



## Soup & Salads

### *House Miso Soup (V option)*

Tofu, seaweed, mushrooms, green onions, bonito flakes  
\$7

### *House Salad (V&GF option)*

Baby greens, tomatoes, red onion, hearts of palm, fried leeks,  
with a choice of house vinaigrette or ginger dressing  
\$10  
+chicken \$8      +shrimp \$9      +salmon \$12

### *Berry Goat Cheese Salad (V option)*

Spring mix, blueberry, strawberry, avocado, goat cheese, radish,  
and fried onion, served with a sweet ginger-soy vinaigrette  
\$14  
+chicken \$8      +shrimp \$9      +salmon \$12

## Appetizers

### *Ahi Tacos*

Ahi tuna, wasabi shisho, cilantro,  
served in wonton shells with lime  
\$17

### *Calamari*

Sweet peppers, anise salt, fresh cilantro,  
and mango chili lime sauce  
\$15

### *Ceviche*

Calamari, shrimp, tomatoes,  
spicy avocado marinade  
\$18

### *Chashu Pork Belly Appetizer*

Served with caramelized plum sauce  
and tomato jam  
\$16

### *Edamame*

Choose between  
*Sea Salt & Garlic* and *Spicy*  
\$7

### *Japanese Wagyu (Hot Stone)*

Served with black lava, red Hawaiian,  
and pink Himalayan salts  
MKT

### *Steamed Mussels*

Lemongrass, chili, coconut milk, and green  
onions, served with a side of bao buns  
\$20

### *Prime Beef/Char Siu Pork Sliders*

Truffle aioli, shiitake mushrooms, sauteed  
onions, served with sweet potato fries  
\$14



# Robata

*A traditional style of grilling that originated in the northern islands of Japan.  
Fishermen would slowly cook their catch over a communal hearth called an Irori.  
Translated, Robata means “around the fireplace”*

## Asparagus (V)

Sweet soy, sesame  
\$8

## Baby Back Ribs (3/4ct)

Ponzu barbecue, sesame  
\$10/12

## Beef Tenderloin

Black truffle aioli  
\$13

## Chicken (GF)

Ssamjang sauce  
\$8

## Corn on the Cob (V)

Miso glaze, yuzu butter, parmesan  
\$7

## Duck Tenderloins (GF)

Plum sauce  
\$9

## Eggplant (V&GF options)

Miso glaze, topped with caramelized sweet miso  
and fried leeks  
\$9

## Octopus

Asian Spanish marinade, grilled lemon,  
micro snow peas, anticucho sauce  
\$17

## Salmon (GF)

Served on an avocado puree,  
drizzled with plum sauce  
\$9.5

## Scallops

Wasabi aioli  
\$19

## Shishito Peppers (V)

Soy sake glaze and sesame  
\$8

## Shrimp

Finished in a yuzu aioli, served with lime  
\$9

## Truffle Mushrooms

Enoki, beech, shiitake, truffle butter  
\$10



Entrees

Beef Tenderloin

Baby Bok Choy, tempura onion rings, sauteed mushrooms, ponzu BBQ

\$46

Blackened Ahi Tuna Bowl (GF)

Sticky rice, pickled cabbage, carrot, avocado, cucumber, ponzu sauce, sesame

\$25

Diver Scallop (GF)

Grilled eggplant, wasabi mashed potatoes, roasted beech mushrooms

\$43

Kemuri Shrimp Tempura

Seasonal vegetables, creamy chili glaze, coconut jasmine rice

\$24

Miso Glazed Black Cod (GF)

Seasonal vegetables, crispy lotus root, and coconut rice

\$36

Pork Tenderloin (GF)

Edamame succotash, wasabi mashed potatoes, finished with anticucho sauce

\$26

Szechuan Salmon (GF)

Garlic chips, sauteed spinach, pickled cabbage, coconut jasmine rice

\$25

Wild Salmon (GF)

Ginger lobster broth, mushrooms, edamame, baby spinach and coconut rice

\$28

Bibimbap (V&GF options)

Coconut jasmine rice, fried egg, mushrooms, kimchi, carrots, cilantro, sprouts, squash, chili garlic sauce

\$16

Tonkotsu Ramen

Mushrooms, roasted corn, sheet nori, marinated egg, scallions, sesame seeds, sprouts

\$16

- chashu pork belly +6

- duck tenderloin +6

- sauteed shrimp +6

- katsu chicken +5

- seasoned meatballs +4

- tofu +4

Hibachi Rice

Carrots, peas, yellow onion, egg, seasonal vegetables

\$15

Panang Curry

Seasonal vegetables, coconut curry, coconut rice

\* Contains Shellfish \*

\$15

- chicken +4

- shrimp +6

- chicken & shrimp +10

- tofu +4

- extra vegetables +4



### *Wagyu Beef Tenderloin*

Roasted baby potatoes, grilled asparagus, ponzu BBQ  
MKT

### *Prime Ribeye*

Baby bok choy, truffle miso butter rub,  
and wasabi mashed potatoes  
\$55

### *Yellow Tail Collar*

Grilled asparagus, coconut rice, ponzu barbecue,  
anticucho sauce  
\$29

## Desserts

### *Cappuccino Jar*

Chocolate crème brûlée, Yarnell's vanilla ice cream,  
cappuccino mousse with fresh fruit  
\$11

### *Green Tea Macrons*

Green tea matcha macrons, Yuzu butter cream  
and curd  
\$12

### *Kemuri Style Cheesecake*

Served with raspberry drizzle, fresh fruit,  
and house-made whipped cream  
\$12

### *Mango Açaí Sorbet*

Two scoops of sorbet. Vegan and Gluten free  
\$7

### *Vanilla Ice Cream*

Two Scoops of Yarnell's Vanilla Ice Cream  
\$9

### Hours of Operation

Open every day from 4:00pm-9:30pm  
Happy Hour M-F 4:00pm-6:00pm

### Connect with Us!



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www.kemurirestaurant.com