

# APPETIZERS

## Garlic Edamame - 8

Steamed and tossed in our crunchy garlic seasoning.

## Gyoza - 10

Pork dumplings steamed, pan fried or deep fried.

## EBI Shumai - 10

Shrimp dumplings, served steamed or fried.

## Ebi Fry (Furai) - 10

3 crispy and crunchy prawns served with spicy mayo.

## Agedashi Tofu - 9

Lightly fried tofu in our house sauce with scallions on top.

## Tempura Appetizer - 12

Shrimp and vegetables coated in light and crispy tempura batter.  
Shrimp only \$2 (4pcs)

## Soft Shell Crab - 14

Lightly battered and fried soft shell crab. Served with a side of ponzu sauce.

## Chicken Karaage - 12

Popular Japanese appetizer. Marinated chicken pieces fried to crunchy perfection. Served with a side of spicy mayo.

## Yakitori - 10

Two marinated and seared teriyaki chicken skewers.

## Spinach Itame - 8

Spinach cooked in soy and sesame oil

## Ika Sansai - 9

Marinated squid, cucumber, and Japanese vegetables.

## Ika Sugatayaki - 18

Japanese "Flying squid" grilled and topped with spicy mayo, soy and ginger sauce.

## Hamachi Kama - 23

Yellowtail collar seasoned and fried. Served with fresh ponzu sauce. \*Ask for availability. Quantities are limited.

# BAR STARTERS

## \*Avocado Tuna Salad - 14

Tuna and avocado mixed with spicy mayo sauce (sub salmon \$2)

## Seaweed Salad - 9

Seasoned seaweed salad.

## Poke Bliss - 17

Pieces of fresh tuna, seaweed salad and cucumber mixed in our poke sauce. Served with wonton chips and garnished with scallions and sesame seeds (sub salmon \$2)

## Avocado Lobster Salad - \*Market Price

Lobster and avocado mixed in spicy mayo. Seasonal. Ask for availability.

## EBI Royal - 18

Crunchy tempura Ebi and sushi rice topped with cream cheese, avocado, spicy crab, masago, scallions and eel sauce.

## Tokyo Crispy Bites Sampler - 18

Four spicy tuna and spicy salmon crispy rice bites garnished with jalapeño, spicy mayo and eel sauce.

## Kimchi Tuna Salad - 17

Fresh tuna, jalapeño, avocado & cucumber tossed in our kimchi sauce w/lemon juice & sesame seeds (sub salmon \$2)

# CARPACCIO PLATTERS

## \*Hamachi Jalapeño - 24

Thinly sliced yellowtail and jalapeños served with refreshing ponzu sauce and garnished with Japanese daikon radish.

## \*Sake Usuzukuri - 22

Sliced salmon garnished with wasabi masago, scallions and served with ponzu sauce.

## \*Tuna Tataki Deluxe - 19

Sliced Tuna tataki topped with masago, scallion, and spicy mayo.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

# SUSHI/SASHIMI ENTRÉES

All Entrées come with a choice of miso soup or house salad.

## \*Tuna Delight - 30

3pcs Nigiri, 3pcs Sashimi, Spicy Tuna Roll.

## \*Salmon Lover - 32

3pcs Nigiri, 3pcs Sashimi, Spicy Salmon Roll.

## \*Nigiri & Sashimi Platter (18 pieces) - 36

Chef's choice of 4pcs Nigiri, 4pcs Sashimi and choice of Spicy Tuna roll or Tempura roll.

## \*Sashimi Entrée (9 pieces) - 37

Freshly cut pieces of Maguro (tuna), Sake (salmon) and Hamachi (yellow tail).

## \*Sashimi Entrée Deluxe (12 pieces) - 54

Chefs choice of premium selections of sashimi.

## \*Kimchi Tuna and Octopus Bowl - 24

Fresh tuna, octopus, jalapeño, avocado & cucumber tossed in kimchi sauce w/lemon juice & sesame seeds served on a bowl of sushi rice (sub salmon \$2)

## \*Chirashi - 35

A beautifully plated variety of fresh sashimi on a bowl of sushi rice

## \*Tekka Don - 29

Fresh slices of tuna sashimi on a bowl of sushi rice.

## \*Tuna Poke Bowl - 22

Pieces of fresh tuna, seaweed salad and cucumbers mixed in our poke sauce. Served over sushi rice and garnished with scallions, masago and sesame seeds (sub salmon \$2)

## \*Duo Sushi Feast (34 pieces) - 69

Chefs selection of 8pcs Nigiri and 6pcs Sashimi and a choice of any (2) rolls: Rainbow Roll, Tempura Roll, Spicy Tuna Roll.

## \*Kazu Sushi Feast for 4 (60 pieces) - 125

Chefs selection of 10pcs Nigiri and 10pcs Sashimi and 4 rolls: Rainbow Roll, Tempura Roll, Spicy Tuna Roll and Alaskan Roll.

# HOT KITCHEN

\*WHITE RICE SUBSTITUTIONS: VEGGIE FRIED RICE \$4; CHICKEN FRIED RICE \$5; SHRIMP FRIED RICE \$6; BROWN RICE \$4

## Chicken Teriyaki - 24

Sautéed chicken in our teriyaki sauce served on a sizzling platter with steamed vegetables and white rice.

## Salmon Teriyaki (8oz) - 33

Faroe Island salmon sautéed in our teriyaki sauce served on a sizzling platter with steamed vegetables and white rice.

## Beef Teriyaki - 27

Thinly sliced ribeye glazed in our teriyaki sauce. Served on a sizzling platter with steamed vegetables and white rice.

## Kazu Beef Steak (8oz) - 29

N.Y. Strip cooked to your preference with our special soy and garlic sauce. Served with a side of white rice.

## Korean Beef Bulgogi - 27

Thinly sliced beef marinated in famous Korean sweet and savory garlic sauce served on a sizzling plate with a side of white rice.

## Kimchi Fried Rice (kimchi bokkum bap) - 22

Stir fried rice, kimchi and kimchi sauce. Served with fried egg and scallions on top. (chicken \$5, shrimp \$6)

## Chicken Katsu - 25

Breaded chicken crunchy on the outside and juicy on the inside served with Katsu sauce, steamed vegetables and white rice.

## Chicken Katsu Don - 26

A flavorful Japanese dish featuring crispy and tender chicken cutlet simmered in a savory broth with onions and egg. Served over a bed of steamed rice.

## Shrimp Tempura Entrée - 25

Shrimp and mix of vegetables coated in light tempura batter served with tempura sauce and white rice.

## Chicken/Steak Tempura Entrée - 24

Chicken thigh strips & mix of vegetables coated in light tempura batter served with tempura sauce & white rice (Steak \$5)

## Kazu Fried Rice - 25

Stir fried rice with pieces of chicken, shrimps and vegetables served with fried egg and drizzled with spicy mayo and scallions.

## Tempura Soba/Udon - 24

Choice of Soba (buckwheat noodles) or Udon noodles in our savory house broth served with naruto maki, shrimp and vegetable tempura and garnished with nori and green scallions.

# KAZU CLASSIC ROLLS

## **\*Alaskan Roll - 12**

Salmon, avocado and cucumber

## **California Roll - 11**

Krab, avocado and cucumber sprinkled with sesame seeds.

## **\*Spicy Tuna Roll - 11**

Fresh tuna mixed in our special spicy sauce and cucumbers.

## **\*Spicy Salmon Roll - 12**

Fresh salmon mixed in our special spicy sauce and cucumbers.

## **Salmon Skin Roll - 11**

Baked salmon skin, scallion, yama gobo and eel sauce.

## **Shrimp Tempura Roll - 12**

Shrimp tempura, avocado rolled in crunchy tempura flakes and drizzled with eel sauce.

## **Spider Roll - 15**

Crunchy soft shell crab, avocado and masago topped with eel sauce. Seaweed on the outside.

## **Unagi Roll - 12**

BBQ eel, cucumber and eel sauce

## **JB Roll - 12**

Smoked salmon, scallions and cream cheese

## **\*Hamachi Roll - 13**

Yellowtail and scallions.

## **\*Tekka Maki - 11**

Tuna with nori outside

## **Kappa Maki - 8**

Cucumber, sesame seeds with nori outside

## **Avocado Roll - 9**

Avocado with sesame seeds. Rice on the outside.

## **Veggie Roll - 10**

Avocado, cucumber, asparagus and pickled radish (takuan).

# KAZU SPECIALTY ROLLS

## **\*Kimchi Tempura Roll - 20**

Shrimp tempura, krab, avocado topped with fresh tuna, spicy mayo, kimchi sauce and tempura flakes.

## **Anniversary Roll - 20**

Real crab, avocado, cream cheese, topped with grilled salmon and eel sauce

## **\*Celebration Roll - 24**

Real crab, avocado, cream cheese, topped with salmon and tuna

## **Real California Roll - 16**

Real crab, avocado, cucumber and spicy mayo

## **\*Y's Roll - 22**

Spicy real crab, scallions, cream cheese topped with salmon and avocado

## **\*Bihada Roll - 18**

Salmon, tuna, krab, cream cheese and scallions wrapped in cucumber with ponzu sauce

## **\*Summer Roll - 16**

Tuna wrapped with thinly sliced cucumber in ponzu sauce

## **Country Roll - 17**

Tempura beef steak, avocado, eel sauce

## **\*Fire Roll - 16**

Spicy tuna and lettuce roll coated in habanero masago (spicy)

## **\*Dragon Tuna Roll - 16**

Tuna, cucumber, topped with avocado and wasabi tobiko.

## **\*Dragon Salmon Roll - 15**

Salmon, cream cheese, masago, cucumber, topped with avocado

## **\*Dragon Shrimp Roll - 15**

Tempura shrimp, cream cheese, masago, cucumber, topped with avocado and eel sauce

## **\*Dragon Crab Roll - 18**

Real crab meat, cream cheese, masago, scallions topped with avocado and spicy mayo.

## **\*Dragon Eel Roll - 17**

Eel, cream cheese, masago, cucumber, topped with avocado and eel sauce

## **Lobster Roll - Market Price**

Shrimp salad, asparagus, topped with lobster, avocado, and ponzu sauce. Ask for availability.

## **\*Salmon Deluxe Roll - 21**

Salmon, avocado, cream cheese, topped with salmon and avocado

## **\*Tuna Deluxe Roll - 20**

Tuna, avocado, cream cheese, topped with tuna and avocado

## **\*Tuna Tataki Roll - 18**

Cucumber, avocado, scallions, topped with tuna tataki and ponzu sauce.

## **\*Wild Alaskan Roll - 18**

Avocado, scallions and cream cheese topped with wild Alaskan sockeye salmon

## **\*Rainbow Roll - 15**

Krab, cucumber and avocado topped with tuna, salmon, white fish, shrimp, and avocado

## **\*Shellfish Medley Roll - 17**

Spicy conch topped with shrimp and avocado

## **\*Toni Roll - 16**

Spicy conch roll topped with Hamachi and hot sauce.

# MELT AND CRUNCH ROLLS

## **\*Fuji Yama Roll -17**

Fried roll with tuna, avocado, scallions, cream cheese, and spicy mayo

## **\*Kazu Roll -17**

Fried roll with white fish, bay scallops, krab, avocado, scallion, and spicy mayo. No rice.

## **\*Spicy Tuna Crispy Roll -18**

Spicy tuna, krab, avocado fried and drizzled with eel sauce.

## **Baked Salmon Roll -22**

Krab meat, cream cheese, avocado topped with salmon baked to perfection and topped with masago, scallions, spicy mayo and eel sauce.

## **\*Seoul Crunch Roll -24**

Tuna, salmon, krab, avocado, jalapeño fried in tempura batter and drizzled with spicy mayo and kimchi sauce.

## **\*Goddess Roll -23**

Shrimp tempura, spicy tuna and avocado fried in tempura batter and drizzled with eel sauce, spicy mayo and habanero masago.

## **Volcano Roll -17**

A special mixture of white fish, bay scallops and scallions placed on top of California roll (krab, cucumber, avocado) garnished with habanero masago and eel sauce.

## **Golden JB Roll -17**

Smoked salmon and cream cheese deep fried in tempura batter. Topped with eel sauce.

# NIGIRI - SASHIMI (2 PCS)

## **\*Sake -11**

Salmon

## **\*Maguro -10**

Tuna

## **\*Hamachi -12**

Yellow Tail

## **Smoked Salmon -10**

Salmon

## **\*Sockeye Salmon -14**

Wild Alaskan

## **Unagi -12**

BBQ Eel

## **\*White Fish -10**

Fish of the Day

## **Ebi -8**

Shrimp

## **\*Ama Ebi -13**

Sweet Shrimp

## **\*Saba -10**

Mackerel

## **\*Hotate -11**

Sea Scallop

## **\*Makigai -10**

Conch

## **Tako -8**

Octopus

## **\*Ika -8**

Squid

## **Kani -8**

Krab

## **\*Ikura -11**

Salmon Roe

## **\*Tobiko -11**

Flying Fish Roe

## **\*Masago -10**

Fish Roe

## **\*Quail Egg -4.50**

## **Tamago -9**

Egg Omelet

## **Inari -6**

Tofu pouches

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