



## APPETIZERS

- Gyoza** 7  
*Pan Fried • Steamed • Deep Fried*  
Pork & Chicken Stuffed Dumplings
- Agedashi Tofu** 7  
Hand breaded Tofu, Crisped and Glazed with Sweet Soy
- Seaweed Salad** 6  
Sliced Cucumber, Shaved Onion, topped with Seaweed & Seasoned with a Vinaigrette Dressing
- Chicken Karaage** 8  
Hand breaded bite-size Japanese Fried Chicken served with House Mayo & Tonkatsu Sauce
- Bulgogi Fries w/Kimchi** 13  
**Spicy Pork Fries w/Jalapeño** 13  
Seasoned French Fries smothered with Korean Beef Bulgogi or Spicy Pork Topped with Melted Cheddar Cheese & Spicy Mayo
- Edamame** 5  
Steamed Soy Beans tossed with Sea Salt
- Korokke Potato Pancake** 6  
Japanese Hash Brown served with House Mayo & Tonkatsu Sauce (4 Pieces)
- Calamari Legs** 9  
Lightly breaded Squid Legs served with Spicy Japanese Mayo
- Takoyaki** 8  
6 Octopus Dumplings with House Mayo, Tonkatsu Sauce & topped with Bonito Flakes
- Tempura** 11  
Onion Rings, Carrots, Zucchini and Prawns
- Kenji's Wings**  
4pc 7    6pc 12    10pc 16  
Korean Buffalo • Sweet Soy Garlic  
Zesty Sweet chili • Garlic Lemon Pepper  
Kaizen BBQ • Buldak Hot & Spicy

## ENTREES



- Kimchi Fried Rice** 12  
Fried Rice with Kimchi, topped with Fried Egg, Roasted Sesame Seeds & Seaweed  
*Add Pork, Chicken or Tofu* +3
- Garlic Fried Rice** 12  
Garlic Fried Rice, Scrambled Egg & Green Onion  
*Add Pork Belly, Chicken or Tofu* +3
- Rice Bowls** 14  
*Chicken • Pork Belly • Bulgogi*  
Steamed Rice, Spinach, Carrots, Cucumber, Green Onion & Lemon
- Kenji's Chicken** 14  
Signature Marinated Boneless Chicken, Served with Steamed Rice & Squash covered in Teriyaki and Mayo Sauce
- Kenji's Katsu** 14  
*Chicken • Pork*  
Hand-Breaded Deep-Fried with Panko, covered in Katsu and Mayo Sauce, Served with Steamed Rice & Squash  
*Add Curry* +2
- Korean Bulgogi** 14  
Grilled Thin Marinated Slices of Korean Steak & Onions, Served with Rice & Salad
- Korean Spicy Pork** 14  
Grilled Thin Marinated Slices of Korean Spicy Sweet Pork & Onions, Served with Rice & Salad
- Korean Spicy Chicken** 14  
Grilled Korean Sweet & Spicy Marinated Slices of Chicken & Onions, Served with Rice & Salad

## POKE BOWLS

**Includes:** Raw sushi grade fish, Seasoned sushi rice, Cucumbers, Seaweed salad, Cabbage, Carrots, Green onion, Edamame beans, Lemon & Furikake  
*Sub. Spring Mix for Rice +1*

### 1 PROTEIN

- Salmon 14
- Tuna 14
- Tofu 12
- 2x Fish 5

### 2 SAUCE

- Garlic Ponzu
- Wasabi Soy
- Spicy Mayo
- Korean Spicy & Sweet

### 3 ADD ONS

- Kimchi 2
- Egg 1.5
- Tofu 2
- Cilantro 1
- Imitation Crab 1.5
- Avocado 2.5
- Masago 2.5
- Ginger 1
- Dried seaweed 1.5
- Spinach 1

## RAMEN

At Kenji's we slow cook our delicious bone marrow broth for over 8 hours every day!

We use only the freshest locally sourced ingredients we can find to ensure consistency and satisfaction every time you visit. Enjoy!  
**Included:** Sprouts, Corn, Seasoned Bamboo Shoots & Green Onion



### STEP 1 CHOOSE YOUR BROTH

- Kenji's w/Kimchi** 10  
Pork & Chicken Broth, Kenji's Garlic Sesame Chili Oil, Kimchi
- So- Soy** 10  
Shoyu (Soy Sauce) Chicken Broth  
A soy lovers dream
- The "Couve"** 10  
Tonkatsu (Pork) broth, with Black Sesame Sauce
- Garlic Onion** 10  
Garlic Shoyu (Soy Sauce) Chicken Broth
- Kaizen Ramen** 10  
Spicy Miso Chicken Broth, For those who like it Hot!
- House Special** 10  
Chef's Creation that changes periodically - Ask your server
- Miso Chicken** 10  
Decadent Chicken Broth with Miso
- Miso Veggie** 10  
A Vegetarians Delight - Gentle, light and delicious

### STEP 2 CHOOSE YOUR TOPPINGS

- |                     |                   |                  |
|---------------------|-------------------|------------------|
| Pork Belly 2.5      | Kimchi 2          | Chopped Garlic 1 |
| Pork Loin 2.5       | Dried Seaweed 1.5 | Avocado 2.5      |
| Chicken 2.5         | Kamaboko 2        | Cilantro 1       |
| Ground Pork 2.5     | Mushrooms 1.5     | Jalapeño 1       |
| Soft Boiled Egg 1.5 | Tofu 2            | Butter 1         |
| Fried Prawns 2.5    | Spinach 1         | Extra Broth 4    |

### STEP 3 CHOOSE YOUR NOODLE

- |           |                  |                  |
|-----------|------------------|------------------|
| Regular   | Thin             | Extra Noodles +4 |
| Kale +1.5 | Gluten free +1.5 |                  |

### STEP 4 CHOOSE SPICE LEVEL

- Non Spicy    Medium Spicy    Spicy    Extra Spicy +.50

## SAKE 300ml 15

**CHILLED**  
**Hakushika Plum Sake**  
Our sweetest sake offering. A blend of Junmai and Nanko Plum extract. Pairs well with dessert.

**Ozeki Sparkling**  
Bubbly and refreshing with a mouth-watering sweetness. Available in juicy peach or citrusy yuzu.

**Hakushika Snow Beauty**  
Unfiltered and creamy Nigori-style. Pleasant fragrances of freshly steamed rice with a mildly sweet and mellow finish.

**Ozeki Shiro Sasa**  
Unfiltered and creamy. A lighter and dryer Nigori offering from Ozeki's brewery in California, with a smooth and elegant mouthfeel.

**Kinokuniya Bunzaemon**  
Carefully chosen varieties of rice used in the brewing process, with a mild but slightly tart taste and highly fragrant aromas. This famous sake has won many awards. A classic Junmai Ginjo.

**WARM**  
**Hakushika Kijuro**  
An abundantly flavorful Honjozo style sake, this dry release lends itself well to warming, which brings out many of the distinct tastes and fragrances. Truly memorable.

**Ozeki House Warm Sake** \$ 5 L 9

## WINE BY GLASS

- House Reds** 5  
Cabernet Sauvignon  
Pinot Noir
- House Whites** 5  
Buttery Chardonnay  
Pinot Grigio
- House Dry Rose** 5

## DESSERT

- Mochi Ice Cream** 6  
Mango • Green Tea  
Vanilla • Chocolate  
Red Bean • Plum Wine  
Strawberry

## N/A DRINKS

**Hot Drinks** 2.50  
Kenji's Coffee  
Japanese Roasted Rice Tea  
Green Tea  
Jasmine Blossom Tea  
Decaf Green Tea

**Tea in Cast Iron Pot** 6  
Japanese Matcha Green  
Honey Citron

**Cold Drinks** 2.50  
Pokka Milk Coffee  
Oolong Iced Tea

**Soft Drinks** 2.50  
Pepsi • Diet Pepsi • Sierra Mist  
Dr. Pepper • Mountain Dew  
Tropicana Lemonade

**Ramune** 3  
Japanese Carbonated Soda  
Original • Melon • Strawberry  
Lychee • Grape • Peach  
Orange • Watermelon

**Hawaiian Sun** 2.50  
Liliko Passion Fruit  
Mango Orange  
Pineapple Orange Nectar  
Green Tea Lychee  
Strawberry Guava Nectar  
Paso Guava Nectar

**BEER**  
Sapporo 12oz 5  
Sapporo 22oz 8  
Sapporo Black 22oz 8  
Pfriem Pilsner 5  
Blue Moon 5  
Loowit Shadow Shinobi IPA 5  
54-40 Amber Ale 5  
Seasonal 5

**HARD CIDER** 6  
Locust Dark Cherry  
Crispin Pearsecco  
Rotating & Seasonal

**House Plum Wine** 5  
**Premium Selections by the Bottle** 25

Mirassou Cabernet Sauvignon  
Hayes Ranch Chardonnay

**Deep-Fried Mochi Ice Cream** 6  
**Deep Fried Cheesecake** 8  
**Deep Fried Oreos** 6

