

CASH payments qualify for a discount.

Gluten free items marked as Δ

Vegetarian items marked as ∞

*** 18% service charge will be added to parties of 8 or more.

KITCHEN Menu

ALACARTE

Δ∞	Ohitashi	Boiled Spinach topped with shredded dried bonito	7.75
Δ∞	Sunomono	Japanese Salad (Cucumber and Seaweed)	7.25
Δ∞	Seaweed Salad	Sesame Seasoned Seaweed Mix	12.50
∞	Green Salad	Spring Mix with avocado	10.75
Δ∞	Edamame	Boiled Soybeans	5.00
	Gyoza	Japanese pot stickers with pork (6pcs)	8.75
∞	Vegetable Gyoza	Japanese pot stickers with veg (6pcs)	7.75
Δ∞	Tsukemono	Assorted Pickles	9.25
∞	Chawan Mushi	Steamed Egg Custard with chicken, shrimp, fishcake & mushroom **takes a while to get ready	11.00
∞	Cha-Soba	Buckwheat noodle (Cold)	13.00
		Miso Soup 3.75	Rice 3.75

DEEP FRIED

	Shrimp Tempura	Two Butter Fried Shrimps & Vegetables	14.50
∞	Vegetable Tempura	Butter Fried Mixed Vegetables	11.75
Δ	Agedashi Tofu	Deep Fried Tofu	10.75
	Kaki	Fried Oysters with Breadcrumbs	11.50
Δ	Soft Shell Crab	Deep-fried soft-shell crab with Ponzu Sauce	13.00
Δ	Nasu-Dengaku	Deep Fried Egg Plant with Miso Sauce	11.00

All dinner includes miso soup and rice except nabemono and nabeyaki udon.

*Miso soup can be upgraded to clam miso with additional charge. **subject to availability.*

ENTRÉE

DEEP FRIED

Tempura Dinner	Three Batter Fried Shrimp and Vegetables	23.75
∞ Vegetable Tempura	Dinner Batter Fried mixed Vegetables	22.00
Tonkatsu Dinner	Deep Fried Black Pork tenderloin with Bread Crumbs	25.25

SIZZLING

Δ Ginger Beef	Sliced Beef cooked with ginger sauce (**not sizzling**)	25.75
Δ Beef Teriyaki	Sliced Rib Eye Steak with Kirala's Teriyaki & Ponzu Sauce	28.25
Δ Chicken Teriyaki	Grilled Air Chilled Chicken with Kirala's Teriyaki Sauce	25.25

Grill

Δ Salmon Teriyaki	Grilled Fresh Salmon with Kirala's Teriyaki Sauce	25.25
Δ Saba Shioyaki	Grilled Home Marinated Mackerel	22.00
Δ Unaju	Cooked Fresh Water Eel Over Rice with Special Sauce	28.25

Nabemono

Yosenabe Dinner	Assorted Seafood & Vegetable cooked in Fish broth	26.00
Δ Sukiyaki Dinner	Sliced Beef & Vegetables cooked in Kirala special Sauce	26.00

NOODLES

Nabeyaki-Udon Hot noodle in soup, topped with poached egg, shrimp tempura and vegetables
23.00

Seafood Yaki-Udon Sautéed Seafood & Vegetables Over stir Fried Noodles 23.00

*All sushi items are gluten free. *Except Shrimp Tempura Roll, Spicy Crab, and Unagi*

SUSHI Menu

Sushi Dinner (Miso soup included)

Sushi Dinner	Seven assorted nigiri sushi and spicy Tuna Roll	30.75
Deluxe Sushi Dinner	Nine assorted Nigiri Sushi and Tekka Roll	41.75
Chirashi Dinner	Assorted raw, Cooked Seafood & Vegetables over sushi rice	36.75
Tekka Don Dinner	Sliced Raw Tuna & Vegetables Over Sushi Rice	36.25
Hosomaki Dinner	Three Kinds of Roll (Tekka, Kappa, and Oshinko)	22.00

***Veggie option also available for hosomaki.

Sashimi Dinner (rice and miso soup included)

Sashimi Dinner	Fresh Sliced Red Tuna and Albacore Tuna (10pcs)	33.50
Deluxe Sashimi Dinner	Five Kinds of Fresh Sliced Raw Fish (15pcs)	45.00
	(Tuna, Seared tuna, Salmon, Albacore, and Yellow Tail)	

Sashimi (5pcs)

Maguro Tuna	18.75	Sake Salmon	18.75
Albacore White Tuna	18.75	Hamachi Yellow Tail	18.75

Nigiri (2 Pcs)

Maguro Tuna	8.75	Uni SeaUrchin	19.00	Hotate Scallop	8.75
Sake Salmon	8.75	Amaebi SweetShrimp	18.00	RedCrab	9.25
Albacore White Tuna	8.75	with Friedhead			
Hamachi Yellow Tail	8.75	Ika Squid	7.50	Hirame Halibut	10.25
Unagi Water Eel	9.75	Tako BoiledOctopus	8.00	Saba Mackerel	8.25
Ebi Shrimp(cooked)	7.00	Tamago Egg	7.50	Kanpachi Amberjack	9.25
Ikura SalmonRoe(cured)	9.75	Tai Red Snapper	9.25	BabyTako	8.75
Tobiko Flying Fish Roe	8.75	Inari Tofu Skin	5.50	Kani Crab/Mayo	9.00

All sushi items are gluten free.

**Except Shrimp Tempura Roll, Spicy Crab, and Unagi*

Hosomaki Seaweed out side roll

<i>Tekkamaki</i>	<i>Tuna</i>	<i>8.75</i>	<i>Veg Roll</i>	
<i>Sakemaki</i>	<i>Salmon</i>	<i>8.75</i>	<i>Kappa Cucumber</i>	<i>7.50</i>
<i>Spicy Tuna</i>		<i>8.75</i>	<i>Avocado</i>	<i>7.50</i>
<i>Salmon & Avocado</i>		<i>9.25</i>	<i>Shitake Mushroom</i>	<i>7.50</i>
<i>Tuna & Avocado</i>		<i>11.25</i>	<i>Oshinko (Pickled Daikon Radhish)</i>	<i>7.50</i>
<i>Unagi & Avocado</i>	<i>(Eel & Avocado)</i>	<i>9.25</i>		
<i>Negihama</i>	<i>(Yellow Tail & Green Onion)</i>	<i>11.25</i>		
<i>California</i>	<i>(Real Crab and Avocado)</i>	<i>12.00</i>		

Hand roll lovers

*Hand rolls are available
on requests.*

In - Side - Out Roll With Tobiko

<i>California Roll</i>	<i>Real Crab, Avocado with Tobiko outside</i>	<i>15.00</i>
<i>Rock n Roll</i>	<i>Eel, Yellow Tail, Avocado with tobiko outside</i>	<i>13.00</i>
<i>Spicy Crab Roll</i>	<i>Spicy Crab, Asparagus Tempura with Tobiko outside</i>	<i>15.25</i>
<i>Rainbow Roll</i>	<i>Real Crab, Avocado, Tobiko with Four Kinds of Fish on the outside</i>	<i>24.00</i>
<i>Caterpillar Roll</i>	<i>Real Crab, Avocado, Eel, Avocado on the outside</i>	<i>22.50</i>
<i>Dragon Roll</i>	<i>Shrimp Tempura with Eel, Avocado on the outside</i>	<i>22.50</i>
<i>Shrimp Tempura Roll</i>	<i>Shrimp Tempura, Avocado, Cucumber with Tobiko outside</i>	<i>14.75</i>
<i>Spider Roll</i>	<i>Soft Shell Crab, Avocado, Cucumber with Tobiko outside</i>	<i>19.25</i>

Robata Menu

Chicken

<i>Negima</i>	<i>with Green Onion</i>	7.25
Δ <i>Teba</i>	<i>Wings</i>	6.25
<i>Shiso chicken</i>	<i>Chicken Wrapped in Shiso leaf</i>	7.85
<i>Stuffed Mushroom</i>	<i>Ground Chicken Stuffed in Mushroom</i>	8.00

Beef & Pork

Δ <i>Asparagus Beef</i>		9.50
Δ <i>Asparagus Bacon</i>		9.00
<i>Baby Back Ribs</i>	<i>Pork Ribs (4pcs) **takes a while to get ready</i>	17.25
<i>Lamb Chop</i>		17.25
<i>Grilled Short Ribs</i>	<i>USAD Kansas City Stake with Teriyaki Sauce</i>	19.00

Seafood

Δ <i>Scallop</i>	<i>Lightly cooked with butter</i>	11.50
Δ <i>Hamachi Kama</i>	<i>Yellow Tail Collar **takes a while to get ready</i>	21.00 - 28.25
Δ <i>Ika Sugata</i>	<i>Whole Squid with Cream Sauce</i>	18.25
Δ <i>Gindara</i>	<i>Home Miso Marinated Black Cod</i>	18.75
Δ <i>Salmon</i>	<i>Home Miso Marinated Salmon</i>	15.00

Vegetables

Δ∞ <i>Corn</i>	<i>With Butter</i>	5.50
Δ∞ <i>Shishito</i>	<i>Japanese Bell Pepper with Fish Bonito Flakes</i>	5.50
Δ∞ <i>Shitake Mushroom</i>	<i>With Butter</i>	8.00

Beer

House Sake (Hot)

Small(300ml)/Large(500ml)

Sho-Chiku Bai Local

Draft Sapporo 6.60 9.75

<i>Draft Asahi</i>	7.25	10.25	<i>Small</i>	<i>Large</i>
<i>Draft Kirin</i>	7.25	9.75	5.75	10.50
<i>Sapporo(Bottle)</i>	6.00(355ml)	9.75(600ml)	(140ml)	(250ml)
<i>Kirin(Bottle)</i>	5.60(355ml)	9.75(600ml)		
<i>Asahi Zero(0%alc.)(330ml)</i>	4.00			

Cold Sake(300ml)

Premiumn Sake Menu Also Available

<i>Organic Nama (Balanced Flavor, Fruity & Fresh Taste)</i>	17.75	<i>Plum Wine</i>	10.25
<i>Ginjo Hana (Med. Sweet 50%polished Rich & Fruity)</i>	16.75	<i>Nigori(375ml)</i>	
<i>Kikumasa Taru (Dry, 70%polished Smooth Crisp Taste)</i>	15.60	(Unfiltered, Cloudy, Sweet)	
<i>Tokubetsu Junmai (Dry, 60%polished Smooth Texture)</i>	12.50	<i>Bottle(14.00)/Glass(7.25)</i>	

White Wine

	<i>Glass</i>	<i>Bottle</i>
<i>Rodney Strong</i>	12.75	36.50
(Chardonnay, Sonoma County)		
<i>Kim Crawford</i>	12.25	34.25
(Sauvignon Blanc, New Zealand)		

Red Wine

	<i>Glass</i>	<i>Bottle</i>
<i>Davis Bynam</i>	14.50	43.50
(Pinot Noir, Russian River)		
<i>Unshackled</i>	15.25	44.70
(Cabernet Sauvignon)		

Soft Drink

<i>Coke, Diet Coke or 7up</i>	3.50
<i>Yuzu Soda or Plum Soda</i>	3.75
<i>Sparkling Water</i>	3.50
<i>Ramune (Original/Lychee)</i>	3.75

Desert

<i>Mochi Ice Cream (Vanilla, Chocolate, Mango)</i>	
**1Pc per order	4.75
<i>Green Tea Ice Cream (W/Azuki Beans)</i>	
	7.25/8.00
<i>Lychee Ice Cream</i>	7.25