

KAMAKURA

Japanese Cuisine and Sushi

VEGAN MENU

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APPETIZER

AGEDASHI TOFU	\$8.95
CUCUMBER SUNOMONO	\$5.50
EDAMAME	\$5.50
JUST FRIED TOFU	\$6.95
KAMAKURA SALAD	\$8.50
SEAWEED SALAD	\$5.50
VEGAN POPPER	\$9.95
VEGAN POTSTICKER	\$8.50
VEGITABLE TEMPURA	\$13.95

VEGAN NIGIRI

INARI 2 pc	\$4.50
CHEWY INARI Inari filled with seaweed salad	\$3.00
CREAMY INARI Inari filled with avocado and creamy sauce	\$3.00
CRUNCH INARI Inari filled with crunch crumble and deep fried onion	\$3.00
AVOCADO NIGIRI	\$2.25
GRILLED ONION NIGIRI	\$2.50
ORGANIC GRILLED TOFU NIGIRI	\$2.50
VEGAN TUNA NIGIRI	\$2.50

ENTREES

CURRY RICE WITH FRIED TOFU	\$13.95
Japanese style onion curry served with fried tofu	
VEGAN FRIED RICE	\$11.95
Rice stir fried with carrot, pea, green bean, onion, green onion and deep fried tofu	
VEGAN RAMEN SALAD	\$12.95
Boiled ramen noodle and baby leaf mixed with house made vegan sesame sauce	
VEGAN TEMPURA UDON	\$15.95
House made vegan udon base served with 6 piece vegetable tempura	
VEGAN YAKISOBA	\$12.95
Stir-fried noodles with mushroom, carrot, cabbage, broccoli, green onion, bean sprout, onion and fried tofu in home-made yakisoba sauce	



AGEDASHI TOFU



TEMPURA UDON

A Gratuity of 20% will be charged for parties more than 5

VEGAN ROLLS

BASIC ROLLS

AVOCADO MAKI \$5.95

CUCUMBER MAKI \$5.95

OSHINKO MAKI \$5.95

FRIED TOFU ROLL \$7.50
Fried tofu, cucumber with sweet chili sauce on top

SCALLION TEMPURA ROLL \$8.50
Cucumber, deep-fried scallion

VEGAN CALIFORNIA ROLL \$6.95
Tofu meat, avocado, cucumber

VEGAN CRUNCH ROLL \$9.50
Vegan California roll served with crunch crumbles and vegan unagi sauce

 **VEGAN SPICY CALIFORNIA ROLL** \$7.50
Tofu meat, avocado, cucumber served with cry sauce

VEGETARIAN ROLL \$9.95
Cucumber, avocado, gobo, picked gourd, spring mix, Japanese daikon

SPECIAL ROLLS


AVOCUDDLE ROLL \$12.95
Tofu meat, cucumber, fried asparagus with avocado on top with unagi sauce and sweet mayo sauce

BAKED TOFU ROLL \$15.95
Avocado, cucumber, picked radish, spring mix with baked tofu with special sauce with creamy sauce and fried onion

CREAM ON FIRE ROLL \$14.95
Vegan California roll with vegan tuna on top covered in special creamy sauce torched to gold brown finish with creamy sauce

DEATH BY CRUNCH ROLL \$14.95
Deep fried vegan California roll covered in crunch powder on top with 3 special sauces and fried onion

GOOGLE IT ROLL \$14.95
Vegan tuna, cucumber, kanpyo, picked radish, avocado with grilled onion on top with furikake, onion flake and sweet mayo sauce

 **JALASPICY ROLL** \$14.95
Tofu meat, avocado, cucumber, kanpyo with grilled onion and jalapeno on top with unagi and spicy sauce

ORDER FIRST THINK LATER \$12.95
Tofu meat, avocado, cucumber, deep fried asparagus and crunch powder with unagi and sweet mayo sauce

SEATTLE VEGAN ROLL \$13.95
Fried tofu, spring mix, tofu meat, cucumber and grilled onion on top with unagi sauce

VEGAN DRAGON ROLL \$12.95
Tofu meat, avocado, cucumber, deep fried asparagus with grilled tofu on top with unagi sauce

WELCOME TO VEGAN WORLD ROLL \$15.95
Tofu meat, cucumber, grilled onion with vegan tuna and avocado on top with crunch and 3 different sauce

A Gratuity of 20% will be charged for parties more than 5

SAKE

**YAEGAKI CLASSIC
JUNMAI(300ML) \$16**

Pure rice sake. Junmai is brewed using only rice, water, Yeast, and koji. There are no other additives, such as Sugar or Alcohol

**CRÈME DE SAKE
(300ML) \$16**

Milky-white nigori that radiates aromas of melon, marshmallow and cream with a slightly smooth, fulsome texture and flavors of melon and vanilla ice cream.

**SHO CHIKUBAI
PREMIUM GINJO
(300ML) \$24**

This Dry, delicate and fruity sake features a smooth, silky texture, tinged with aromas and flavors of pear, melon honeysuckles, custard, and nutmeg. The finish is clean and refreshing with an emerging taste of lightly salted fruits

**PERFECT SNOW
(300ML) \$28**

Perfect snow is a white, cloudy sake reminiscent of pure Snow, with a crisp, dynamic flavor despite its sweet, Full bodied palate.

**KIKUSUI JUNMAI
GINJO(300ML) \$32**

Light and comfortably dry premium sake with the aroma Of fresh cantaloupe and banana followed by medium body Bringing refreshing Mandarin orange like overtones. The comfortable dryness will enhance any dish you eat.



DRY



SWEET DRY



SWEET DRY



RICH SWEET



LIGHT DRY

**YUKI NIGORI
(375ML) \$28**

(Strawberry/Mango)
Lovely Aromas of Fresh Fruits. This nigori is full bodied and creamy in the mouth

**BIZEN JUNMAI
MABOROSHI
(300ML) \$42**

A Junmai ginjo made from the difficult to cultivate Omachi rice with a 60% Rice-Polishing Ratio. This sake is made with 100% “Bizen Omachi” rice.

**KUROSAWA
JUNMAI
KIMOTO
(720ML) \$8 \$70**

Earthy and nutty with a terrific sharp acidity from the Kimoto method, this is a classic Kimoto Junmai.

**GINJO
MIZUBASHO
(720ML) \$9 \$80**

White gold color, Fruity aromas and flavors of tropical fruit salad honeyed apple, tapioca, and anise with a satiny, crisp, fruity medium body and an interesting, medium-length coconut water and spicy baked banana finish.

**MAKIRI
JUNAMI
DAIGINJO
(720ML) \$10 \$105**

Dusty, earthy aromas and flavors of plantain chips, sticky rice with spice mangoes, hint of caramel apple with nuts, water chestnut and balsa, and lava stones with a satiny, vibrant, dry-yet-fruity medium-to-full body and a smooth, complex, long finish



RICH SWEET



RICH DRY



RICH DRY



LIGHT DRY



EXTRA DRY

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DRINKS

HOUSE HOT SAKE

Small \$9.00 Large \$14.00

SAKE SAMPLER

Enjoy three of Japan's finest sakes with our sake sampler! **\$22.00**

- 1. Perfect Snow
- 2. Kurosawa Kimoto
- 3. Mizubasho

BEERS

ASAHI	\$5.50	HEINEKEN	\$4.95
BLUEMOON	\$5.50	KIRIN	\$5.50
BUD LIGHT	\$4.95	NINKASI	
CORONA	\$4.95	IPA	\$4.95
GUINNESS	\$5.50	SAPPORO	\$5.50

HOUSE WINES

House Carbernet	\$9.00	\$43.00
House Chardonay	\$9.00	\$43.00
Plum Wine		\$16.50

NON-ALCOHOLIC BEVERAGES

Apple Juice	\$3.50
Orange Juice	\$3.50
Hot Tea (Free Refill)	\$2.50
Roasted Corn and Barely. pricing is per person if its more than 2 people it may be served in a pot but doesn't affect pricing	
Fountain Drink	\$3.50
Coke, Diet Coke, Fanta, Dr. Pepper, Sprite, Lemonaid	
Ramune	\$3.50
Original, Peach, Melon, Strawberry, Grape, Lychee, Orange	

SAKE COCKTAILS

AMA LYCHEE **\$10.50**

Rich Lychee aromas brought all the way from Japan. Well balanced sweetness and dryness.

Sweetness : ★★ ★☆☆

Dryness . . : ★★ ☆☆☆

FUJI RINGOER **\$10.50**

Rich green apple flavored sake. It’s hard to tell if you are drinking a juice or a cocktail. Good for anyone who likes to drink but have very low alcohol tolerance.

Sweetness : ★★ ★★☆☆

Dryness. . : ★★ ☆☆☆

LEMON DROP **\$12.00**

Sake base classic lemon drop provide you a special after taste

Sweetness : ★★ ★☆☆

Dryness. . : ★★ ★☆☆

MIDORI SAUR **\$13.00**

A sweet and tangy cocktail made with Midori melon liqueu. Perfect for those looking for a refreshing and fruity drink cocktails

Sweetness : ★★ ★★☆☆

Dryness. . : ★★ ☆☆☆

NIHON NO NATSU **\$10.50**

Lovely aromas of fresh white peach. Well-balanced sweetness and long-lasting flavor of white peach will make your date even greater! Recommends to anyone who likes sweet cocktails.

Sweetness : ★★ ★★☆☆

Dryness . . : ★★ ☆☆☆

Management cares about our customers. If you have any concerns, complaints, feedbacks on any matter regarding to your experience in our restaurant, please send a text message to 253-318-4305 and we promise to get back to you.