

Kizami Sushi

APPETIZER

SPICY TORO & CHIPS \$28 🍣🌶️

diced fatty tuna, red onion, avocado, mango, serrano pepper, spicy & poke sauce on top of chips

UNI SHOOTERS (2 shots) \$30 🍣

sea urchin, salmon roe, quail egg, sriracha, sake Mirror of Truth & ponzu sauce

SAUTÉED HOKKAIDO SCALLOPS \$20 GF

4pcs. sautéed scallops torched w/ hollandaise sauce

HAMACHI SERRANO \$18 🍣🌶️

5pcs. yellowtail, serrano pepper, ponzu

TUNA POKE & CHIPS \$18 🍣🌶️

diced tuna, avocado, mango, spicy mayo, poke sauce on top of chips

SASHIMI APPETIZER \$15 🍣GF

5pcs. assorted chef's choice sashimi

SHRIMP TEMPURA \$15

5pcs. served w/ tempura sauce & wasabi mayo

SALMON CRUDO \$12.5

Salmon sashimi, cucumber, ginger sauce

TAKOYAKI \$9

6pcs. deep-fried battered diced octopus puff balls topped w/ mayo & unagi sauce, seaweed, bonito(fish flakes)

HIYAYAKKO \$8

soft tofu in tempura & ponzu sauce, bonito(fish flakes), seaweed, scallion

CHICKEN GYOZA \$7.5

5pcs. deep-fried or steamed chicken dumplings

VEGGIE GYOZA \$7

5pcs. deep-fried or steamed veggie dumplings

SHUMAI \$6

6pcs. deep-fried or steamed shrimp dumplings

MOROKYU \$6 GF

fresh cucumber served w/ spicy miso dip

🌿 VEGAN APPETIZER

GOMAE \$8 GF

boiled spinach served w/ sesame sauce

ROASTED SHISHITO PEPPER \$6

topped w/ sweet vinaigrette & ponzu sauce

EDAMAME \$5 GF

boiled green soybeans w/ light sea salt (add \$1 for spicy edamame)

SOUP

TOM YUM MISO SOUP \$5 🌶️

shrimp paste, cilantro & fresh lime squeezes in spicy miso soup

SPICY MISO SOUP \$4 🌶️

soybean based soup with tofu, seaweed, sriracha, chili oil, serrano pepper, scallion

MISO SOUP \$3.5

soybean based soup with tofu, seaweed, scallion

CHEF'S SPECIAL MAKI ROLLS

BOMBSHELL MAKI \$20 🍣🌶️ fried roll. shrimp tempura, kanikama, cream cheese, avocado, serrano pepper topped w/ spicy tuna, unagi sauce, masago, tempura crumbs, scallion

HAMACHI SERRANO MAKI \$14 🍣🌶️ yellowtail, cucumber, avocado, scallion, spicy mayo topped w/ serrano pepper, tempura crumbs, ponzu sauce

POKE MAKI \$18 🍣 avocado and cucumber topped w/ diced salmon & tuna mixed in house poke sauce, scallion

GREEN TEMPURA \$12 🌿 fried roll. oshinko, kampyo, avocado, shiitake, yamagobo, spring mix topped w/ sweet vinaigrette

JUNGLE MAKI \$10 🌿 avocado and shiitake topped w/ seaweed salad

KIZAMI'S SPECIAL MAKI ROLLS (made with berry rice)

KIZAMI WAGYU \$40 🌶️ unagi, asparagus, kampyo, cream cheese topped w/ seared wagyu, spicy mayo, unagi sauce, scallion

SPICY TORO \$25 🍣🌶️ fatty bluefin, fresh wasabi, seared pickled scallion, spicy sauce

ANGRY CRAB \$20 🍣🌶️ soft shell crab tempura & avocado topped w/ crabmeat, masago, spicy mayo, sriracha, tempura crumbs

SPICY BLUEFIN \$20 🍣🌶️ bluefin tuna, fresh wasabi, seared pickled scallion, spicy sauce

SALMON REUNION \$19 🍣🌶️ salmon, red tobiko, cucumber, cilantro topped w/ seared salmon, ikura, spicy mayo and sweet lemongrass sauce

MIDNIGHT TOKYO \$15 🌿GF🌶️ sweet potato tempura, asparagus, kampyo topped w/ dried tomato & chili oil

SUPER GREEN \$14 🌿GF yamagobo, oshinko, kampyo, spring mix, cucumber topped w/ avocado & red onion

COLD BOWLS

(served w/ house salad & miso soup)

CHIRASHI \$40 🍣 twelve assorted chef's choice sashimi over a bed of sushi rice

CLASSIC DONBURI \$30 🍣 8pcs. choice of maguro, sake, hamachi, albacore, escolar, or unagi over a bed of sushi rice

CLASSIC POKE BOWL \$25 🍣 choice of diced maguro, sake, hamachi, albacore, escolar mixed w/ poke sauce & avocado over a bed of sushi rice sides w/ mixed vegetables

TASTY THAI BOWL \$25 🍣🌶️ diced salmon, masago, mango, avocado, red onion, cilantro mixed w/ poke sauce & Thai seasoning over a bed of sushi rice sides w/ mixed vegetables

HOT PLATES

(served w/ steamed rice, house salad & miso soup)

TERIYAKI choice of meat marinated in teriyaki sauce sides w/ steamed carrots & asparagus
salmon \$28 shrimp \$24 chicken \$18

OYAKODON (Chicken & Egg Rice Bowl) \$20 chicken tempura topped w/ onion & egg in katsu sauce, seaweed

KATSU CURRY \$20 chicken tempura topped w/ sweet potato & onion in katsu curry, scallion

SALAD

Tuna Salad \$15

diced tuna, spring mix, grape tomato, red radish, cucumber w/ ginger dressing

SHRIMP AVOCADO SALAD \$12

battered shrimp, avocado, mango, grape tomato, spring mix w/ ponzu dressing

HOUSE SALAD \$4.5small / \$6.5large

spring mix, grape tomato, red radish, cucumber, w/ sesame dressing

SEAWEED SALAD \$6

assorted seaweed, roasted sesame seeds, cucumber w/ sweet vinaigrette

🍣 Indicates Raw or Undercooked Item 🌶️ Hot & Spicy 🌿 Vegan GF Gluten Free

These food items are (or maybe) raw or undercooked or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Sesame seeds used in all rolls unless upon request. All prices may subject to change without prior notice