



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

Chili Ginger Edamame **V**

Edamame pods sauteed in ginger soy sauce & chili paste. 8

Pan-Fried Chicken Gyoza

5-piece chicken pot stickers. 8

Yuzu Miso Asparagus **GF V**

blanched asparagus, yuzu miso dressing. 9

Age-dashi Tofu

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

Asari Sakamushi

1/2 lb. sake steamed clams, dashi. 15

Chicken Kara-age

chicken thigh pieces marinated in ginger-soy sauce, rolled in cornstarch & deep fried. lemon, yuzu mayo. 12

Vegetable Tempura

10-piece vegetable tempura. sweet tentsuyu dip. 9

Shrimp Tempura

5-piece shrimp tempura. sweet tentsuyu dip. 12

Chicken Teriyaki

grilled marinated chicken, house pineapple teriyaki sauce. 12

Choice of: Chicken Breast or Chicken Thigh

Salmon Teriyaki

grilled 3 oz. Atlantic Salmon filet, house pineapple teriyaki sauce. 14

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. 25

Seasonal Vegetable Appetizer MP

Ask your server for more details

Chicken Katsu

fried panko-breaded chicken breast. Tonkatsu BBQ sauce. 12

Pork Katsu

fried panko-breaded pork loin. Tonkatsu BBQ sauce. 12

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. 21

Sautéed Mushroom **V**

shiitake, enoki, oyster mushroom, asparagus, sautéed in butter & shoyu. green leaf lettuce, arugula, ponzu, wonton chips. 15



Kalbi Ribs



Sauteed Mushroom

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Sushi Bar Small Plates

Sashimi Carpaccio*

9-piece thinly sliced salmon, tuna, yellowtail sashimi, garlic olive oil, sea salt, cracked peppercorn, yuzu shoyu. **24**

Hamachi Jalapeño*

5-piece thinly sliced yellowtail, jalapeño, ginger salsa, yuzu shoyu, garlic chips. **17**

Kanpachi Uzuzukuri*

7-piece thinly sliced Kanpachi seasoned with a garlic soy sauce. **18**

Crispy Rice Bites* GF

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

Spicy Tuna or Spicy Salmon

California Rolls

Substitute snow crab 4.5

California Roll

imitation crab, mayo, cucumber, avocado. **9**

Sunshine Roll*

California Roll topped seared salmon, spicy mayo, sweet sauce. **14**

Rainbow Roll*

California Roll topped tuna, yellowtail, salmon, albacore, shrimp, avocado. **17.5**

Snow Crab California Roll GF

snow crab, mayo, cucumber, avocado. **13.5**

Golden California Roll

California Roll tempura fried, sweet sauce. **12**

Tiger Roll

California Roll topped ebi, sweet chili mayo, fried shallots. **14**

Classic Rolls*

Available as handrolls

Tuna Roll* GF

9

Philadelphia Roll* GF

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

Spicy Hamachi Roll* GF

Chopped yellowtail, spicy sauce, cucumber, avocado. **12**

Negi-Toro Roll* GF

10

Alaskan Roll* GF

salmon, cucumber, avocado. **9**

Negi-Hamachi Roll* GF

8

Spicy Scallop Roll*

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

Salmon Roll* GF

7

Unagi Roll

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

Salmon Avocado Roll* GF

9

Spicy Salmon Roll* GF

ground salmon, spicy mayo, cucumber, avocado. **11**

Tuna Avocado Roll* GF

11

Spicy Tuna Roll* GF

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

Sashimi Carpaccio



Spicy Tuna Roll



Tiger Roll



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Veggie Crunch



Go Green



Buddha



Heart Attack

Vegetarian Rolls

Cucumber Roll GF V	4
Avocado Roll GF V	5
Oshinko Roll GF V	5
Ume-Shiso Roll GF V	6
Cucumber Avocado Roll GF V	7

House Vegetable Roll V GF
cucumber, avocado, asparagus, 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. 16

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. 22
Substitute snow crab 4.5

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

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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. **19**

Katana Roll*

yellowtail, asparagus, cucumber, avocado. topped tuna, ginger salsa, garlic olive oil, ponzu. **20**

Kaleidoscope Roll*

yellowtail, tuna, salmon, avocado, tobiko. **14**

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. **21** **Substitute snow crab 4.5**

Tarantula Roll*

fried soft-shell crab, spicy tuna, jalapeño. topped avocado slices, spicy mayo, tobiko. **22**

Godzilla Roll

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

Miami Sunset Roll*

shrimp, imitation crab mix, cucumber, kaiware, Hokkaido Scallops, cracked pepper, lime, yuzu mayo, garlic olive oil. **20** **Substitute snow crab 4.5**

Spider Roll*

fried soft-shell crab, imitation crab mix, cucumber, avocado, tobiko, sweet sauce. **16** **Substitute snow crab 4.5**

7th Heaven



Katana



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. 11

Tuna Sushi Sampler GF

1-piece each of: Maguro, Chu-Toro, Seared Chu-Toro, Negi-Toro Gunkan. 16

Nigiri Sampler

6-piece nigiri of chefs selection. Miso Soup. 21

Nigiri Dinner

10-piece nigiri of chefs selection. Miso Soup. 35

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. 32

Salmon Bowl GF

10-piece Atlantic Salmon sashimi, avocado, sushi rice. served with miso soup. 34

Sashimi Sampler

10-piece chef selection sashimi. Miso Soup. 30

Sashimi Dinner

16-piece chef selection sashimi. Miso Soup. 46

Kiwami Moriawase

(limited availability)

34-piece chef selection sashimi of premium fish cuts, Real Wasabi. 110

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Bowls / Noodles / Soups

Miso Soup **GF**

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

Asari Miso Soup **GF**

House miso soup with 3pc clams. **6**

Udon Noodle Soup

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

	Small / Large
-Plain	5 / 9
-Vegetable	6 / 11
-Silken Tofu	7 / 13
-Chicken	8 / 15
-Sliced Beef	9 / 17
-Chicken or Pork Katsu	10 / 18
-Assorted Tempura	12 / 20
-Nabeyaki*	

chicken, vegetables, poached egg, fish cake, 2 shrimp tempura, tempura flakes. **25**

Sukiyaki

Rich dashi broth, nappa cabbage, green onion, shiitake, udon noodles. Choice of:

-Sliced Beef 6oz	27
-Chicken	25

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	16
-Fried Tofu V	15
-Grilled Chicken Breast	17
-Sliced Beef	19
-Grilled Salmon	21

Sides

Real Wasabi **GF V 2**
White Rice **GF V 2**
Sushi Rice **GF V 4**
Edamame **GF V 5**

Side Udon Noodles **V**

thick wheat noodles on side. (no soup) **3.5**

Side Yakisoba Noodles **V**

stir-fried egg noodles in sauce. **7**

Combination Bento

Starting at **24**

Pick any two items from the list below. Served with white rice, side salad, miso soup on a large serving tray.

- | | | |
|---------------------------|---------------------------------|------------------------------|
| ♦ 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. **18.95**

Sushi Lunch Select*

8-piece of premium nigiri, Tuna roll, miso soup. **26.95**

Sashimi Lunch* GF

8-piece sashimi, steamed rice, miso soup. **21.95**

Sashimi Lunch Select* GF

12-piece of premium sashimi, steamed rice, miso soup. **29.95**

Chirashi Lunch*

8-piece chef selection sashimi, tamago, shrimp over a bowl of sushi rice, miso soup. **21.95**

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 | 12.95 |
| ◆ California Roll | 13.95 |
| ◆ Chicken Katsu | 15.95 |
| ◆ Karaage | 15.95 |
| ◆ Assorted Tempura | 15.95 |
| ◆ Spicy Tuna Roll * | 16.95 |

Kiwami Lunch Bento*

23.95

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

Lunch Combo Bento 16.95

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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