

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 *

torched salmon, 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 7

wakame

hiyashi seaweed, cucumber, togarashi 7

booki salad

spring mix, carrots, 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

Ebi Gyoza

house made dumpling, mojo emulsion 15

one up

butter roasted local mushrooms, potato truffle puree, cured yolk, togarashi panko 14

tempura

shrimp, seasonal 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, shitake, garlic chips, egg yolk, soy dashi with your choice of:

pork jowl 18

local mushrooms 16

yuca fritters *

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

berkwood st louis sticky ribs

tossed in smoked chili hoisin 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 pairing **market price**

one week notice suggested for optimum culinary excellence

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 daily catches, including individual 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 Colonial Drive

makimono (sushi rolls) raw

spicy tuna *

tuna, chives, masago, kobachi sauce 8

booki booki *

tempura shrimp, kewpie 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 with 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 sauce topped with torched wagyu, shiitake crema 19

hamachi heat *

hamachi, kobachi sauce, avocado, cucumber topped with seared hamachi, house infused tamari, pickled soy chili sambal 19

ghost

tempura eel, tobanjan aioli, kaiware topped with torched salmon, sweet chili, togarashi 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 brittle, pickled raisins, cream cheese icing, orange ginger ice cream 12

mad beets

goat cheese panna cotta, beet cake, thai basil, beet powder, black pepper almonds, olive oil beet vinegar, 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.

* indicates the dish contains a raw component

parties of 6 or more subject to gratuity



#kabookilifestyle