

Special Cold dish

Ahi Waka Chips...15.00
Mix ahi sashimi and avocado in chile sauce and Jalopenor pepper served with cruch chips

Hamach ceivich...9.00
Hamach sashimi, asian harb, cucumber, tomato mix in ceivich sauce.

Hottate with Yuju dressing...12.00
Scallop from hokkaido Japan with yuju dressing - japanese lime

Shiromi Usuzukuri (Whitefish)...14.00
Thin slice whitefish sashimi with ponzu sauce

Kampach New Style Sashimi...13.00
On thin slice Kampach sashimi hot seasoned oil mixture is pour on top to create a new flavor of Sashimi

Seafood Ceviche...14.00
Mix seafood is lightly marinated with our version of Ceviche dressing

Yellowtail Sashimi with Jalapeno Dressing...12.00
Touch of Japanese QP mayo with chile sauce and Japlapenor dressing on top

Monkfish Pate with Caviar...9.00
Steamed monkfish liver with mustard miso sauce and wasabi marinated tobiko roe

Ahi Carpaccio...12.00
Thin slice of Hawaiian ahi sashimi with bonito seasoning and wasabi aioli dressing then top with scallion and smelt roe

Special Salad

Blondy Salad...15.00
Cartoonist Dean Young's favorite Salad: fresh chef choice sashimi with spicy ginger dressing

Escolar and Salmon with Baby Arugular ...13.00
Avocado , grape, mango ,baby Arugular salad , top with Escolar and salmon sashimi marinated in creamy wasabi yuju sauce

Geso Tempura with Cucumber Salad...11.00
Crispy fried Japanese squid served on top of mix asian harb cucumber salad

Sunomono...8.00
Cucumber, wakame seaweed salad and crab, shrimp, squid salad served with sweet Japanese vinaigrette dressing

Hiyashi wakame...6.00
Seasoned seaweed salad

Soup

Miso Soup...3.00
Traditional soy bean paste soup with scallion, seaweed and tofu

Japanese Onion Soup...3.00
Chicken and beef broth clear woup with mushroom and scallion

Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish Or Eggs May Increase The Consumer's Risk Of Food borne Illness. Any Party 6 persons or more 18% Gratuity will be added.

Main Entrees

(Served with Soup , rice and mix vegetable)

Broiled chicken with Teriyaki Sauce or Spicy carlic sauce...20.00

Steamed Chilean seabass with black bean miso sauce...25.00

China Town Flounder...24.00
Whole baby flounder from Boston is crispy fried and served with garlic chile sauce

Ocean Eleven...28.00
Fresh white meat fish is stuffed with scallop , and spicy conch then steamed and served with our version of Vodka sauce

Tenderloin of beef with teriyaki sauce...29.00

Surf & Turf...39.00
Tenderloin of beef tataki is topped with wok stirfried Maine Lobster with lightly spicy garlic vodka sauce

Tempura Dinner Platter...21.00
Lightly fried prawns and mix vegetables

Special Hot dish

Soft shell Crab Tempura...8.00
Lightly tempura fried whole soft shell crab served with kiku Ponzu sauce

Jumbo Tiger Prawn Tempura...9.00
Tempura prawn with crispy thin noodle served with black bean teriyaki sauce

Chilean Seabass...14.00
Wok stir fried with onion, green pepper with garlic black bean sauce

Walu A La Vodka...16.00
Pan seared Walu - white tuna from Hawaii is topped with our vodka sauce with fresh oyster mushroom

Gyoza...7.00
Japanese style Pan seared pork and vegetalbe dumpling

Mool Man Do...7.00
Steamed dumpling with special vinegarat dressing : my childhood favorite dish my record I had 52 peices

Maine Lobster with Yuju Sauce...21.00
Wok stir fried sweet losbster from Maine with yuju chile sauce

Sushi Crostini Pizza...13.00
Crispy tortilla, spicityuna and scallop topping is lightly broiled and topped with micro greens, salmon roe and drizzled with sweet soy reduction

Sushi and Sashimi

(served with soup)

Kiku Sushi dinner Platter...28.00
Ten peices of chef's choice nigiri sushi and tuna roll or spicy tuna roll

Sahimi Platter...35.00
Assortment of freshest sashimi platter

Sushi and Sashimi Platter...38.00
5 kind of freshest chef's choice sashimi and eight pieces of nigiri sushi and Japanese pickle roll

KIKU sushi platter for two...64.00
Experience our most popular menu item collection: includes ahi carpaccio, Godzilla roll, spicy tuna or tuna roll, ten pieces of chef's choice nigiri sushi and cruch eel roll or Mt. fuji roll.