



104 Kirkland Ave, Kirkland, WA 98033

425-739-8899

Parties of 6 or more subject to a 20% service charge

Reservations are not accepted

Please notify your server of any allergies or dietary restrictions and we will do our best to accommodate. However, due to the nature of our preparation we are unable to guarantee our food to be free of cross contamination.

Kitchen Small Plates

Salted Edamame GF V 4

Pan-Fried Chicken Gyoza

5-piece chicken pot stickers. 7

Yuzu Miso Asparagus GF V

blanched asparagus, yuzu miso dressing. 8

Age-dashi Tofu

4-piece cornstarch fried soft tofu, nori, green onions, grated daikon, itogaki, sweet tentsuyu dip. 10

Chicken Kara-age

chicken thigh pieces marinated in ginger-soy sauce, rolled in cornstarch & deep fried. lemon, yuzu mayo. 10

Vegetable Tempura

10-piece vegetable tempura. sweet tentsuyu dip. 7

Shrimp Tempura

5-piece shrimp tempura. sweet tentsuyu dip. 9.5

Chicken Teriyaki

grilled marinated chicken, house pineapple teriyaki sauce. 10

Choice of: Chicken Breast or Chicken Thigh

Chicken Katsu

fried panko-breaded chicken breast. Tonkatsu BBQ sauce. 10

Pork Katsu

fried panko-breaded pork loin. Tonkatsu BBQ sauce. 10

Salmon Teriyaki

grilled 3 oz. Atlantic Salmon filet, house pineapple teriyaki sauce. 11

Kalbi Ribs

grilled LA style Korean short ribs in tangy soy sauce marinade, served with green onions, sesame seeds, grilled onions on a hot plate. 23

Salads

Sunomono GF V

pickled cucumbers, sweet vinegar, wakame, sesame seeds. 6

House Salad V

green leaf lettuce, arugula, tomato, cucumber, red radish, carrot-ginger shoyu dressing. 9

-Side Salad 5

Sashimi Salad*

assorted cubed fish, tobiko, sesame seeds, kaiware, avocado, red radish, cucumber, green leaf lettuce, arugula, shoyu-onion dressing. 20

Sautéed Mushroom V

shiitake, enoki, oyster mushroom, asparagus, sautéed in butter & shoyu. green leaf lettuce, arugula, ponzu, wonton chips. 13

Sauteed Mushroom



Sides

Real Wasabi GF V

grated Japanese wasabi root, seasoning. 2

Steamed White Rice GF V 2

Sushi Rice GF V 4

Miso Soup GF

organic white & red miso paste, oagesan fried tofu, silken tofu, wakame, green onions. 3.5

Side Yakisoba Noodles V

stir-fried egg noodles in sauce. 7

Side Udon Noodles V

thick wheat noodles on side. (no soup) 3.5

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Sushi Bar Small Plates

Sashimi Carpaccio*

9-piece thinly sliced salmon, tuna, hamachi sashimi, garlic olive oil, sea salt, cracked peppercorn, yuzu shoyu. **21**

Hamachi Jalapeño*

5-piece thinly sliced yellowtail, jalapeño, ginger salsa, yuzu shoyu, garlic chips. **15**

Crispy Rice Bites* **GF**

5-piece fried & cubed sushi rice topped with jalapeño slices, sweet sauce. **12**
Spicy Tuna or Spicy Salmon

Classic Rolls*

Available as handrolls

Tuna Roll* GF	11	Cucumber Roll GF V	4
Negi-Toro Roll* GF	15	Avocado Roll GF V	6
Negi-Hamachi Roll* GF	9	Oshinko Roll GF V	5
Salmon Roll* GF	8	Ume-Shiso Roll GF V	7

Philadelphia Roll* **GF**

salmon, cream cheese, avocado. **9**

Alaskan Roll* **GF**

salmon, cucumber, avocado. **9**

Salmon Avocado Roll* **GF**

salmon and avocado. **9**

Unagi Roll

broiled eel, cucumber, kaware, avocado, yamagobo, sweet sauce. **12**

Kaleidoscope Roll*

yellowtail, tuna, salmon, avocado, tobiko. **14.5**

Spicy Tuna Roll* **GF**

ground tuna, spicy sauce, cucumber, kaware, avocado. **11**

Spicy Hamachi Roll* **GF**

yellowtail, spicy sauce, cucumber, kaware, avocado. **11**

Spicy Scallop Roll*

bay scallop, spicy mayo, tobiko, cucumber, kaware, avocado. **12**

Spicy Salmon Roll* **GF**

ground salmon, spicy mayo, cucumber, kaware, avocado. **10**

California Rolls

Substitute snow crab 4.5

California Roll

imitation crab, mayo, cucumber, avocado. **8**

Spicy California Roll

imitation crab, spicy mayo, cucumber, avocado. **8.5**

Snow Crab California Roll **GF**

snow crab, mayo, cucumber, avocado. **12.5**

Sunshine Roll*

California Roll topped seared salmon, spicy mayo, sweet sauce. **12**

Golden California Roll

California Roll tempura fried, sweet sauce. **10**

Rainbow Roll*

California Roll topped maguro, bincho maguro, shake, hamachi, ebi, avocado. **16.5**

Tiger Roll

California Roll topped ebi, sweet chili mayo, fried shallots. **12**

Sashimi Carpaccio



Spicy Tuna Roll



Tiger Roll



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Veggie Crunch



Go Green



Buddha



Heart Attack



Super Mario

Vegetarian Rolls

House Vegetable Roll **V GF**
cucumber, avocado, kaiware, takuan, yamagobo. 8

Fried Tofu Roll **V GF**
fried tofu, avocado, sweet sauce. 9

Buddha Roll **V**
asparagus, yamagobo, jalapeño, cream cheese, avocado.
tempura fried, sesame dressing, 7-spice. 14

Go Green Roll **V**
green bean tempura, green onion tempura. topped avocado slices,
sweet chili aioli. 15

Vegetable Tempura Roll **V**
asparagus, yam, kabocha tempura, sweet sauce. 10

Veggie Crunch Roll **V**
asparagus tempura, cream cheese. rolled in
tempura bits, spicy mayo. 11

Tempura Fried Rolls

Kiwami Crunch Roll
tempura shrimp, imitation crab mix, takuan, cucumber. rolled in
tempura bits, sweet sauce. 14.5
Substitute snow crab 4.5

Heart Attack Roll*
spicy imitation crab, jalapeño, cream cheese. tempura fried. topped
spicy tuna, spicy mayo, sweet sauce, 7-spice, garlic chips. 21
Substitute snow crab 4.5

Seattle Tempura Roll*
salmon, cream cheese, avocado. Tempura fried, sweet sauce. 14

Red Lantern Roll *
Spicy tuna, jalapeño. Tempura fried, sweet sauce, spicy mayo. 15

Super Mario Roll*
salmon, avocado, cream cheese. tempura fried & topped seared
imitation crab mix, sweet sauce, mayo, green onion, tobiko. 21
Substitute snow crab 4.5

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Kiwami Signature Rolls

7th Heaven Roll*

spicy tuna, tempura green onion. topped seared albacore, garlic chips, avocado, 7-spice, creamy sesame dressing. **18**

Katana Roll*

yellowtail, asparagus, green onion, avocado. topped tuna, ginger salsa, garlic olive oil, ponzu. **18.5**

T.N.T. Roll*

spicy imitation crab mix, takuan, kaiware. topped yellowtail, crispy tempura bits, jalapeño, spicy sauce, sweet sauce. **17** **Substitute snow crab 4.5**

Hang-Ten Roll*

shrimp tempura, avocado. topped seared salmon, sweet sauce, spicy mayo. **14**

Salmon Lovers Roll* GF

salmon, asparagus, takuan. topped sockeye salmon, lemon, yuzu mayo, fried shallots. **18**

Ultimate Roll*

imitation crab mix, cucumber, shrimp tempura. topped with seared salmon, unagi, sweet sauce, tobiko, green onions. **19** **Substitute snow crab 4.5**

Tarantula Roll*

fried soft-shell crab, spicy tuna, jalapeño. topped avocado slices, spicy mayo, tobiko. **21**

Godzilla Roll

shrimp tempura, avocado. topped unagi, sweet sauce. **17**

Red Dragon Roll*

spicy tuna, cucumber. topped unagi, avocado, sweet sauce. **17**

Miami Sunset Roll*

shrimp, imitation crab mix, cucumber, kaiware, Hokkaido Scallops, cracked pepper, lime, yuzu mayo, garlic olive oil. **18.5** **Substitute snow crab 4.5**

Spider Roll*

fried soft-shell crab, imitation crab mix, cucumber, avocado, tobiko, sweet sauce. **14.5** **Substitute snow crab 4.5**

7th Heaven



Katana



T.N.T.



Ultimate



Tarantula



Godzilla



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Nigiri

2-piece per order.

Sashimi

3-piece per order.

Maguro*	10 nigiri /
<u>(bluefin tuna)</u>	15 sashimi
Chu-Toro*	12 nigiri /
<u>(fatty bluefin tuna)</u>	18 sashimi
Shake*	7 nigiri /
<u>(atlantic salmon)</u>	10 sashimi
Benizake*	8 nigiri /
<u>(wild sockeye salmon)</u>	11 sashimi
Bincho Maguro*	8 nigiri /
<u>(Canadian albacore)</u>	11 sashimi
Hamachi*	8 nigiri /
<u>(Japanese yellowtail)</u>	11 sashimi
Hotategai*	8 nigiri /
<u>(Hokkaido scallop)</u>	11 sashimi
Unagi	8 nigiri /
<u>(freshwater eel)</u>	11 sashimi
Saba*	7 nigiri /
<u>(pickled Japanese mackerel)</u>	10 sashimi
Ebi	6 nigiri /
<u>(boiled white shrimp)</u>	9 sashimi
Tamago	6 nigiri /
<u>(house-made sweet omelet)</u>	9 sashimi
Ikura	8 gunkan /
<u>(soy-marinated salmon caviar)</u>	11 sashimi
Creamy Scallop*	10 gunkan /
<u>(chopped with tobiko, green onion, mayo)</u>	

Sushi Bar Combinations*

Salmon Sushi Sampler GF

1-piece each of: Shake, Benizake, Seared Shake. **10**

Tuna Sushi Sampler GF

1-piece each of: Maguro, Chu-Toro, Seared Chu-Toro, Negi-Toro Gunkan. **14**

Nigiri Sampler

6-piece nigiri of chefs selection. Miso Soup. **18**

Nigiri Dinner

10-piece nigiri of chefs selection. Miso Soup. **32**

Kiwami Nigiri Special

(limited availability)

8-piece nigiri chefs selection, Negi-Toro Roll, Real Wasabi. Miso Soup. **46**

Chirashi-don

10-piece chef selection sashimi, tamago, shrimp. over sushi rice. served with miso soup. **30**

Salmon Bowl GF

10-piece Atlantic Salmon sashimi, avocado, sushi rice. served with miso soup. **32**

Sashimi Sampler

10-piece chef selection sashimi. Miso Soup. **27**

Sashimi Dinner

16-piece chef selection sashimi. Miso Soup. **43**

Kiwami Moriawase

(limited availability)

34-piece chef selection sashimi of premium fish cuts, Real Wasabi. **105**

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Bowls / Noodles / Soups

Udon Noodle Soup

thick wheat noodles, clear shoyu broth, green onions, wakame, shiitake. choice of:

-Plain	5
-Vegetable	6
-Silken Tofu	7
-Chicken	8
-Sliced Beef	10
-Chicken or Pork Katsu	10
-Assorted Tempura	14
-Nabeyaki*	16

(chicken, vegetables, poached egg, fish cake, 2 shrimp tempura, tempura flakes.)

Gyu-don

simmered sliced beef & onion in sweet tentsuyu broth over a bowl of rice with green onions. 18

Katsu Donburi *

fried cutlet, onion, shiitake, egg steamed in sweet tentsuyu broth over rice. 17

Choice of: Chicken Katsu or Pork Katsu

Yakisoba Noodles

stir-fried thin egg noodle vegetables, green onion, ao-nori, yakisoba sauce. choice of:

-Vegetable V	13
-Mushroom Medley V	15
-Fried Tofu V	14
-Grilled Chicken Breast	16
-Sliced Beef	18
-Grilled Salmon	20

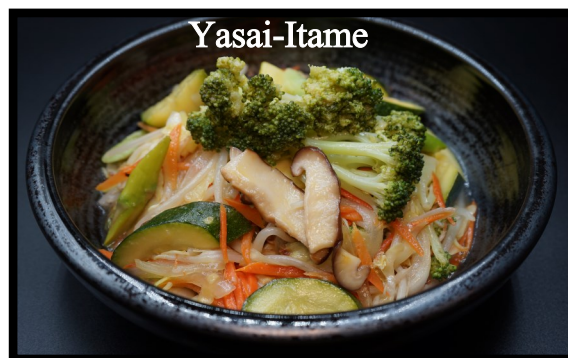
Yasai-Itame

seasonal vegetables stir-fried in our shiitake-konbu-dashi sauce. choice of:

-Vegetable V	13
-Mushroom Medley V	15
-Fried Tofu V	14
-Grilled Chicken Breast	15
-Sliced Beef	18
-Grilled Salmon	19

Combination Bento 24

Pick any **two** items from the list below. Served with steamed rice, side salad, miso soup.



- | | | |
|---------------------------|---------------------------------|------------------------------|
| ♦ Chicken Gyoza (6) | ♦ Tofu Teriyaki V | ♦ Alaskan Roll* |
| ♦ Assorted Tempura | ♦ Chicken Katsu | ♦ Philadelphia Roll* |
| ♦ Vegetable Tempura | ♦ Pork Katsu | ♦ Spicy Tuna Roll* add \$1 |
| ♦ Shrimp Tempura (4) | ♦ 3 oz. Salmon Teriyaki add \$1 | ♦ Spicy Salmon Roll* |
| ♦ Chicken Breast Teriyaki | ♦ Kalbi Ribs add \$5 | ♦ 4-piece Nigiri* add \$2 |
| ♦ Chicken Thigh Teriyaki | ♦ California Roll | ♦ 6-piece Sashimi* add \$5.5 |

**Consuming Raw or undercooked meat, eggs, fish and shellfish may increase your risk of food borne illness. Some of our eggs are undercooked such as soft-boiled, and soft poached (consumption of raw eggs may result in foodborne illness.)*

LUNCH MENU

MONDAY-FRIDAY
11:30 AM—3:00 PM

Sushi Lunch*

5-piece nigiri, California roll, miso soup. **19**

Sushi Lunch Select*

8-piece of premium nigiri, Tuna roll, miso soup. **24**

Sashimi Lunch* GF

8-piece sashimi, steamed rice, miso soup. **20**

Sashimi Lunch Select* GF

12-piece of premium sashimi, steamed rice, miso soup. **30**

Chirashi Lunch*

8-piece chef selection sashimi, tamago, shrimp over a bowl of sushi rice, miso soup. **19**

Lunch Udon Combo

Kitsune Udon.

(Inari tofu pouch, green onion, fish cake, clear soy sauce broth, thick wheat noodles.)

With your choice of:

- | | |
|-----------------------|----|
| ♦ 5pc Pan-Fried Gyoza | 12 |
| ♦ California Roll | 13 |
| ♦ Chicken Katsu | 15 |
| ♦ Karaage | 15 |
| ♦ Assorted Tempura | 15 |
| ♦ Spicy Tuna Roll * | 16 |

Kiwami Lunch Bento*

21.95

Shrimp(1) and Vegetable Tempura, 3pc Nigiri, 4pc California Roll, Salmon Teriyaki, side salad, rice, miso soup.

Lunch Combo Bento 14.95

Any **two** items.
Served with steamed
rice, side salad,
miso soup

- | | |
|------------------------------|-------------------------------|
| ♦ Gyoza (5) | ♦ Salmon Teriyaki add \$2 |
| ♦ Assorted Tempura | ♦ California Roll add \$1 |
| ♦ Shrimp Tempura (4) add \$1 | ♦ Philadelphia Roll * add \$2 |
| ♦ Chicken Breast Teriyaki | ♦ Spicy Tuna Roll * add \$3.5 |
| ♦ Chicken Thigh Teriyaki | ♦ Spicy Salmon Roll * add \$3 |
| ♦ Chicken Katsu | ♦ 3-pc Nigiri Sushi * add \$3 |
| ♦ Pork Katsu | ♦ 4pc Sashimi* add \$4.5 |

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