



Soup & Salads

House Miso Soup

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

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