### Cocktails & Drinks

**Classic Cocktails $6.95**

- **Sake Cosmo**, our house specialty drink blended with Rum, Almond Liquor, and Pineapple Juice
- **Chi Chi** Tropical touch with Vodka, Coconut Cream, and Pineapple Juice
- **Pina Colada** Traditional Island blend of Rum, Coconut Cream, and Pineapple Juice
- **Strawberry Colada** Traditional Island blend of Rum, Coconut Cream, and Strawberry mix
- **Mai Tai** Our most exotic Polynesian drink with Rum and Fruit Juices
- **Scorpion** Special touch of Rum, Brandy, and Fruit Juices
- **Blue Moon** Beautiful drink with Rum, Blue Curacao and Fruit Juices
- **Strawberry Daiquiri or Margarita** Straw drink with Rum or Tequila
- **Long Island Iced Tea** our special version of rum, vodka, gin, tequila, triple sec, lemon juice and coke

**Contemporary Cocktails $6.95**

- **Peach Pit shochu**, peach schnapps, orange juice and grenadine
- **Samurai shochu**, melon liqueur, pineapple juice and cranberry juice
- **Tsunami shochu**, pineapple juice and grenadine
- **Sake Margarita** (strawberry sake Margarita) sake, (strawberry mix), triple sec, lime juice mixed on the rock or blended with ice
- **California Iced Tea** sake, shochu, plum wine, lemon, juice and coke
- **Plum Grapefruit** plum wine and grapefruit juice on the rock
- **Sake Alexander sake, mint and lemon juice**
- **Electric Lemonade** shochu, blue curacao and lemonade
- **Mango Tango** shochu and mango juice
- **Mizunori** in Malibu midori, malibu rum and peach juice
- **Mejito light rum**, crushed mint leaves, lime juice, lemon juice and club soda

### Sushi & Rolls

**Kabuki Sushi (50% Off)**

- **Tuna Murogo**...2.48
- **Salmon Sake**...2.98
- **Yellow Tail Hamachi**...2.98
- **Halibut Hirame**...2.98
- **Japanese Snapper**...2.98
- **Mackerel Saba**...2.98
- **Shrimp Ebi**...2.98
- **Crab Kani**...2.98
- **Octopus Tako**...2.98
- **Squid ikura**...2.98
- **Scallop Kosashira**...2.98
- **Smelt Egg Masago**...2.98
- **Egg Tamago**...2.98
- **Sea Eel Anago**...2.98
- **Bean Curd Juran**...2.98
- **Lightly fried calamari**...2.98
- **Baked Salmon on California Roll**...2.98
- **Lotus Roll**...2.98
- **Kabuki Seared, served with Ponzu sauce**...2.48

**Kabuki Rolls (50% Off)**

- **Tuna Roll**...2.98
- **Spicy Tuna Roll**...2.98
- **Spicy Albacore Roll**...2.98
- **Salmon Roll**...2.98
- **Salmon Skin Roll**...2.98
- **Yellow Tail Roll**...3.48
- **Shrimp Roll**...2.98
- **Crab Roll**...2.98
- **Octopus Roll**...2.98
- **California Roll**...2.98
- **California Roll avocado, crab**...2.98
- **Scallop Roll**...2.98
- **Cucumber Sea Eel Roll**...2.98
- **Asparagus Roll**...2.98
- **Cucumber Roll**...2.98

**Premium Sushi & Chef's Special**

- **Fatty Yellow Tail Toro Hamachi**...5.95
- **Giants Calm Mirugai**...6.95
- **Fatty Tuna Toro**...9.95
- **Sea Urchin Uni**...6.95
- **Salmon Egg Roll**...4.50
- **Fresh Water Eel Unagi**...4.50
- **Sweet Shrimp Ama Ebi**...6.95
- **King Crab tara-ban kalbi**...7.95
- **Rainbow Roll**...8.95
- **Spicy Tuna Roll**...3.95
- **Cranberry, Avocado, Smelt Egg**...3.95
- **Bake Roll**...9.95
- **Dr. Shemp Roll**...9.95
- **Dr. Shemp Roll**...9.95
- **King Crab Roll Sushi, Salmon, Yellow Tail, Crab, Avocado inside**...7.95
- **Shrimp Tempura Roll Shrimp Tempura, Crab, Avocado inside**...8.95
- **Tempura California Roll**...9.95
- **Tempura California Roll Lightly fried seaweed outside**...8.95
- **Spicy Tuna Roll**...2.98
- **Crab, Avocado inside**...8.95
- **Spicy Tuna Crunch Roll**...3.95
- **Sushi, Tempura, Crab, Avocado, Smelt Egg**...8.95
- **Lobster Roll**...9.95
- **Lobster Roll Baby Lobster, Avocado, Smelt Egg**...9.95
- **Rose Roll**...7.95
- **Shrimp Tempura & Spicy Tuna**...7.95
- **Jumbo Volcano Spicy Tuna & Crab Baked Crab**...9.95
- **Mountain Hand Roll Shrimp Tempura, Crab, Scallop Top In Lettuce Wrap**...9.95
- **Salmon, Avocado, Smelt Egg**...9.95
- **Lotus Roll**...9.95
- **Baked Baby Lobster on top of California Roll & Eel sauce**...7.95
- **King Crab Roll Real Crab, Avocado**...8.95
- **Lakers Roll**...9.95
- **Lightly fried California Roll & Eel sauce**...9.95
- **Shooter Gaiil Egg with Spicy Ponzo sauce**...1.00
- **Oyster Shooter Oyster with Spicy Ponzo sauce**...3.50

### Beers

- **Domestic Beer**, Bud, Bud Light, O'Doul (Non Alcoholic)**2.95**
- **Corona, Heineken**...3.95
- **Japanese Beer Sapporo, Asahi, Asahi Black, Kirin Ichiban**...3.95
- **Japanese Draft Beer Kirin Ichiban**...3.95

**Non Alcoholic Drinks**

- **Bottomless Soda (free Refill)** Coke, Diet Coke, Sprite, Lemonade, Minute Maid Orange...1.95
- **Japanese Iced Green Tea** (free Refill)...1.95
- **Japanese Hot Green Tea by Cup, Free Refill**...1.95
- **Fruit Juice Orange, Pineapple, Cranberry, Ruby Grapefruit Milk...2.95
- **Bottled Still Water (voss) Atesian water from norway...375 ml (3.50) (800 ml) 5.50**
- **Sparkling Mineral Water (voss) Atesian water from norway...375 ml (3.50) 800 ml (5.50)**
- **Karate Punch cranberry, pineapple and fruit juice mixed with orange juice...3.95
- **Japanese Ice Cream Shake Green Tea, Red Bean, Vanilla, Coffee...3.95

### Martini

- **Cosmopolitan vodka and cointreau with cranberry juice...7.95**
- **Lemon Drop orange citron, cointreau with cranberry juice...7.95**
- **Apple Martini vodka, apple pulper with lemon juice...6.95**
- **Washington Apple Martini**...9.95
- **Kyoto plum wine and sake...6.95**
- **Plum Martini plum wine and gin...6.95**
- **Ume Matsuri** plum wine and chambord...7.95
- **Ginger Sake Martini sake and splash of triple sec with pickles ginger juice...8.95**
- **Sake Cosmo sake and splash of triple sec with cranberry juice...6.95**
- **Cucumber Martini shochu with sliced cucumber...6.95**
- **Habana Cuba Martini shochu and fresh mint with a splash of cherry syrup...8.95**

### Appetizers

**Cold Appetizers**

- **Cold Tofu** chilled and cubed japanese tofu garnished with ginger, green onions and sahved bonito flakes...4.95
- **Moro Kyu cucumber with marumi miso...4.95
- **Salmon Carpaccio thinly sliced salmon on onion vajenagreti garnished with garlic mayo...6.95**
- **Fire Cracker** spicy tuna mixed with chopped tomoato served with deep fried egg roll chips...6.95
- **Tuna Tartare** finely mixed tuna tartare with various vegetables served with wasabi mayo sauce and garnished with cucumber...7.95
- **Sashimi sliced filet of tuna, salmon, yellowtail, white fish and shrimp...9.95**
- **King Crab Roll with Cucumber Wrap king crab and rolled with peeled cucumber...9.95
- **Ankimo monkfish liver garnished with onions...9.95
- **Fresh Little Neck Clams On Half Shell** try our daily delivered fresh little neck clams (1/2) dt...9.95
- **Fresh Oyster On Half Shell** try our daily delivered fresh oysters (1/2) dt (uijene bay, WA)brinny and plump...12.95

### Hot Appetizers

- **Sautéed Mushroom sauteed mushroom and vegetables...4.95**
- **Yakitorki chicken skewer with vegetables (2pcs)...4.95**
- **Shishamo broiled whole small fish (4pcs)...4.93**
- **Mixed Tempura lighty fried shrimp and vegetables...5.95**
- **Broiled Mussels On Half Shell** broiled with sesame mayo sauce (1/2) dt...5.95
- **Gyoza Dumpling lighty fried beef and vegetables (dipping 6pcs)...5.95**
- **Sesame Chicken marinated in sesame, ginger sauce and lightly fried...5.95**
- **Fried Tofu lighty fried tofu with sweet dashi-soy sauce...5.95**
- **Kama yellow tail collar grilled to perfection served with ponzo sauce...5.95**
- **Soft Shell Crab fried soft shell crab with ponzo sauce...6.95**
- **Calamari Rings our own specialty of lightly fried calamari...6.95**
- **Mixed Tempura Lighty fried scallop, mushroom and vegetables...6.95**
- **Dynamite baked, scallop, mushroom and vegetables with kabuki mayo sauce...6.95**
- **B.b.q Beef Ribs** marinated asian style b.b.q, beef ribs...8.95
- **Calamari Stuffed Eggplant lightly fried calamari mixed with sweet miso sauce stuffed in eggplant...8.95**
- **Ginger Shrimp On Crispy Rice delicately sea-soned shrimp with ginger on crispy rice...6.95**
- **Asparagus Beef beef rolled into a long crepe with asparagus panfried with garlic sauce...8.95**
- **Sake Mushi Clam steamed manilla clam in sake, ginger and soy sauce broth...9.95**

### MenuPages

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Salads

Cucumber Salad julienned cucumber with ponzu sauce and sesame oil..................................................8.95
Seaweed Salad * Marinated Seaweed with Sesame oil and seed.................................................................9.95
Gourmet Spring Mix Salad* Fresh Gourmet spring mix with Sesame Dressing..............................................4.95
Calamari Salad thinly sliced, marinated calamari with sesame oil and seed.................................................5.95
Tofu Salad Fresh Tofu with Gourmet spring mix covered with dry Bonito flakes in Sesame dressing...........5.95
Crab Salad Crab, Cucumber, and Daikon on top of gourmet spring mix with sesame dressing..................6.95
Watercress Yuzu Salad* Julienne Romaine lettuce, Watercress, Daikon, Cucumber, Endive, and Sesame Seed. Served with Yuzu dressing.............................................................6.95
Salmon Skin Salad Broiled Salmon Skin, Cucumber, and Daikon on top of gourmet spring mix served with ponzu sauce and sesame oil.................................................................7.95
Pear Endive Salad Watercress, Endive, Romaine Lettuce, toasted Walnuts, Bacon, Blue cheese, and cranberry dressing served with Plum Wine Dressing..................................................7.95
Octopus Salad Octopus, Cucumber, and Daikon on top of Gourmet spring mix served with a ponzu sauce and sesame oil.................................................................8.95
Seared Albacore (tuna) Salad Slightly seared Albacore (tuna) on Gourmet spring mix served with Sesame dressing..................................................8.85
Kaburi Oriental Chicken Salad Served with Sesame dressing.................................................................8.95
Sashimi Salad Tuna, Yellowtail, Salmon, Cucumber, and Daikon on Gourmet spring mix with ponzu sauce and sesame oil.................................................................9.95
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Lunch Menu

Lunch Special

Served with Soup, Salad, and Rice

Chicken (beef) Teriyaki Charbroiled Chicken (beef) seasoned with our famous Teriyaki sauce..........................7.95 8.95
B.B.Q. Beef Rib Our own marinated asian style B.B.Q beef rib.................................................................8.95
Beef or Chicken Sukiyaki Thinly sliced Beef or Chicken With Vegetables, Noodles, and Tofu cooked in KABUKI’s own Sukiyaki broth..........................8.95

Lunch Combination

Served with Soup, Salad, and Rice

Chicken and Beef Teriyaki........................................8.95
Chicken Teriyaki and B.B.Q. Beef Rib..........................8.95
Chicken Teriyaki with Shrimp and Vegetable Tempe...8.95
B.B.Q. Beef Rib with Shrimp and Vegetable Tempe...8.95
Beef Teriyaki with Shrimp and Vegetable Tempe...8.95
B.B.Q. Beef Rib with Shrimp and Vegetable Tempe...8.95

Lunch Deluxe

Served with Soup, Salad, and Rice

Ninja Deluxe Chicken Teriyaki Shrimp and Vegetable Tempura, California Roll (3pcs)..................................................9.95
Samurai Deluxe Beef Teriyaki Chicken Teriyaki, Shrimp and Vegetable Tempura...........................................10.95
Kabuki Deluxe Chicken Teriyaki B.B.Q. Beef Rib, Shrimp and Vegetable Tempura, California Roll (3pcs).............11.95

Boat Lunch $12.95

Served with Soup, Salad, and Rice (minimum 2 Orders). per person

Happy Boat Chicken Teriyaki, B.B.Q. Beef Ribs, Shrimp and Vegetable Tempura, Goya Dipping, California Roll (6pcs), and Seasonal Fruits..................................................12.95

Sushi Combo

Served with Soup

Sushi combination A Tuna, Salmon, Yellow Tail, Sea Eel, Octopus, and California Roll (6pcs)....................10.95
Sushi combination B Tuna, Salmon, Yellow Tail, Shrimp, Crab, Tuna Roll (6pcs)...............................10.95
Roll combination Tuna Roll (Rcsp) and California Roll (6pcs).................................................................8.95
Chirashi Sushi Assorted Sashimi on Sushi Rice...........................................................................9.95

Dinner

Served with Soup, Salad, and Rice

Chicken (beef) Teriyaki Charbroiled Chicken (beef) seasoned with our famous Teriyaki sauce..........................10.95 11.95
B.B.Q. Beef Ribs Our own marinated asian B.B.Q. Beef Ribs.................................................................11.95
Beef or Chicken Sukiyaki Thinly sliced Beef or Chicken, Vegetables, Noodle, and Tofu cooked in KABUKI’s own Sukiyaki broth..........................11.95
Tonkatsu Baked Pork loin, lightly fried and served with KABUKI’s special Tonkatsu sauce.............................11.95
Salmon Teriyaki Choice cut Salmon broiled with our Teriyaki sauce.........................................................12.95
Shrimp and Vegetable Tempura Lightly fried Shrimp and Vegetables served with KABUKI’s special Tempura sauce..........................................................12.95

Dinner Combination

Served with Soup, Salad, and Rice

Chicken and Beef Teriyaki........................................13.95
Chicken Teriyaki and B.B.Q. Beef Rib..........................13.95
Beef Teriyaki with Shrimp and Vegetable Tempura.................................................................13.95
B.B.Q. Beef Rib with Shrimp and Vegetable Tempura.................................................................14.95
Tonkatsu (pork Loin) with Shrimp and Vegetable Tempura.................................................................14.95
Salmon Teriyaki with Shrimp and Vegetable Tempura.................................................................9.95

Sushi Combo

Served with Soup

Sushi combination A Tuna, Salmon, Yellow Tail, Sea Eel, Octopus, White Fish, Shrimp, Egg, California Roll (6pcs)..................................................14.95
Sushi combination B Tuna, Salmon, Yellow Tail, Shrimp, Crab, Tuna Roll (6pcs)...............................14.95
Roll combination Tuna Roll (Rcps) and California Roll (Rcsp).................................................................10.95
Chirashi Sushi Assorted Sashimi on Sushi Rice...........................................................................13.95

Gourmet Dishes

Served with Soup and Rice

Seared Tuna Tataki Seared Tuna garnished with Radish sprout, chopped Onion, and Bonito flakes Seved with Ponzu sauce..........................................................13.95
Shichimi Shrimp Wonderfully flavored Shrimp sautéed with Vegetables. Shrimp is flavored with authentic Japanese spices..................................................13.95
Jumbo Scallop pan-seared jumbo scallop and sautéed mushroom.....................................................14.95
Miso marinated Black Cod Miso-marinated Black Cod, panfried and then roasted. Served with grilled Corn, Asparagus..................................................14.95
Chilean Seabass Marinated Chilean Seabass filet in Sake and Soy sauce, served with sauteed Asparagus, grilled with Chili sesame sauce..................................................16.95

Soups & Noodles

Japanese Miso Soup Miso soup with tofu and green onion.................................................................1.50
Clam Miso Soup Clams in Miso soup with Tofu and Green Onion.....................................................4.95
Mori Soba Chilled Back Wheat noodle served with KABUKI’s own dipping sauce....................................6.95
Beef Yaki Soba (Seafood Yaki Soba) Thin sliced Beef (or Shrimp, Scallop & Calamari) marinated with special sauce. Served with Cabbage, Onion, Bean Sprout, and Carrot. Served with seaweed flakes..................................................8.95
Tempura Udon Japanese Noodle Soup served with Shrimp and Vegetable Tempura................................10.95
Seafood Udon Japanese noodle soup served with shrimp, scallop, calamari and mussel........................12.95
Spicy Seafood Udon Pasta Shrimp, Scallop, Mussel, Asparagus and Carrots sauteed with Udon sauce..........................13.95

Sides

Steamed Rice.......................................................................8.95
Sushi Rice..........................................................................8.95
House Salad with KABUKI House Dressing..........................2.50
Edamame Cooked Green Beans........................................1.50
Shrimp Tempura (1 Pc)....................................................2.50
Takariyaki Sauce ..................................................................3 oz 1.00
Eel Sauce ..............................................................................3 oz 1.00
Kabuki House Salad Dressing................................................3 oz 1.00
Wasabi.................................................................................1.00
Ginger.................................................................................1.00
Yellow Pickled Radish Ostkhin, 4 pcs ..............................1.00
Mountain Carrot Yama Gala, 4 pcs .................................1.50

Desserts

Ice Cream $4.95
Choice of Ice Cream with French Cookies and Fresh Berries

Green Tea...............................................................................
Red Bean...............................................................................
Coffee.............................................................
Vanilla..............................................................................

Mochi Ice Cream $4.95
Japanese Rice Cake with Your Choice of Ice Cream Filling

Green Tea...............................................................................
Coffee.............................................................
Mango..............................................................................

Tempura Ice Cream $4.95
Your Choice of Ice Cream Deep Fried

Green Tea...............................................................................
Red Bean.............................................................................
Coffee..............................................................................
Vanilla..............................................................................

Banana Tempura $4.95
Lightly Fried Banana Picles with Caramel Sauce and Vanilla Ice Cream

Green Tea...............................................................................
Red Bean.............................................................................
Coffee..............................................................................
Vanilla..............................................................................

Freddo $4.95
Choice of Ice Cream On Shaved Ice with Fresh Fruits and Sweetened Milk

Green Tea...............................................................................
Red Bean.............................................................................
Coffee..............................................................................
Vanilla..............................................................................

Gourmet Fruit Sorbet $4.95
Light, Refreshing and Natural Fruit Sorbet served in Fruit Shell Mango, Coconut, Peach