

BEER

draft

kirin ichiban 5
sapporo 6
ask your server for seasonal rotation !

bottle 12 oz

kirin light 4
asahi dry 5
ginga kogen 8
hitachino nest 8
far yeast 8

NON-ALCOHOLIC BEVERAGES

bottled

perrier, aqua panna, ramune 4
teas
thai tea, green tea, ginger lemonade 4
fountain
coke, diet coke, sprite, ginger ale 3

COCKTAILS ~ カクテル

sake & tonic - draft

yuki otoko yeti honjozo sake, sweet vermouth, elderflower tonic 9

japanese mimosa

yuzu sake and prosecco 9

SAKE ~ 酒

sake flight (3 x 2oz)

assortment of seasonal specialty sakes 25

sho chiku bai warm classic

medium dry, smooth, well balanced and full bodied 6 / 9

bushido

“way of the warrior” sake on draft 10 / 15

JUNMAI / HONJOZO

*pure sake made only from rice, water, and koji.
traditional*

nama genshu / gold funaguchi kikusui

unpasteurized and undiluted sake - pure 19% alc.

200ml 15 / 1000ml 75

soto black

premiuim jumai, clean, crisp ,touch of umami - 180ml 15

mans mountain / hizo otokoyama - 300ml

robust, earthy, dry finish - 15.5% alc. 18

tenzan / jizake tenzan - 300ml

rice forward, medium dry and full bodied 25

JUNMAI GUNJO

layered, complex, light, and fragrant

japanese puppet show / bunraku - 300ml

sweet and acidic, rich with melon fruit flavors 22

kaku-rei / aoki - 300ml

aromatic and floral, hints of banana and pear 40

karen coy / ichishima - 500 ml

hints of lychee, apple, and strawberry, complex, sweet, and slightly acidic 45

JUNMAI DAJ-GUNJO

fragrant, highest grade of sake

otter fest / dassai 50 - 300ml

full bodied chewy fruit overtones. subtle, sweet grape and berries 25

sōtō - 300ml

fresh apple and lime zest, hints of cucumber, medium dry finish 30

pearls of simplicity / kyoto - 300ml

bright and floral, hints of honeydew and lemon 35

chokaison / tenju shuzo - 300ml

soft, smooth, layers of gentle fruit elements with floral notes of gardenia 45

the rich and revered sage / genzo - 720ml

medium dry, rich, balanced with a full finish 85

brewery of a thousand fortunes / sempuku kura - 720ml

medium body, refreshing, clean, and smooth 95

kansansui / kitaya - 720ml

clean, notes of lychee and melon with notes of rice 110

kirinzan - 720ml

elegant, refined, notes of lily, peach, and citrus 160

NIGORI

unfiltered. sweet, thicker texture

silky mild / sho chiku bai nigori - 375ml

bold and sweet, rich, robust flavors 15

perfect snow / kikusui / nigori junmai - 300ml

full bodied and sweet, mildly acidic. 21% alc. 25

dassai - 300ml

refreshing, semi-dry, smooth and light 40

daku / musashino - 500ml

medium body, creamy with notes of tropical fruits 45

WINE ~ ワイン

sparkling

zardetto / prosecco / italy 11 / 40

vietti / moscato d'asti / italy 11 / 40

luc belaire gold / brut / burgundy, france / 187 ml split 17

luc belaire / rosé / provence, france / 187ml split 17

veuve clicquot / brut / france 125

besserat de bellefon / blanc de blanc 142

white

ca montebello di luigi scarani / pinot nero / italy 10 / 36

torresella / pinot grigio / italy 10 / 36

blue fish / riesling / germany 10 / 36

hook & ladder / chardonnay / russian river valley 13 / 48

joseph drouhin / chablis / france 14 / 52

fault line / sauvignon blanc / new zealand 9 / 32

the inquisitor / sauvignon blanc / south africa 12 / 44

paul blanck / pinot blanc / france 11 / 40

clos de la butte / muscadet / france 12 / 44

koyuki plum wine 7 / 24

cloud chaser / rosé / france 14 / 52

mattias et emile roblin / sauvignon blanc / sancerre 17 / 65

red

concannon / petit sirah / california 9 / 32

felino / malbec / mendoza 12 / 44

ancient peaks / cabernet sauvignon / california 14 / 52

novelty hill / red blend / columbia valley 14 / 52

cloudline / pinot noir / oregon 13 / 48

roserock / pinot noir / eola-amity hills 17 / 65

paul hobbs cross barn / cabernet sauvignon / napa valley 120

chateau batailley / bordeaux / france 156

cold tastings raw

hamachi carpaccio

japanese yellowtail, yuzu tobiko, ponzu, kaffir lime oil, thai kosho, serrano peppers 17

maguro truffle

tuna, bubu arare, shiitake crema, balsamic truffle soy, serrano peppers 21

leche de tigre

salmon ceviche ,truffle pate, kizami wasabi, aji amarillo, smoke trout roe , sunchoke chips 17

hirame "kilawin style"

flake, coconut ceviche, cilantro oil, micro cilantro, yuzu, shallots, serrano peppers 17

greens

edamame

sea salt 4
garlic togarashi pepper 5
garlic teriyaki 5
garlic kimchee 5
truffle parmesan cheese 7

wakame

hiyashi seaweed, cucumber ,togarashi 7

booki salad

spring mix, enoki, tomatoes, cucumber, ginger dressing 7

brussels sprouts

peach balsamic, togarashi 7

shishito peppers

lion head's pepper, umami soy, bonito flakes 7

soups

miso

tofu, shiitake, seaweed, negi 4

ramen special (only on sunday)

ask your server for more details

hot tastings cooked

handmade ebi gyoza

shrimp, shiitake, fried enoki, mojo vinaigrette 15

tempura

shrimp, seasoned vegetables, tempura sauce 10

kama

hamachi or kanpachi collar, ponzu 14

rock shrimp

tobanjan aioli, chive, yuzu tartar 12

nabe

furikake crispy rice, bonito flakes, egg yolk, soy dashi with your choice of

pork jowl 18

36 hour sous vide / local mushrooms 16

yuca fritters

spicy tuna , avocado puree, serrano peppers, sweet chili 17

berkwood st louis sticky ribs

braised then crispy tempura , tossed in smoked chili hoisin,served over purple cabbage asian slaw 16

house made sweets

C- 4

chocolate lava cake with dulce de leche, vanilla ice cream, chocolate ganache sauce 10

carrot cake

carrot puree, cinnamon glaze, walnut brittle, pickled raisins,cream cheese icing, orange ginger ice cream 12

nigiri (1 piece) / sashimi (2 piece) raw

maguro tuna loin 5 / 10

sake salmon 3 / 6

sake toro salmon belly 4 / 8

hamachi japanese yellowtail 3 / 6

hamachi toro yellowtail belly 4 / 8

hirame fluke 3 / 6

saba mackerel 3 / 6

unagi eel 4 / 8

amaebi sweet shrimp 5 / 10

hotategai scallop 4 / 8

vegetable

avocado with peach balsamic 2

takuwan pickled daikon radish 2

kampyo pickled gourd 2

mushroom local and seasonal market price

caviar

ikura marinated salmon roe 4 / 8

wasabi tobiko flying fish roe 3 / 6

yuzu tobiko flying fish roe 3 / 6

masago smelt roe 3 / 6

moriawase raw

chef's assortment of the daily catch with toppings, and condiments served with house infused tamari & fresh grated wasabi

nigiri moriawase 45

sashimi moriawase 50

vegetable moriawase 19

makimono (sushi rolls) raw

spicy tuna

tuna,chives, masago, spicy sauce 8

booki booki

tempura shrimp, mayo, avocado topped with spicy tuna, bubu arare 13

double tekka

spicy tuna, takuwan, ohba topped with tuna, house infused tamari, kizami wasabi 21

chill

salmon, yellowtail, masago, chives, tobanjan aioli, avocado 12

hawaii x.o

yellowtail, avocado, tobanjan aioli, crispy shallots, topped with white fish, lemon confit, kaiware, pink salt 15

hokkaido

lump crab, tempura flakes, avocado, tobanjan aioli topped scallops, black garlic, orange chili sauce 17

zen

smoked salmon, avocado, tempura flakes topped with tuna, sambal salsa, micro cilantro 15

akami unagi

spicy tuna, tempura kampyo topped with eel, avocado, kabayaki, furikake, kaiware 17

lv

lump crab, tempura flakes, asparagus, orange chili topped with torched wagyu, shiitake crema 19

hamachi heat

hamachi, kobachi sauce, cucumber topped with seared hamachi, tosa soy, housed pickled soy chili sambal 19

ghost

tempura eel, tobanjan aioli, kaiware topped torched salmon, sweet chili 17

vietnamese summer

tuna, tempura shrimp, mixed greens, garlic miso alioli, rice paper, grapes, nuoc mam 15

parties of 6 or more subject to gratuity

Items are served raw or undercooked or may contain raw or undercooked ingredients.

Consuming raw undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food born illness.

executive chef / owner: **Henry Moso**
Kabooki East Orlando