



## ko guchi (small bites)

<b>kyuri su</b> . sliced cucumber . rice vinegar dressing	5
<b>hiyashi wakame</b> . marinated seaweed . red pepper . lemon-cucumber-ponzu	6
<b>asian niçoise</b> . frisee . arugula . green beans . fingerlings . quail egg . seared tuna . sesame tarragon	8
<b>kamehachi salad</b> . seasonal greens . cucumber . cherry tomato . peapods . kamehachi dressing	6
<b>seafood sunomono</b> . assorted seafood . seaweed . cucumber . rice vinegar dressing	11

### tokyo flight 16

<b>shiozake</b> . salt cured salmon . citrus . scallions . wasabi tobiko . toast points	8
<b>zuke maguro</b> . tuna . capers . garlic . green onion . citrus yogurt cream . chips	8
<b>hachi ceviche</b> . whitefish . tomato . basil . cashew . avocado . kizami wasabi puree . plaintain chips	9

**oyster shooter** . lemon soy . quail egg . scallions . chili pepper 6

**uni shooter** . asian pear . tobiko . shiso 7

**king crab moto-yaki** . baked king crab with savory egg custard 10

**agedashi tofu** . deep-fried tofu . seasoned soy broth 6

**hiya-yakko** . chilled tofu squares . soy dipping sauce 5

**goma ae** . boiled spinach . sweet sesame sauce 5

**softshell crab** . kara age style . lemon-soy 10



## tori wake mono (sharing items)

<b>gyoza</b> . chef's daily potstickers	5
<b>rock shrimp tempura</b> . frisee . sweet & spicy glaze	10
<b>sugaki</b> . fresh chilled seasonal oysters . ponzu . cucumber granite	MP
<b>mushroom tobanyaki</b> . assorted mushrooms . garlic . ponzu . sake	7
<b>edamame</b> . steamed soybean pods . 5 / <b>spicy edamame</b> . garlic . butter . chili oil	6
<b>duck tataki</b> . seared duck breast . fennel . leek . yuzu marmalade	12
<b>crab cakes</b> . backfin crab . bell pepper . spicy mango sauce . honey-yuzu crème fraîche	12

### **kamehachi skewers** . sampler 18

<b>chicken meatball</b> . ginger . tare sauce	6
<b>chicken yakitori</b> . green peppers . onions . teriyaki sauce	6
<b>beef yakiniku</b> . grilled marinated beef with japanese steak sauce	7
<b>tuna skewers</b> . grilled tuna . sesame . togarashi . jalapeno wasabi sauce	12
<b>breaded oysters</b> . panko fried oysters . sushi gari remoulade	9

<b>tofu dengaku</b> . seared tofu skewers with yuzu miso . aka miso . matcha miso	10
<b>ebi shumai</b> . steamed shrimp dumplings	6
<b>asparagus beef rolls</b> . scallions . teriyaki sauce	9
<b>dynamite</b> . baked seafood . shiitake mushrooms . masago . spicy mayo	11
<b>vegetable tempura</b> . assorted fresh vegetables . dipping sauce . 8 / <b>shrimp tempura</b>	10
<b>vegetable spring roll</b> . soy wrap . shiitake . avocado . noodles . cilantro . spicy sesame sauce	7
<b>seared scallops</b> . minted pea puree . ikura . citrus . radish . ricotta salata	9
<b>tori kara</b> . spicy chicken wings . sweet sesame glaze	6



## oo guchi (big bites)

<b>asian lamb chops</b> . <i>soy ginger marinade . kabocha . farro . greens</i>	21
<b>asian chimichurri skirt steak</b> . <i>marinated &amp; grilled . arugula . fingerlings . yuzu aioli</i>	20
<b>filet mignon</b> . <i>wasabi ginger mashed potato . togarashi onion . mushroom jus</i>	24
<b>ton katsu</b> . <i>panko breaded pork tenderloin . japanese barbecue sauce . rice . miso soup</i>	15
<b>chicken teriyaki</b> . <i>bok choy . orange . ginger . teriyaki . rice . miso soup</i>	15
<b>sukiyaki</b> . <i>thin beef slices in broth . napa . tofu . onions . mushrooms . clear noodles . rice . miso soup</i>	19
<b>salmon teriyaki</b> . <i>teriyaki . seasonal roasted vegetables . rice . miso soup</i>	18
<b>chilean sea bass</b> . <i>citrus &amp; sake marinade . grilled asparagus . miso butter . rice . miso soup</i>	19
<b>ten zaru soba</b> . <i>chilled buckwheat noodles . shrimp &amp; vegetable tempura</i>	12
<b>nabeyaki udon</b> . <i>thick noodles . tempura shrimp &amp; vegetables . egg . fishcake . chicken</i>	13
<b>tempura udon</b> . <i>thick noodles . seasoned hot broth . shrimp &amp; vegetable tempura</i>	12
<b>yaki soba</b> . <i>japanese thin noodles . seasonal vegetables . soy-flavored sauce</i> choice of <b>chicken . beef . shrimp</b>	11



## tsuke awase (side dishes)

<b>miso soup</b> . <i>scallions . seaweed . tofu</i>	3	<b>white rice</b>	2
<b>spicy renkon</b> . <i>lotus root</i>	3	<b>sushi rice</b> or <b>brown rice</b>	3
<b>grilled asparagus</b> . <i>miso butter</i>	4	<b>roasted fingerlings</b> . <i>yuzu aioli</i>	4
		<b>tempura green bean</b> . <i>spicy mayo</i>	4
		<b>yaki nasu dengaku</b> . <i>baked eggplant . den miso</i>	3
		<b>seasonal soup</b> . <i>daily soup offering with fresh seasonal ingredients</i>	4



## sushi bar

**donburi-mono** . rice bowls . served with miso soup

<b>chirashi</b> . assorted filets of seafood	21
<b>sashimi don</b> . choice of tuna / yellowtail / fresh salmon sashimi filets	18
<b>kow haku don</b> . five pieces tuna and five pieces yellowtail	19

**moriawase** . combinations. served with miso soup

<b>sashimi zen</b> . 5 kinds of assorted fresh sashimi . rice	20
<b>hassu sashimi mori</b> . chef's presentation of 8 different kinds of sashimi . rice	30
<b>nigiri moriawase</b> . chef's selection of 8 nigiri with seasonal garnishing	20
<b>sushi &amp; sashimi moriawase</b> . chef's assortment of sushi and sashimi	25
<b>sushi A</b> . tuna . salmon . whitefish . shrimp . mackerel . tamago . cucumber roll	16
<b>sushi B</b> . tuna . yellowtail . whitefish . shrimp . mackerel . salmon . tamago . tuna roll	19
<b>kamehachi combo</b> . tuna . yellowtail . salmon . shrimp // spicy tuna roll . california roll	21

**sushi boat** chef's array of sushi & sashimi served in a decorative boat. **deluxe** 175 / **supreme** 200



## nigiri . sashimi (a la carte)

*kamehachi signature toppings optional*

<b>maguro</b> . tuna	3	<b>hamachi</b> . yellowtail	4
garnished w/ <b>buttered shiitake</b>		garnished w/ <b>truffle oiled banana pepper</b>	
<b>namasake</b> . fresh salmon	3	<b>suzuki</b> . sea bass	3
garnished w/ <b>enoki mushroom . garlic</b>		garnished w/ <b>momiji oroshi . ponzu</b>	
<b>hirame</b> . flounder	4	<b>saba</b> . mackerel	3
garnished w/ <b>momiji oroshi . ponzu</b>		garnished w/ <b>red onion . ponzu</b>	

<b>botan ebi</b> . sweet raw shrimp	5	<b>inari</b> . soybean pocket	3	<b>toro</b> . fatty tuna	MP
<b>ebi</b> . shrimp	3	<b>kani</b> . king crab	MP	<b>unagi</b> . freshwater eel	3
<b>hotate</b> . scallop	4	<b>tako</b> . octopus	3	<b>uni</b> . sea urchin roe	5
<b>ika</b> . squid	3	<b>tamago</b> . egg omelet	3	<b>walu</b> . escolar	4
<b>ikura</b> . salmon roe	3	<b>tobiko</b> . flying fish roe	4	<b>white tuna</b> . albacore	3



## **maki-mono** (sushi rolls)

<b>california</b> . snow crab . avocado . cucumber	6
<b>alaskan</b> . king crab . avocado . cucumber	9
<b>ebikyu deluxe</b> . shrimp . cucumber . avocado	6
<b>negi hamachi</b> . yellowtail . scallions	6
<b>negi maguro</b> . tuna . scallions	6
<b>sakekyu</b> . fresh salmon . cucumber	6
<b>spicy salmon deluxe</b> . fresh salmon . avocado . cucumber . spicy mayo	7
<b>spicy scallop</b> . scallop . kamehachi spicy sauce	7
<b>spicy tuna</b> . tuna . kamehachi spicy sauce	6
<b>spicy tuna deluxe</b> . tuna . avocado . cucumber . spicy mayo	7
<b>spider</b> . soft shell crab . scallion . masago . cucumber	10
<b>tempura shrimp</b> . shrimp tempura . scallion . mayonnaise . cucumber	7
<b>unakyu</b> . fresh water eel . cucumber	7

### **kamehachi signature maki**

<b>negi albacore</b> . spicy tuna . bell pepper . avocado . crunch // torched albacore . shiitake . onion	16
<b>white heat</b> . escolar . wasabi tobiko . avocado . jalapeno . cilantro . red chili pepper paste . citrus soy	16
<b>crouching tuna - hidden crab</b> . king crab . cucumber . avocado // spicy tuna . citrus spicy sauce	17
<b>spicy tuna dlux dlux</b> . crab . scallion . crunch // spicy tuna mix . eel sauce . wasabi mayo . tobiko	17

<b>green turtle</b> . freshwater eel . tempura crunch . ebi . tobiko . wasabi mayo	13
<b>dragon</b> . fresh water eel . tempura crunch . cucumber . avocado . eel sauce	13
<b>chicago crazy</b> . tuna . yellowtail . salmon . crabstick . cucumber . lettuce . masago	10
<b>kamehachi</b> . tuna . avocado . cucumber . masago	8
<b>rainbow</b> . crab . avocado . cucumber . tuna . yellowtail . salmon . shrimp	13
<b>summer</b> . tuna . yellowtail . green pepper . avocado . masago . cilantro . spicy sauce . chili oil . lime juice	10
<b>sunset</b> . crab . avocado . cucumber . fresh salmon . salmon roe . sweet miso sauce	12
<b>special salmon</b> . smoked salmon . scallion . cucumber . tempura crunch . masago . mayo . eel sauce	8



## **yasai bu** (vegetarian offerings)

### **yasai maki mono** . vegetable rolls

<b>a.a.c.</b> . avocado . cucumber . asparagus	6
<b>shiitake</b> . shiitake mushroom . avocado	6
<b>kampyo oshinko</b> . japanese pickled gourd	6
<b>veggie crunch</b> . sweet potato . cucumber . avocado . asparagus . tempura crunch . sweet sauce	7
<b>futo</b> . spinach . gourd . cucumber . egg omelet . japanese pickle	8
<b>kappa</b> . cucumber	5

### **yasai nigiri** . vegetable nigiri (2 pcs per order)

<b>avocado</b> . w/ sweet & spicy sauce	4	<b>shiitake</b> . cooked shiitake mushroom	4
<b>kampyo</b> . pickled gourd	4	<b>hourensou</b> . spinach . w/ sweet sesame sauce	4
<b>tofu</b> . bean curd . sweet miso sauce	4	<b>asparagus-bell pepper</b> . garlic butter sauce	4

*complimentary ginger and wasabi  
substitutions, modifications and housemade sauces are an additional charge  
due to kamehachi's standards of quality and freshness, some menu items may not always be available*

*eighteen percent gratuity added for parties of six and greater*

