



Kabuki Japanese Restaurant

Menu Prices — August 22, 2026

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Classic-Dream Table	
ITEM	PRICE
Love Table Chicken teriyaki, beef teriyaki, BBQ beef ribs, mixed tempura, gyoza dumplings, and California roll. Served with soup, s...	\$42.80
Dream Table chicken teriyaki, beef teriyaki, bbq beef ribs, shrimp tempura roll, mixed tempura, gyoza dumplings, and seasonal fruit	\$78.11
Beverage	
ITEM	PRICE
Premium Lemonade Lemon juice, water, and sugar served over ice.	\$5.50
Iced Tea Refreshing and thirst-quenching tea served over ice.	\$4.95
Acqua Panna Water Bottle Natural mineral water.	\$7.25
Fruit Juice Assorted fruit juices, served cold.	\$4.95
Hot Tea	\$4.25
Milk Fresh dairy milk.	\$4.00
San Pellegrino Water Bottle Sparkling natural mineral water.	\$7.25
Side	
ITEM	PRICE
Rice Steamed Japanese-style rice.	\$2.94
Wonton Chips Crispy fried wonton strips served as a side dish.	\$2.94
Sushi Rice Japanese-style short-grain rice.	\$3.48
Yamagobo Japanese pickled burdock root sticks.	\$2.94
Shrimp Tempura Lightly battered and fried shrimp.	\$3.75
Oshinko Pickled daikon radish.	\$2.94
Brown Rice Whole grain option with a nutty texture, served as a side to complement your meal.	\$2.94
Soup	
ITEM	PRICE
Miso Soup Traditional Japanese soup made with miso paste.	\$4.01

ITEM	PRICE
Mushroom Miso Soup Sliced mushrooms and green onion in miso broth.	\$7.44

Rice Bowl

ITEM	PRICE
Hibachi Rice Chicken Pan-fried rice and egg.	\$10.17
Poké Salmon Bowl Salmon, garlic chili sauce, and choice of white, brown, or sushi rice.	\$18.73
Hibachi Rice Shrimp Pan-fried rice and egg.	\$10.17
Hibachi Rice Combination Pan-fried rice and egg.	\$11.24
Hibachi Rice Veggie Pan-fried rice and egg.	\$10.17
Poké Tuna Bowl Tuna, wasabi soy sauce, and choice of white, brown, or sushi rice.	\$19.80
Unagi Bowl Broiled freshwater eel, avocado, shredded egg, rice, and unagi sauce.	\$22.42
Kimchi Hibachi Rice pan fried rice, egg, kimchi with flavored seweed	\$10.43
Hibachi Rice Pork Belly Pan-fried rice and egg.	\$10.17

Noodle

ITEM	PRICE
Tonkotsu Ramen Pork-flavored broth, boiled pork belly slices, bean sprouts, and black garlic oil.	\$16.00
Spicy Miso Ramen Spicy ramen, corn, seaweed, bean sprouts, and miso-flavored broth.	\$15.52
Shrimp Crab Udon Pasta Creamy udon noodles, crab, garlic chips, and shrimp.	\$21.35
Tempura Udon (Soba) Japanese udon (soba), shrimp, and vegetable tempura.	\$18.73
Spicy Beef Ramen Spicy miso broth, beef slices, onion, and mushrooms.	\$18.14
Spicy Seafood Udon Pasta Shrimp, jumbo scallop, calamari, mussels, asparagus, and udon noodles.	\$21.94
Beef Yakisoba Thinly sliced beef, cabbage, onion, and bean sprouts.	\$18.14
Spicy Chicken Ramen Spicy teriyaki chicken, garlic chicken flavored broth, green onion, and bean sprouts.	\$15.52
Seafood Nabeyaki Udon Japanese udon noodle soup, clam, calamari, poached egg, and shrimp tempura.	\$21.35
Soy Ramen Soy-flavored ramen noodle soup, napa cabbage, onion, bean sprouts, and asparagus.	\$15.52

ITEM	PRICE
Kimchi Beef Yakisoba thinly sliced beef, kimchi, cabbage,inions, bean sprouts with flavored seaweed	\$20.28
Signature Dish	
ITEM	PRICE
Seared Tuna Steak Tuna tataki coated with sesame seeds, pan-fried onions, zucchini, red bell pepper, and cilantro lime sauce.	\$29.91
Seafood Hibachi Shrimp, jumbo scallop, soft shell crab, sautéed shiitake mushrooms, and vegetables.	\$33.12
Garlic Beef Yaki Beef, spicy garlic soy sauce, asparagus, and garlic chips.	\$26.70
Barbequed Beef Short Ribs House marinated Asian BBQ short ribs and charred onion.	\$37.40
Jumbo Scallops with Mushrooms pan seard scallops, mushroom,garlic,deep fried onions, with a creamy miso sauce	\$33.12
Miso Black Cod (Signature Dish) pan seared black cod with a sweet miso glaze, asparagus and fresh ginger	\$35.85
Black Pepper Beef slices of peppered beef, asparagus with butter corn rice	\$27.77
Small Plate-Veggie	
ITEM	PRICE
Garlic Edamame Sautéed Edamame, sea salt, and garlic.	\$8.03
Edamame Steamed organic soybeans and sea salt.	\$5.89
Sautéed Asparagus Asparagus and teriyaki sauce.	\$10.17
Sweet Potato Fries Sweet potato and sea salt.	\$9.10
Shishito Peppers Sautéed Japanese shishito peppers, garlic sauce, and bonito flakes.	\$11.24
Classic-Sushi Combo	
ITEM	PRICE
Sushi Moriawase Tuna, salmon, yellowtail, shrimp, crab, egg, albacore, freshwater eel, asparagus, California, or spicy tuna (6 pcs).	\$28.84
Kaisen Don Assorted sashimi (10 varieties) over a bed of sushi rice.	\$28.84
Classic-Combo	
ITEM	PRICE
Chicken and Beef Teriyaki Savory combination of chicken and beef in a sweet teriyaki sauce.	\$21.94

ITEM	PRICE
Beef Teriyaki Tempura Sliced beef with teriyaki sauce and lightly battered vegetable tempura.	\$24.08
Chicken Teriyaki Tempura Crispy tempura battered chicken in a sweet teriyaki sauce.	\$21.35
Pork Cutlet Tempura Breaded and deep-fried pork cutlet.	\$24.08
Salmon Teriyaki Tempura Crispy tempura battered salmon in a sweet teriyaki sauce.	\$25.15
Chicken and Salmon Teriyaki Grilled chicken and salmon in a sweet teriyaki sauce.	\$25.15
Classic-Tradition	

ITEM	PRICE
Shrimp and Vegetable Tempura Lightly fried shrimp and vegetables.	\$21.94
Chicken Teriyaki Charbroiled chicken and teriyaki sauce.	\$16.59
Beef Teriyaki Charbroiled beef and teriyaki sauce.	\$21.35
Beef Sukiyaki Thinly sliced beef, vegetables, noodles, tofu, and sukiyaki broth.	\$21.35
Salmon Teriyaki Charbroiled choice-cut salmon and teriyaki sauce.	\$21.35
Pork Cutlet Lightly breaded and fried pork loin and special tonkatsu sauce.	\$20.87

Specialty Roll	
ITEM	PRICE
Shrimp Tempura Roll Lightly battered shrimp tempura, crab, and avocado.	\$16.00
Sunkissed Roll Spicy tuna roll, fresh salmon, and avocado.	\$18.14
Alaskan Roll Baked salmon and California roll.	\$16.95
Rainbow Roll Tuna, salmon, yellowtail, white fish, shrimp, avocado, and California roll.	\$19.80
Cilantro Albacore Roll Shrimp tempura, cream cheese, albacore, crab meat, cilantro vinaigrette, red onion, and soy paper.	\$19.21
Vegas Roll Deep-fried combination of cream cheese, salmon, avocado, and crab.	\$17.07
Albacore Crunch Roll Albacore, crab, shrimp tempura, garlic crunch, and spicy ponzu sauce.	\$19.21
California Tempura Roll Fried California roll and eel sauce.	\$13.86
Baked Crab Hand Roll Baked crab wrapped in soy paper.	\$12.79

ITEM	PRICE
Lava Roll Salmon, cream cheese, spicy tuna, crab, avocado, deep-fried jalapeños, spicy mayonnaise, and eel sauce.	\$20.28
Grilled Shrimp Roll Grilled shrimp, California roll, eel sauce, spicy mayonnaise, lobster mayonnaise, and masago with garlic chip.	\$19.21
Dragon Roll Freshwater eel and California roll.	\$22.42
Lotus on Fire Roll Spicy tuna, lotus root, jalapeños, and California roll.	\$18.14
Dynamite Roll Baked vegetables, crab, scallops, mushrooms, onions, smelt egg, and California roll.	\$14.45
Spicy Tuna Crunch Roll Spicy tuna, tempura crumbs, avocado, and smelt egg.	\$15.52
Spicy Tuna Tempura Roll Tempura-fried spicy tuna, crab, and avocado.	\$16.00
Garlic Asparagus Salmon Asparagus, fresh salmon, crunchy garlic chili oil, and sesame sauce.	\$16.59
Vegetable Tempura Roll Lightly battered onion, sweet potato, asparagus, avocado, and spicy crunch.	\$13.38
Spider Roll Softshell crab, avocado, crab, and smelt egg.	\$19.21
Eel and Avocado Roll Freshwater eel, crab, and avocado.	\$19.53
Rose Roll Lightly battered shrimp tempura, avocado, and spicy tuna.	\$17.07
Kabuki Roll Spicy crunch roll tuna, salmon, yellowtail, spicy albacore, spicy tuna, smelt egg, salmon egg, and crab.	\$20.60
Aladdin Roll Spicy albacore, shrimp tempura, lettuce, and smelt egg.	\$16.95
Tiger Roll Shrimp tempura roll, spicy tuna, and avocado. Served with lemon vinaigrette.	\$19.21
Green Roll Asparagus roll, avocado, and kale sauce.	\$14.93
Hamachi Salmon Roll salmon, asparagus, furikake roll wrapped in yellowtail, served with a truffle spicy ponzu	\$19.21
Lobster Roll baked premium lobster claw meat, smelt egg on california roll with eel sauce	\$20.28
Kimchi Crunch Roll sauteed kimchi in sesame oil, tempura crunch with truffle mayo and flavored seaweed	\$16.00
Salmon Crunch Roll Salmon Tempura, krab, cream cheese, avocado and cucumber with an onion vinaigrette topped with onion crunch and lemon	\$17.66
Truffle Tail Roll yellowtail, green onion, kaiware roll with yellowtail, truffle mayo, lotus and onion chips	\$19.21

Roll

ITEM	PRICE
California Roll Crab mix, avocado, and cucumber rolled in sushi rice with sesame seeds.	\$7.49

ITEM	PRICE
Spicy Tuna Roll Fresh tuna mixed with spicy sauce, wrapped in a roll.	\$9.36
Philadelphia Roll Smoked salmon, cream cheese, and cucumber wrapped in rice.	\$9.58
B.S.C.R Roll Spicy tuna, crab, and cucumber roll.	\$10.43
Salmon Roll Fresh salmon wrapped in a delicate roll.	\$8.83
Tuna Roll Fresh tuna wrapped in a roll.	\$9.36
Yellowtail Roll Fresh yellowtail wrapped in a delicate roll.	\$9.10
Shrimp Roll Succulent shrimp wrapped in a delicate roll.	\$8.03
Vegetable Roll Fresh vegetables wrapped in a roll.	\$7.44
Spicy Albacore Roll Spicy albacore mix rolled in sushi rice with sesame seeds.	\$8.51
Avocado Roll Fresh avocado wrapped in a delicate roll.	\$7.44
Scallop Roll Fresh scallops wrapped in a delicate roll.	\$8.83
Cucumber Roll Fresh cucumber wrapped in a delicate roll.	\$7.44
Salmon Skin Roll Crispy salmon skin wrapped in a delicate roll.	\$8.51
Kimbap egg, bean curd, kanpyo, cucumber, oshinko, sesame oil	\$9.58
Kimchi Roll sauteed kimchi in sesame oil	\$7.44

Sashimi Platter

ITEM	PRICE
Sashimi Omakase Deluxe Fresh selection of raw fish expertly sliced and arranged for a delightful culinary experience.	\$80.25

Sashimi

ITEM	PRICE
Tuna Sashimi Fresh tuna sliced into thin pieces, served raw.	\$17.07
Fatty Yellowtail Sashimi Fresh yellowtail sliced into thin pieces, served raw.	\$20.87
Freshwater Eel Sashimi Fresh, delicate eel sliced into thin pieces, served raw.	\$19.80
Sweet Shrimp Sashimi Fresh shrimp sliced into thin pieces, served raw.	\$26.22

ITEM	PRICE
Salmon Sashimi Fresh salmon sliced into thin pieces, served raw.	\$16.00
Yellowtail Sashimi Fresh and delicate yellowtail sliced into thin pieces.	\$16.59
Albacore Sashimi Fresh albacore served raw and sliced into thin pieces.	\$16.00
Shrimp Sashimi Fresh, raw shrimp sliced into thin pieces.	\$14.93
Octopus Sashimi Fresh, tender octopus sliced into thin pieces.	\$16.59
Krab Sashimi Imitation crab served sashimi-style.	\$12.79
Halibut Sashimi Fresh halibut sliced into thin pieces, served raw.	\$17.66
Scallop Sashimi Fresh scallops sliced into thin pieces, served raw.	\$17.07
Salmon Egg Sashimi Slices of salmon topped with delicate salmon roe, served raw for a traditional Japanese experience.	\$24.56
Smelt Egg Sashimi Delicate sashimi featuring smelt eggs, offering a unique texture and subtle ocean taste.	\$16.00
Egg Sashimi Egg served sashimi-style, without rice.	\$12.79

Sushi

ITEM	PRICE
Salmon Sushi Fresh salmon wrapped in vinegared rice.	\$7.76
Fatty Yellowtail Sushi Fresh yellowtail served as sushi.	\$10.17
Yellowtail Sushi Fresh yellowtail served as sushi.	\$8.03
Tuna Sushi Fresh tuna wrapped in vinegared rice.	\$8.29
Shrimp Sushi Fresh shrimp wrapped in vinegared rice.	\$7.22
Sweet Shrimp Sushi Sweet and succulent shrimp wrapped in sushi rice.	\$12.31
Egg Sushi Japanese omelet on vinegared rice with a nori strip.	\$6.15
Freshwater Eel Sushi Freshwater eel served on vinegared rice.	\$9.58
Albacore Sushi Fresh albacore tuna served as sushi.	\$7.76
Salmon Egg Sushi Salmon roe served on vinegared rice.	\$11.50
Smelt Egg Sushi Fresh smelt eggs wrapped in sushi rice.	\$7.76

ITEM	PRICE
Octopus Sushi Fresh octopus served on vinegared rice.	\$8.03
Krab Sushi Imitation crab served on vinegared rice, wrapped with nori.	\$6.15
Halibut Sushi Fresh halibut wrapped in sushi rice.	\$8.51
Scallop Sushi Fresh scallops wrapped in sushi rice.	\$8.29
Bean Curd Sushi Vinegared rice in bean curd pouch.	\$6.15
Salad	

ITEM	PRICE
House Salad Spring mix, green leaf, cucumber, daikon, kaiware, cherry tomatoes, sesame seeds, and sesame.	\$8.51
Cucumber Salad Julienne cucumber, ponzu sauce, and sesame oil.	\$9.10
Spicy Tuna Salad Spicy tuna, cucumber, daikon, spring mix, ponzu sauce, and sesame oil.	\$16.00
Seaweed Salad Marinated seaweed, sesame oil, and sesame seeds.	\$9.10
Sashimi Salad Tuna, salmon, yellowtail, cucumber, daikon, spring mix, ponzu sauce, and sesame oil.	\$20.28
Salmon Arugula Salad Grilled salmon served with lemon vinaigrette.	\$16.00
Krab Salad Crab, cucumber, and daikon on the top arcadian mix with sesame dressing.	\$15.52
Salmon Skin Salad arcadian mix, cucumber, daikon, crispy salmon skin, bonito flakes, with ponzu sauce	\$16.00

Small Plate-Meat	
ITEM	PRICE
Fried Gyoza Dumplings Beef and vegetable dumplings.	\$9.90
Chicken Wing Karaage Crispy chicken wings and sweet soy sauce.	\$10.65
BBQ Beef Ribs Asian-style marinated BBQ beef ribs.	\$18.73
Sesame Chicken Fried chicken, sesame ginger marinade, and spicy teriyaki sauce.	\$12.79
Grilled Pork Belly Tender pork, jalapenos, and green onion.	\$13.38
Yum Yum Chicken Spicy crispy chicken wings, sweet, sour, and spicy	\$12.31
Yum Yum Chicken Original crispy chicken wings	\$11.24

ITEM	PRICE
Kimchi Gyoza kimchi, pork and vegetable dumplings	\$11.24
Asparagus Beef asparagus wrapped in marinated beef, with ginseng vinaigrette	\$15.52
Small Plate-Seafood	
ITEM	PRICE
Yellowtail Carpaccio Yellowtail, jalapeños, and spicy ponzu sauce.	\$15.52
Fire Cracker Spicy tuna mix, tomatoes, red onion, and wonton chips.	\$14.18
Mixed Tempura Lightly battered, fried shrimps, and vegetables.	\$11.72
Spicy Tuna on Crispy Rice Spicy tuna mix on crisped rice, chives, cilantro, and jalapeños.	\$14.93
Calamari Rings Lightly fried calamari, wasabi mayonnaise, and spicy teriyaki sauce.	\$13.38
Golden Fried Tiger Shrimp Deep-fried tiger shrimp with crispy panko crumbs.	\$12.31
Yellowtail Collar Grilled yellowtail collar and ponzu sauce.	\$18.14
Sashimi Sampler Tuna, salmon, yellowtail, albacore, ama ebi, ikura, and masago.	\$28.84
Salmon Carpaccio Thinly sliced salmon and onion vinaigrette.	\$13.38
Salmon Collar Grilled salmon collar and ponzu sauce.	\$14.45
Takoyaki Savory octopus cakes, nori, truffle mayo, tonkatsu sauce, with bonito flakes	\$9.10
Ika Karaage lightly fried squid served with shichimi truffle mayo	\$11.72
Truffle Tuna Nachos truffle marinated tuna, avocado,tomatoes,masago, and red onions with wonton chips and wasabi mayo	\$18.14
Miso Black Cod pan seared black cod with a sweet miso glaze with fresh ginger	\$18.14
Asari Clams Asari clams sauteed with garlic and butter	\$16.00
Jumbo Scallops with Mushrooms (Small Plate) seared scallops with mushrooms, micro green and lemon vinaigrette	\$17.07
Lunch Premium Bento	
ITEM	PRICE
Kaisen Bento tuna, salmon,yellowtail, egg, krab, shrimp, smelt egg with shrimp and vegetable tempura, edamame, seasonal fruit and che...	\$24.56
Sushi Bento tuna, salmon, yellowtail, albacore, shrimp, 3pcs spicy tuna with shrimp and vegetable tempura, edamame, seasonal fruit,...	\$25.63

ITEM	PRICE
Sashimi Bento tuna, salmon, yellowtail,albacore, egg, shrimp with shrimp and vegetable tempura, edamame,seasonal fruit and chef's spec...	\$26.70
Unagi Bento broiled freshwater eel, shredded egg, avocado, shrimp and vegetable tempura, edamame, seasonal fruit, with chef's specia...	\$27.77
Lunch-Sushi Combo	
ITEM	PRICE
Lunch Sushi Moriawase Tuna, salmon, yellowtail, shrimp, and albacore with California or spicy tuna roll (6 pcs).	\$20.87
Lunch Kaisen Don Assorted sashimi (7 varieties) and sushi rice.	\$20.87
Lunch-Deluxe	
ITEM	PRICE
Kabuki Deluxe Chicken teriyaki, BBQ beef ribs, shrimp and vegetable tempura, and California roll (3 pcs).	\$22.42
Ninja Deluxe Chicken teriyaki, shrimp and vegetable tempura, and California roll (3 pcs).	\$18.73
Samurai Deluxe Chicken teriyaki, beef teriyaki, shrimp and vegetable tempura, and California roll (3 pcs).	\$20.28
Lunch-Combo	
ITEM	PRICE
Lunch Chicken and Salmon Teriyaki	\$18.14
Lunch CHICKEN and BEEF TERIYAKI	\$18.14
Lunch Salmon Teriyaki Tempura Salmon tempura in a sweet teriyaki sauce.	\$19.21
Lunch Beef Teriyaki Tempura Tender beef in a sweet teriyaki sauce, served with crispy tempura.	\$18.73
Lunch Cutlet Tempura Breaded and deep-fried cutlet served with a side.	\$18.73
Lunch Chicken Teriyaki Tempura Crispy tempura chicken in a sweet teriyaki sauce.	\$17.66
Lunch-Special	
ITEM	PRICE
Lunch Salmon Teriyaki Charbroiled choice-cut salmon and teriyaki sauce.	\$18.14
Lunch Shrimp and Vegetable Tempura Lightly fried shrimp and vegetables.	\$17.66
Lunch Cutlet Lighty breaded and fried pork loin and special tonkotsu sauce.	\$17.66
Lunch Beef Sukiyaki Thinly sliced beef, vegetables, noodles, tofu, and sukiyaki broth.	\$18.14

ITEM	PRICE
Lunch Beef Teriyaki Charbroiled beef and teriyaki sauce.	\$18.14
Lunch Chicken Teriyaki Charbroiled chicken and teriyaki sauce.	\$14.93