cheese, unagi sauce</small>	
Lion King	\$ 12.95
<small>California roll topped with salmon, unagi sauce</small>	
Lobster Roll	\$ 13.95
<small>Shrimp tempura, crab, avocado topped with baby lobster mix and unagi sauce</small>	
Volcano (No rice)	\$ 8.95
<small>Assorted fish mix with kenji seasoning, cream cheese, avocado, unagi</small>	
Spicy Lion King	\$ 13.95
<small>Spicy california roll topped with salmon, unagi sauce, dried tomatoes</small>	

Exotic Roll

Winchester Roll	Asparagus, real crab, cucumber, topped with seared wagyu, fresh wasabi, carpaccio sauce	\$ 16.95
Dragon Roll	Shrimp tempura, cucumber topped with eel, avocado and unagi sauce	\$ 11.95
Dancing Dragon	Shrimp tempura, cucumber spicy tuna topped with spicy tuna, eel, avocado, tobiko and scallion, unagi sauce	\$ 12.95
King Crab Roll	Crab, asparagus, avocado top real king crab mixed with tobiko, scallion, flamed, creamy sauce	\$ 15.95
Kiss of Fire	Assorted fish mixed with kenji seasoning, avocado, shrimp tempura, albacore, topped with jalapeño, sriracha and extra spicy garlic ponzu	\$ 13.95
Paradise	Tempura shrimp, cream cheese, asparagus, salmon, mango, coconut flake, sweet chili sauce	\$ 12.95
Pink Lady	Spicy tuna, and cucumber topped with tuna, scallion, tobiko, and carpaccio sauce	\$ 12.95
Salmon Delight	Smoked salmon, asparagus, avocado topped with smoked salmon, dried tomatoes, spicy goma sauce	\$ 13.95
Ultimate Shrimp	Shrimp tempura, cucumber, spicy crab, cooked shrimp and avocado topped with yumyum sauce and unagi sauce	\$ 12.95
What The Heck?	Soft shell crab and cucumber topped with spicy tuna, avocado and spicy mayo salsa	\$ 13.95
Crunch Mango	Spicy crab and mango topped with salmon, avocado, yumyum sauce, unagi sauce, crunch	\$ 12.95
Spiderman3	Soft shell crab and avocado topped with unagi, avocado, and macadamia nuts, yumyum sauce	\$ 13.95
Super Mexican	Crab and avocado topped with spicy tuna, deep fried unagi, unagi sauce and yumyum sauce	\$ 12.95
Victoria Secret	Tuna, salmon and yellowtail wrapped with soy paper, topped with avocado and yumyum sauce	\$ 13.95
Kamikaze	Spicy albacore, cucumber, cilantro, topped with albacore, carpaccio sauce, unagi sauce, jalapeño, sweet potato	\$ 13.50
Pop Corn Lobster	Crab meat, avocado and shrimp tempura topped with deep fried baby lobster with sweet and spicy sauce, tobiko	\$ 14.95
OMG	Deep fried onion, and spicy crab topped with a mixed variety of fish with nuts and spicy sauce	\$ 13.95
Pop Corn Scallop	Crab meat, avocado, shrimp tempura, topped with deep fried baby scallop with yumyum sauce, unagi sauce, tobiko, green onion	\$ 13.95
Sakura Roll	Tuna, avocado, topped with tuna, tobiko, green onion, spicy tuna	\$ 13.95
Orange Blossom	Salmon, avocado, topped with salmon, tobiko, green onion, chopped salmon	\$ 13.95
50 / 50	Shrimp tempura, cucumber top whit crab meat and spicy with sweet and spicy sauce	\$ 13.95
Hotel California	Crab, avocado, tuna, salmon, lemon, unagi sauce	\$ 12.95
Tropical Ocean Roll	Tuna, salmon, shrimp tempura, apple, micro green, mango with balsamic sauce	\$ 13.95
Rising Sun Roll	Deep fried salmon, avocado, cucumber, salmon, lemon, carpaccio, eel with nut sauce	\$ 13.95

Vegetarian Roll

Cucumber Roll (Hosomaki Style)	\$ 4.25 / Hand Roll \$ 3.85
Avocado Roll (Hosomaki Style)	\$ 4.50 / Hand Roll \$ 4.00
Inari Roll (bean curd)	\$ 4.50 / Hand Roll \$ 4.00
Futomaki	\$ 8.50
<small>Cucumber, avocado, kanpyo, tamago, yamagodo</small>	
Age Yasai Maki	\$ 8.50
<small>Deep fried kabocha, sweet potato, asparagus with unagi sauce and spicy mayo</small>	

Soup & Salad

Sunomono \$ 3.50

Cucumber and amazu with sesame seed
(add Shrimp or Tako + \$4.00)

Seaweed Salad \$ 6.00

Seasoning seaweed & natural kelp

Kenji House Salad \$ 5.95

Spring mix, cherry tomato, sliced bell pepper
and radish with wahoo dressing

Udon Salad \$ 9.95

Spring mix, sanuki udon, tomato, radish,
with wahoo dressing and mayo

Creamy Tuna Salad \$ 12.95

Seared big eye tuna, spring mix, daikon radish,
scallion, tobiko, with creamy ponzu sauce

Tropical Kudamono Salad \$ 12.95

Seared salmon, mango, season berry, spring mix salad
with yuzu mango dressing

Sashimi Salad (Half Order \$7.95) \$ 12.95

Tuna, salmon, albacore, spring mix, caper, radish
with homemade garlic olive dressing

Mushroom Salad \$ 8.95

Enoki, shiitake, shimeji mushroom sautéed
with butter yuzu soy

Smoked Salmon Salad \$ 12.95

Romance lettuce, spring mix, dry tomato,
avocado, ginger dressing

Miso Soup \$ 1.95

Homemade dashi stock, nigan tofu, wakame, scallion

Mushroom Miso Soup \$ 2.95

Miso soup with enoki, shiitake, shimeji mushroom

Udon (We use prime sanuki udon from Japan)

Plain Udon \$ 8.50

Kitsune(Inari) Udon \$ 9.50

Yaki Udon \$ 15.50

Sautéed with fresh seafood, and vegetable

Tempura Udon \$ 12.50

Homemade dashi stock with vegetable tempura,
shrimp tempura

Sukiyaki Udon \$ 15.50

Korean style marinated sliced beef sirloin

Seafood Udon \$ 15.50

Hot Plates

Edamame \$ 3.50

Garlic Edamame \$ 5.95

Sautéed edamame with garlic and kenji seasoning

Shishito Pepper \$ 5.95

Lightly fried Japanese baby peppers with sea salt

Garlic Shoyu Shishito Pepper \$ 6.95

Gyoza \$ 6.95

Lightly fried pork and vegetable dumplings

Garlic Shoyu Chicken \$ 9.95

Chicken wings sautéed with sweet garlic sauce

Spicy Garlic Shoyu Chicken \$ 10.95

Chicken wings sautéed with spicy garlic sauce

Chicken Koromo Age \$ 8.95

Lightly fried chicken with tartar sauce and sweet chili sauce

Tempura Appetizer \$ 8.95

Mixed mushroom, vegetable and shrimp tempura

Kurobuta Chashu \$ 11.95

Slowly cooked shoyu based porkbelly with white onions and jalapeño

Kenji Oden \$ 11.50

Deep fried fishcake stuffed with ground pork

Yellowtail Collar \$ 11.95

Japanese salt seasoned fresh yellowtail collar with ponzu

Halibut Karaage \$ 9.95

Whole deep fried Japanese halibut

Soft Shell Crab \$ 11.50

Lightly fried prime soft shell crab with kenji onion salsa

Jalapeno Bomb \$ 7.95

Jalapenos stuffed with assorted fish and cream cheese,
with sweet and spicy sauce

Salmon Collar \$ 10.95

Japanese salt seasoned fresh salmon collar with ponzu

Shrimp Ball \$ 9.95

Shrimp and crab meat, yumyum sauce / unagi sauce

Baked Green Mussel \$ 8.95

Broiled mussel with shimeji mushroom and kenji special bake sauce

Octopus Karaage \$ 9.95

Deep fried baby octopus

Kushi Yakitory \$ 9.95

Chicken skewer

Kushi Yakigyu \$ 10.95

Beef skewer

Kushiyaki Combination \$ 11.95

Mix of vegetable, beef, and chicken shrimp skewers

Kid's Menu For ages 12 & under

(Served with miso soup, 1pc gyoza, rice) \$ 7.95

- Chicken Katsu - Chicken Teriyaki - Chicken Karaage

- Salmon Teriyaki \$ 9.95

Cold Plates

Martini Tuna Poki \$ 9.50

Big eye tuna, scallion, tobiko, red onion, radish, kelp with kenji seasoning

Yellowtail Jalapeno \$ 13.95

Sliced fresh yellowtail, cilantro, jalapeno, yuzuponzu

Orange Salmon \$ 12.95

Sliced salmon, mandarin orange, carpaccio sauce, finely chopped apple

Shooter \$ 7.00

Quail egg, tobiko, scallion, homemade sake ponzu with your choice of either oyster or sea urchin

Oysters \$ 15.95

Oysters served with kenji onion salsa

Sashimi Appetizer \$ 16.00

Tuna, salmon, and your choice of hamachi or kampachi

Hirame Cappaccio \$ 14.00

Sliced korean hirame, finely chopped apple and pear, capers and white truffle ponzu

Hokkaido Scallop Tiradito \$ 14.00

Special terramoto brand Hokkaido scallop with cilantro and spicy lime dressing

Japanese Nacho \$ 14.95

Kenji special seasoned fish in a lightly fried gyoza skin

Wagyu Tataki \$ 29.95

Seared Wagyu, carpaccio sauce, fresh wasabi, micro green, green onion

Albacore Tataki \$ 12.95

Seared Albacore, carpaccio sauce, fresh wasabi, micro green

Cajun Tuna Plate \$ 13.95

Seared tuna, Cajun sauce, slice jalapeño

Crunch Tuna \$ 12.00

Spicy tuna on crispy rice, topped with jalapeño, yumyum sauce / unagi sauce

Fresh Chopped Wasabi \$2.95

Lunch Combination 2 Item Bento

(Served with rice, miso soup, salad, crunch california roll)

\$ 12.95

Choice of 1 Item

- Chicken Katsu
- Chicken Teriyaki
- Tonkatsu
- Spicy Pork Bulgogi
- Salmon Teriyaki
- Menchi Katsu
- Beef Bulgogi
- Ginger Pork Belly
- Saba Shioyaki

Choice of 1 Item

- Sashimi (2 pcs Salmon, 1 pcs Maguro)
- Tempura combination
(1 pc shrimp tempura,
3 pcs veggie tempura)
- Gyoza (5 pcs)
- Chicken karage
- California roll
- Tuna roll

Entrée (Served with rice, salad and miso soup)

Saba Shioyaki \$ 15.95

Salmon Teriyaki \$ 18.95

Chicken Teriyaki \$ 16.95

B.B.Q Short ribs \$ 19.95

Bulgogi \$ 17.95

Sliced sizzling beef tenderloin with korean style soy sauce

Ton Katsu \$ 17.95

Deep fried premium pork sirloin cutlet with homemade fruit katsu sauce

Chicken Katsu \$ 15.95

Menchi Katsu \$ 18.95

Deep fried traditional Japanese style hamburger beef steak with homemade fruit katsu sauce

Nikomi Hamburger \$ 19.95

Japanese style beef / pork hamburger served in Japanese sizzling ceramic pot

Spicy Pork Belly \$ 17.95

Grilled pork belly with special spicy seasoning

Butabara Shoga Yaki \$ 16.95

Sauteed pork belly with special ginger seasoning

Wagyu Style Beef Steak \$ 26.95

Tenderloin kobe style beef enflamed in sake, finished with yuzu soy sauce, mushroom and vegetable

Tempura Platter \$ 13.95

Various mushroom, vegetable and large shrimp tempura

Nigiri Sushi Combination \$ 25.95

10 pcs of chef's choice daily fresh fish nigiri sushi served with tuna roll

Sashimi Moriware \$ 36.95

18 pcs of chef's choice daily fresh premium fish sashimi

Chirashi \$ 26.95

Various slices of daily fresh fish over rice

Lunch Entrée Only Mon-Sat (11:30am-3:30pm) Except Holiday

Chicken Teriyaki \$ 10.95

Salmon Teriyaki \$ 11.95

Nikomi Hamburger \$ 12.95

Japanese style beef / pork hamburger served in Japanese sizzling ceramic pot

Nigiri Sushi combination \$ 16.95

Chef's choice of 6pc sushi & tuna roll

Sashimi combination \$ 19.95

Chef's choice of 12 pcs daily fresh fish

Chirashi \$ 18.95

Various slices of daily fresh fish over rice

B.B.Q Short Rip \$ 13.95

Udon \$ 7.95

Ebi Tempura Udon \$ 9.95

Nigiri Sushi & Sashimi

	Sushi (2pcs)	Sashimi(3pcs)		Sushi (2pcs)	Sashimi(3pcs)
<i>Tuna</i>	\$ 5.00	\$ 7.25	<i>Salmon Roe</i>	\$ 5.00	\$ 7.25
<i>Salmon</i>	\$ 4.75	\$ 6.90	<i>Scallop</i>	\$ 5.00	\$ 7.25
<i>Yellowtail</i>	\$ 5.00	\$ 7.25	<i>Squid</i>	\$ 4.50	\$ 6.50
<i>Albracore</i>	\$ 4.50	\$ 6.50	<i>Shrimp</i>	\$ 4.50	\$ 6.50
<i>Amber Jack</i>	\$ 5.00	\$ 7.25	<i>Sweet Shrimp</i>	\$ 7.95	\$ 10.50
<i>King Crab</i>	\$ 7.95	\$ 11.50	<i>Tai Snapper</i>	\$ 6.25	\$ 8.50
<i>Eel</i>	\$ 6.00	\$ 8.25	<i>Sea Urchin</i>	\$ 8.95	\$ 12.50
<i>Halibut</i>	\$ 5.25	\$ 7.50	<i>Tamago</i>	\$ 4.00	\$ 4.00
<i>Inari</i>	\$ 4.00	-	<i>Smoked Salmon</i>	\$ 5.25	\$ 7.75
<i>Mackerel</i>	\$ 4.50	\$ 6.50	<i>Yellowtail Belly</i>	\$ 5.50	\$ 8.25
<i>Flying Fish Roe</i>	\$ 5.00	\$ 7.25	<i>Wagyu</i>	\$ 12.95	-
<i>Octopus</i>	\$ 5.00	\$ 7.25	<i>Engawa Halibut Fin</i>	\$ 6.25	-

Fusion Sushi

<i>Tuna</i>	Sake wasabi dressing	\$ 6.50
<i>Salmon</i>	Apple and pear with yuzuponzu	\$ 6.20
<i>Yellowtail</i>	Cilantro, jalapeno, garlic chip	\$ 6.50
<i>Amber Jack</i>	Sliced red onion, capers, carpaccio sauce	\$ 6.50
<i>Eel</i>	Sweet balsamic, sweet potato crunch	\$ 5.50
<i>Halibut</i>	Japanese mint, rock salt, lemon juice, truffle oil, fresh wasabi	\$ 6.95
<i>Scallop</i>	Sliced red onion, micro cilantro, spicy lime dressing	\$ 6.50
<i>Tai Snapper</i>	Yuzukosho, scallion, red wine reduction	\$ 6.25

- We use real Wasabi on our Nigiri Sushi.
If you do NOT want to try the Wasabi, Please let your server know.

Dessert

<i>Ice cream</i>	- Green Tea - Red Bean	\$ 3.50
<i>Mochi Ice cream</i>		\$ 5.00
	- Chocolate - Green Tea - Strawberry - Mango	
<i>Ice cream Tempura</i>	- Green Tea - Red Bean	\$ 6.95
<i>Green Tea Cheesecake</i>		\$ 6.95

For Your Reference

- Please let your server know if you have any food allergies.
- Not all ingredients may be listed on the menu for each item.
- Let us know and we'll be glad to package your leftovers.
- Consuming raw or under cooked meats, poultry seafood, shellfish or eggs may increase your risk of food-borne illness.
- The management reserves the right to refuse service to anyone.

Gift Card

- Kenji sushi restaurant gift card is the perfect gift for any occasion and is pleasure.
- For large sum purchases, please ask for a Manager to assist you.

Wheat-Free Soy Sauce

- For our guests on gluten-free diets, we have wheat free soy sauce available upon request.
- For additional information regarding gluten-free option, please ask your server.