

SMALL BITES

Garlic Edamame (v)	5	Gyoza <i>pork or vegetarian</i> (v)	7	Skewers <i>beef, chicken, or shrimp</i> (+\$2)	6
S hishito Peppers (v)	7	Rolled crispy shrimp	7	Crispy Tofu (v)	6
Assorted Pickled Veggies (v)	4	Chicken Karaage	7	House Special Wings	8
Spicy Pickled Cucumbers (v)	4	Tzakoyaki	8	Tempura <i>shrimp or vegetarian</i>	7
Calamari	8	<i>wasabi roulette (+\$1 for laughs)</i>		<i>additional shrimp (+\$2)</i>	

MAIN EVENT

All plates come with veggies, noodles, sauces, and rice.
Sharing fee (includes additional personal broth, sauces, and rice)+ \$5

Step one: broth

SHABU SHABU (v)	CREAMY VEGGIE (v)	SPICY MISO
SUKIYAKI	TONKOTSU	TOM YUM
<i>w/ egg dip only</i>		

Step two: plate

	5 oz	7 oz	10 oz
A5 WAGYU	MKT	MKT	MKT
TORIYAMA WAGYU	60	80	100
AMERICAN KOBE	32	44	58
PRIME RIBEYE	24	30	38
CERTIFIED ANGUS BEEF	18	20	25
KUROBUTA PORK	20	22	28
PORK BELLY	17	19	23
CHICKEN	16	18	22
SASHIMI GRADE SALMON	23	30	36
SWAI FISH	15	17	20
SHRIMP	18	22	29
GARDEN PLATE (v)	—	—	14
COMBO <i>two choices of angus beef, chicken, kurobuta pork, pork belly, salmon, shrimp, or swai fish</i>			28

Step three: signature sauces

GOMA (v)	PONZU (v)	GARLIC CILANTRO (v)	SWEET GOCHUJANG
<i>included</i>	<i>included</i>	<i>+\$1</i>	<i>+\$1</i>

FROM THE TEST KITCHEN

For a limited time only!

COCONUT CURRY

Lucious and silky smooth, you'll probably order a second round to-go.

(Chose your meat or veggies in our "Main Event")
+\$2

AGUACHILE

A Mexican ceviche made with shrimp and submerged in a vibrant sauce made of fresh chilies and herbs.
Comes with homemade chips.

Perfect for sharing!

\$12

UPGRADES

BLACK GARLIC OIL	1
CHILI SATAY OIL	1
<i>contains shrimp & peanuts</i>	
FURIKAKE RICE	1
SPLIT POT	2
<i>choose two broths</i>	

DESSERT

Ice Cream <i>green tea, vanilla, or ube</i>	3
<i>add churros (+\$2)</i>	
Mochi <i>two choices of geen tea, strawberry, or mango</i>	3
Fondue <i>green tea white chocolate or Mexican hot chocolate</i>	12
Creme Brulee Tart	8

DRINKS

Fountain Beverages <i>coca cola, diet coke, sprite, fanta (orange), dr. pepper, lemonade, cranberry</i>	3
Strawberry Lemonade	4
Calpico	4
Ramune	4
Cold Tea <i>green, oolong</i>	3
Hot Green Tea	3
Vietnamese Iced Coffee	4
Thai Tea	4

(v) vegetarian (v) vegan

Consuming the above mentioned foods raw may increase your risk of food borne illness. It's recommended that you cook for 10-15 seconds to ensure it's cooked fully. Kaizen will not be held responsible for any food borne illness as a result of eating raw or undercooked foods.