

KA SUSHI
RESTAURANT & BAR

DINNER MENU

soups & greens

miso soup seaweed, tofu, green onions	3
snow crab miso soup snow crab, seaweed, tofu, green onions	5
edamame poached green soy beans & kosher salt	4
spicy edamame sauteed green soy beans & spicy chili oil	5
seaweed salad sesame seeds, chili & lime	4
kale salad kale, red onions, celery & sanbaizu	6
ka salad fresh assorted seaweed, cucumber, onions & sesame chili vinaigrette	7
caesar salad romaine, mackerel, fried tofu, candied bacon, parmesan & ka dressing	9

agemono fried

brussel sprouts balsamic & fried leeks	7
chocolate shrimp white chocolate, leche & lime zest	12
tempura shrimp appetizer (3) tempura shrimp, sesame leaf, onion & tempura sauce	7
pickled okra tempura pickled okra & miso cream	4
tomorokoshi sweet corn, dashi cream & lime chili	5
miso eggplant eggplant medallions & miso glaze	5
tempura vegetable seasonal vegetables & tempura sauce	5
agedashi tofu silken tofu, bonito & tempura sauce	6
chicken karaage basil, jalapeno, kewpie & togarashi	7

yakimono grilled

negimaki ribeye, teriyaki, green onions & avocado	13
shishito peppers soy glaze & sesame seeds	5
chicken hearts shiso mint, green onions & walnuts	4
yakitori chicken, teriyaki, masago crunch & garlic chips	5
beef tongue pickled apples & wasabi sauce	6
ika whole grilled squid & spicy chili miso	11

hot dishes

saba shio grilled norwegian mackerel	8
dashi pork belly pork belly, asparagus & bonito	12
hamachi don smoked yellowtail rice bowl, bonito, furikake, sambal butter & poached egg	13
kakuni dashi braised pork belly rice bowl, furikake, miso butter & poached egg	13
mushroom risotto shiitake, short grain rice, dashi & parmesan	13
curry scallops hokaido scallops, curry cauliflower, candied bacon & crispy kale	16
wagyu steak short rib, cauliflower puree & roasted seasonal vegetables	15
whole fried fish seasonal white fish, spicy ponzu & kale salad	28

hot rock

served with jalapeno unagi sauce, ka dressing & butter	
assorted mushrooms	9
beef tongue	12
escolar	12
hokkaido scallop	15
wagyu	16
lobster add quail egg +2	26

noodles

lobster ramen lobster, white miso lobster broth, brussel sprouts, poached egg, corn, green onions & garlic oil	16
oxtail ramen oxtail, curry coconut duck broth, poached egg, corn, cilantro & garlic oil	14
green tea soba green tea soba noodles, poached egg, dashi soy & furikake	9

cold dishes

hamachi chili yellowtail, citrus ponzu & pickled thai peppers	14
kampachi ceviche amberjack, cucumber peach salsa & lotus root	16
shiso salmon salmon, green apples, pickled cherries, shiso mint & saffron salt	11
balsamic tuna tuna, avocado, lime supreme, balsamic, leeks & rice chips	13
wagyu tartare short rib, banana wasabi & jalapeno salt	13
truffle snapper japanese snapper, orange reduction, truffle ponzu, celery & soy tobiko	14
lobster ceviche lobster, citrus, jalapeno, cilantro & shrimp chips	15

specialty rolls

yellow rose	13
yellowtail, spicy tuna, shiso mint, yuzu tobiko, thai chili sauce & sesame seeds	
miss piggy	12
pork belly, daikon, pickled apples, miso, chili peanut sauce, kaiware & sesame seeds	
cucumber jack	14
pepper tuna, salmon, jackfruit, cucumber, cilantro, citrus & truffle oil *riceless	
kush	15
smoked salmon & escolar, jalapeno cream, tempura asparagus, avocado, green chili vinaigrette, habanero masago, eel sauce & soy paper *riceless	
deep sea	15
spicy salmon, white fish, cucumber, soy tobiko, shiso mint & sanbaizu	
pot of gold	18
snow crab, assorted fish, cucumber, avocado & yuzu tobiko	
sweet potato	7
crispy sweet potato, ginger apple slaw, balsamic & sesame seeds	
pickled	8
radish, onion, cucumber, yamagobo, kaiware, ginger mayo & sesame seeds	
captain crunch	11
spicy tuna, cucumber, crispy onions, celery, masago crunch, sanbaizu & sesame seeds	
caterpillar	11
fresh water eel, cucumber, avocado, eel sauce & sesame seeds	
shaggy	12
shrimp tempura, cucumber, kani kama, spicy mayo & eel sauce	

classic rolls

snow crab california	10
snow crab, cucumber, avocado & sesame seeds	
spider	8
soft shell crab, cucumber, masago, kaiware & spicy mayo	
shrimp tempura	7
shrimp tempura, cucumber, masago, kaiware & spicy mayo	
california	6
kani kama, cucumber, avocado & sesame seeds	
philadelphia	7
smoked salmon, cream cheese, avocado & sesame seeds	
spicy tuna	7
spicy tuna, cucumber & togarashi	
spicy salmon	7
spicy salmon, cucumber & togarashi	
spicy yellowtail	7
spicy yellowtail, cucumber & togarashi	
cucumber	4
cucumber & sesame seeds	
avocado	5
avocado & sesame seeds	

chef's selection

nigiri 30
ten pieces of chef's selection nigiri

sashimi 35
twenty pieces of chef's selection sashimi

signature nigiri

2 pcs per order

lobster robusuta 10
truffle mousse, soy tobiko & celery

tuna maguro 7
balsamic reduction & leeks

yellowtail hamachi 7
pickled thai peppers & ponzu

seared salmon sake 6
tomato miso, sliced tomato & cream

seared escolar 7
sanbaizu & soy tobiko

japanese snapper madai 7
orange reduction, soy tobiko & celery

wagyu 9
pickled wasabi & ponzu

sea urchin uni mkt
truffle salt & truffle oil

foie gras mkt
cherry reduction, ohba & saffron salt

(2pcs) nigiri / sashimi

tuna maguro 6/10

tuna belly o-toro mkt

pepper tuna 7/11

yellowtail hamachi 6/10

smoked yellowtail 7/11

salmon sake 5/8

salmon belly sake toro 6/10

smoked salmon 6/10

escolar 5/8

smoked escolar 6/10

mackerel saba 5/8

smoked mackerel 6/10

japanese snapper madai 6/10

flounder hirame 5/8

amberjack kampachi 6/10

octopus tako 5/8

fresh water eel unagi 6/9

sea urchin uni mkt

salmon roe ikura 4/7

smelt roe masago 3/5

habanero masago 4/6

yuzu tobiko 4/6

soy tobiko 4/6

shrimp ebi 5/7

sweet shrimp ama ebi 9/13

whole scallop hotate 7/10

chopped scallop hotate 6/9

snow crab zuwagani 9/13

krab kani kama 4/5

quail egg 4/6

pickled daikon takuan 3/-

eggplant nasu 4/-

daikon sprout kaiware 4/-

avocado 3/-

asparagus 3/-