

## SMALL BITES

Garlic Edamame ⑤	5	Gyoza <i>pork or vegetarian</i> ⑤	7	Skewers <i>beef, chicken, or shrimp (+\$2)</i>	6
Shishito Peppers ⑤	7	Rolled crispy shrimp	7	Crispy Tofu ⑤	6
Assorted Pickled Veggies ⑤	4	Chicken Karaage	7	House Special Wings	8
Spicy Pickled Cucumbers ⑤	4	Takoyaki	8	Tempura <i>shrimp or vegetarian additional shrimp (+\$2)</i>	7
Calamari	8	<i>wasabi roulette (+\$1 for laughs)</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 ⑤	CREAMY VEGGIE ⑤	SPICY MISO	
SUKIYAKI <i>w/ egg dip only</i>	TONKOTSU	TOM YUM	
Step two: plate			
	5 oz	7 oz	10 oz
A5 WAGYU	MKT	MKT	MKT
TORIYAMA WAGYU	60	80	100
AMERICAN KOBE	30	40	55
PRIME RIBEYE	22	28	36
CERTIFIED ANGUS BEEF	16	19	23
KUROBUTA PORK	18	20	26
PORK BELLY	15	17	21
CHICKEN	14	16	20
SASHIMI GRADE SALMON	21	27	34
SWAI FISH	14	16	19
SHRIMP	16	20	27
GARDEN PLATE ⑤	—	—	13
COMBO <i>two choices of angus beef, chicken, kurobuta pork, pork belly, salmon, shrimp, or swai fish</i>			25
Step three: signature sauces			
GOMA ⑤ <i>included</i>	PONZU ⑤ <i>included</i>	GARLIC CILANTRO ⑤ + \$1	SWEET GOCHUJANG + \$1

## 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 <i>contains shrimp &amp; peanuts</i>	1
FURIKAKE RICE	1
SPLIT POT <i>choose two broths</i>	2

## LUNCH SPECIALS

Udon Noodle Stir Fry <i>choose beef, chicken, or shrimp (+\$2)</i>	14
Fried Rice <i>choose beef, chicken, shrimp (+\$2), or salmon (+\$2)</i>	12
Teriyaki Plate <i>choose beef, chicken, or salmon (+\$2)</i>	12
Chicken Karaage Plate	10

## DESSERT

Ice Cream <i>green tea, vanilla, or ube</i> <i>add churros (+\$2)</i>	3
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

⑤ vegetarian ⑥ 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.*