

KITCHEN Menu

ALACARTE

Gyoza	Japanese pot stickers with pork (6pcs)	7.50
Ohitashi	Boiled Spinach topped with shredded dried bonito	7.00
Sunomono	Japanese Salad (Cucumber and Seaweed)	6.50
Seaweed Salad	Sesame Seasoned Seaweed Mix	11.50
Green Salad	Spring Mix with Fruit	10.00
Edamame	Boiled Soybeans	4.25
Tsukemono	Assorted Pickles	8.50
Chawan Mushi	Steamed Egg Custard	10.00
Cha-Soba	Buckwheat noodle (Cold)	12.00
Rice	Stemed Rice	3.50
Miso Soup	Tofu, Seaweed, and Green Onion	3.50

DEEP FRIED

Shrimp Tempura	Two Butter Fried Shrimp & Vegetables	13.00
Vegetable Tempura	Butter Fried Mixed Vegetables	10.50
Agedashi Tofu	Deep Fried Tofu	9.50
Kaki	Fried Oysters with Breadcrumbs	10.50
Soft Shell Crab	Deep-fried soft-shell crab with Ponzu Sauce	12.00
Nasu-Dengaku	Deep Fried Egg Plant with Miso Sauce	10.00
Potato Croquettes	Deep -Fried breaded mashed potato(3pics)	8.00

* 4% Credit Card processing Fee is applied to your Bill. Cash Discount We now provide a discount to pay with Cash by giving a 4.00% immediate discount on the Card Processing Fee.

ENTREE

DEEP FRIED

Tempura Dinner	Three Batter Fried Shrimp and Vegetables	22.00
Vegetable Tempura Dinner	Batter Fried mixed Vegetables	20.00
Tonkatsu Dinner	Deep Fried Black Pork tenderloin with Bread Crumbs	23.00

SIZLING

Ginger Beef	Sliced Beef cooked with ginger sauce	24.00
Beef Teriyaki	Sliced Rib Eye Steak with Kirala's Teriyaki & Ponzu Sauce	27.00
Chicken Teriyaki	Grilled Air Chilled Chicken with Kirala's Teriyaki Sauce	21.50

Grill

Salmon Teriyaki	Grilled Fresh Salmon with Kirala's Teriyaki Sauce	23.00
Saba Shioyaki	Grilled yellow tail fillet with Kirala's teriyaki sauce	20.00
Unaju	Cooked Fresh Water Eel Over Rice with Special Sauce	26.50

NOODLES

Nabeyaki-Udon	Hot noodle in soup, topped with poached egg, shrimp tempura and vegetables	19.00
Seafood Yaki-Udon	Sautéed Seafood & Vegetables Over stir Fried Noodles	20.50

SUSHI Menu

Sushi Dinner

Sushi Dinner	Seven assorted nigiri sushi and spicy Tuna Roll	29.00
Deluxe Sushi Dinner	Nine assorted Nigiri Sushi and Tekka Roll	39.00
Chirashi Dinner	Assorted raw, Cooked Seafood & Vegetables over sushi Rice	34.50
Tekka Don Dinner	Sliced Raw Tuna & Vegetables Over Sushi Rice	34.50
Hosomaki Dinner	Three Kinds of Roll (Tekka, Kappa, and Oshinko)	21.00
Inari Dinner	Sushi Rice Stuffed in Sweet Fried Bean Curd	16.00

Sashimi Dinner

Sashimi Dinner	Fresh Sliced Red Tuna and Albacore Tuna (10pcs)	32.00
Deluxe Sashimi Dinner	Five Kinds of Fresh Sliced Raw Fish (15pcs) (Tuna, Seared tuna, Salmon, Albacore, and Yellow Tail)	41.00

Sashimi (5pcs)

Maguro Tuna	17.75	Sake Salmon	17.75
Albacore White Tuna	17.75	Hamachi Yellow Tail	17.75
Tataki Seared Albacore / Seared Salmon		with Ponzu Sauce	18.50

Nigiri (2pcs)

Maguro Tuna	8.25	Uni Sea Urchin	18.25	Hotate Scallop	8.25
sake Salmon	8.25	Amaebi Sweet Shrimp (with Fried Head)	20.25	Red Crab	8.75
Albacore White Tuna	8.25	Hokki surf Clam	7.25	Suzuki Sea Bass	7.75
Hamachi Yellow Tail	8.25	Ika Squid	7.25	Hirame Halibut	9.75
Unagi Water Eel	9.25	Tako Boiled Octopus	7.75	Saba Mackerel	7.75
Ebi Shrimp(Cooked)	6.75	Tamago Egg	7.25	Kanpachi	8.75
Ikura Salmon Roe(Cured)	9.25	Tai Red Snapper	8.75	Baby Tako	8.25
Tobiko Flying Fish Roe	8.25			Aji Spanish Mackerel	8.75
Inari	5.25				

Hosomaki Seaweed out side roll

Tekka Tuna 8.25

Sake Salmon 8.25

Spicy Tuna 8.25

Salmon & Avocado 8.75

Unagi & Avocado Eel & Avocado 8.75

Negihama Yellow Tail & Green Onion 8.75

Tuna & Avocado 10.75

California Crab & Avocado 10.50

Veg Roll

Kappa Cucumber 7.25

Avocado 7.25

Shitake Shiitake Mushroom 7.25

In-Side-Out Roll with Tobiko

California Roll Crab, Avocado 13.00

Rock'n Roll Eel, Yellow Tail, Avocado with Tobiko outside 12.00

Spicy Crab Roll Spicy Crab, Asparagus Tempura with Tobiko outside 13.50

Rainbow Roll Crab, Avocado, Tobiko with Four Kinds of Fish on the outside 21.00

Caterpillar Roll Crab, Avocado, Tobiko with Eel, Avocado on the outside 21.00

Dragon Roll Shrimp Tempura with Eel, Avocado on the outside 21.00

Shrimp Tempura Roll Shrimp Tempura, Avocado, Cucumber with Tobiko outside 14.00

Spider Roll soft shell Crab, Avocado, Cucumber, Mayonnaise with Tobiko outside

18.00

*We are pleased to offer a Robata Special every day. Kindly inquire with our server for further details, please.

Robata Menu

Chicken

Negima

with Green Onion

6.50

Teba

Wings

5.50

Stuffed Mushroom

ground Chicken Stuffed in Mushroom

7.25

Beef & Pork

Asparagus Beef

8.50

Asparagus Bacon

8.00

Baby Back Ribs

Pork Ribs (4pcs)

16.00

Lamb Chop

16.00

Seafood

Scallop

Cream Sauce on top

10.00

Baby Lobster Tail

Cream Sauce on top

Ask for the price

Hamachi Kama

Yellow Tail Collar

Ask for the price

Ika Sugata

Whole Squid with Cream Sauce

17.00

Gindara

Home Miso Marinated Black Cod

17.50

Salmon

Home Miso Marinated Salmon

14.00

Vegetables

Corn

With Butter

4.75

Shishito

Japanese Bell Pepper with Fish Bonito Flakes

4.75

Shitake Mushroom

With Butter

7.25

Beer

	Small	Large
Draft Sapporo	6.25	9.00
Draft Asahi	6.75	9.50
Draft Kirin	6.75	9.00
Sapporo (Bottle)	5.25	9.00
Kirin (Bottle)	5.25	9.25

House Sake

Sho-Chiku-Bai Local	
Small	Large
\$5.50	\$10.00

Cold Sake

Organic Nama(300ml) / Glass 13.50	16.50	Shochiku -Bai Nigori (Unfiltered)	13.50
Ginjo Hana (300ml)	15.25	Plum Wine	9.75
Kikumasa Taru(300ml)	14.25		

White Wine

	Glass	Bottle
Rodney Strong (Chardonnay, Sonoma County)	12.00	35.00
Kim Crawford (Sauvignon Blanc, New Zealand)	11.50	32.00

Red Wine

	Glass	Bottle
Davis Bynum (Pinot Noir, Russian River)	13.50	44.00
Robert Mondavi (Cabernet Sauvignon, Napa)	14.50	45.00

Soft Drink

Coke, Diet, Coke, and 7up	3.25
Yuzu / Plum Soda	3.25
Sparkling Water	3.25

Desert

Mochi Ice (Vanilla, Chocolate, Mango)	4.25
Green Tea Ice (w/Azuki Bean)	6.75 /7.50
Lychee Ice	6.75

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