

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

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

parties of 6 or more subject to gratuity

hot tastings cooked

handmade ebi gyoza

house made shrimp mix, mojo vinaigrette 15

one up

butter roasted local mushrooms, sunchoke puree, cured yolk, togarashi panko 14

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 then grilled / 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

omakases

nigiri tasting

chef's selection of 10 seasonal nigiri, piece-by-piece, ending with soup that takes you on a culinary journey (served at the sushi bar only) 75

a la cart

ten course chef choice, based on the menu and daily specials market price

full tasting omakase

multiple course meal consisting of customized chef selections. omakase per person market price

+ wine or sake or cocktail pairing market price

one week notice required for optimum culinary excellence

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

maguro tuna loin 5 / 10

sake salmon 4 / 8

sake toro salmon belly 5 / 10

hamachi japanese yellowtail 4 / 8

hamachi toro yellowtail belly 5 / 10

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

kasei don

scattered sashimi, house made tamago, house cured ikura, ohba, cucumber 28

executive chef / owner: **Henry Moso**
Kabooki Sandlake

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

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 sand, pickled raisins, cream cheese icing, orange ginger ice cream 12

mad beets

goat cheese panna cotta, beet cake, black pepper almonds 12

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.



#kabookilifestyle