

## 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 22

### **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

### **handmade ebi gyoza**

house made dumpling, shiitake mushrooms, mojo emulsion 15

### **one up**

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

### **tempura**

shrimp, seasonal vegetables, tempura sauce 12

### **kama**

hamachi or kanpachi collar, guasacaca 14

### **rock shrimp**

tobanjan aioli, chive, yuzu tartar 12

### **nabe**

furikake 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**

braised then crispy tempura , tossed in smoked chili hoisin sauce 18

## *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) 100

### **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) \*

**akami** tuna loin 5 / 10

**sake** salmon 3 / 6

**hamachi** japanese yellowtail 3 / 6

**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 3

**takuwan** pickled daikon radish 3

**kampyo** pickled gourd 3

**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* \*

chef's assortment of daily catches, including individual toppings and condiments. served with house infused tamari & fresh grated wasabi

**nigiri** moriawase 55

**sashimi** moriawase 60

**vegetable** moriawase 22

### **kasei don**

scattered sashimi, house made tamago, house cured ikura, ohba, cucumber 35

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

## makimono (sushi rolls) raw

### **spicy tuna** \*

tuna, chives, masago, kobachi sauce 10

### **booki booki** \*

tempura shrimp, kewpie mayo, avocado topped with spicy tuna, bubu arare 14

### **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 22

### **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

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.

\* indicates the dish contains a raw component



*#kabookilifestyle*