

## cold tastings

### hirame "kilawin style"

fluke, coconut milk, coconut vinegar, cilantro, yuzu, shallots, serrano peppers 17

### kanpachi

japanese king amberjack, meyer lemon puree, roasted garlic wasabi shiro shoyu emulsion, bubu arare 19

### hamachi carpaccio

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

### ora king salmon

serrano emulsion, cucumber, wakame, garlic chips, smoke umi masu roe 18

### maguro truffle

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

## greens

### edamame

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

### wakame

hiyashi seaweed, cucumber 7

### booki salad

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

### brussels sprouts

peach balsamic, togarashi 7

### cauliflower

carnival cauliflower, fish sauce caramel, togarashi 7

### shishito peppers

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

## soups

### miso

tofu, shiitake, seaweed, negi 4

### ramen special (only on sundays)

ask your server for more details

## hot tastings

### handmade ebi gyoza

shrimp, shiitake, fried enoki, mojo vinaigrette 15

### tempura

shrimp, seasoned vegetables, tempura sauce 10

### kama

hamachi or kanpachi collar, ponzu 14

### one up

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

### rock shrimp

tobanjan aioli, chive 12

### hot rock

a3 wagyu beef served with side of spicy ponzu "sear it yourself" 18

### nabe

36 hour sous vide, furikake crispy rice, bonito flakes, egg yolk, soy dashi with your choice of

**pork jowl 18**

**local mushrooms 16**

*can be vegan*

## omakases

### nigiri tasting

chef's selection of 10 seasonal nigiri, piece-by-piece, with soup that takes you on a culinary journey (served at the sushi bar only) 65

### a la cart

ten course chef choice, based on the menu and daily special **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)

**akami** bluefin tuna loin 5 / 10

**ora king sake** salmon 4 / 8

**ora king sake toro** salmon belly 5 / 10

**hamachi** japanese yellowtail 4 / 6

**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 5 / 10

### vegetable

**avocado** with peach balsamic 2

**takuwan** pickled daikon radish 2

**kampyo** pickled gourd 2

**yamagobo** pickled burdock root 2

**mushroom** local and seasonal **market price**

### caviar

**ikura** marinated salmon roe 4 / 12

**wasabi tobiko** flying fish roe 3 / 9

**yuzu tobiko** flying fish roe 3 / 9

**masago** smelt roe 3 / 9

## moriawase

chef's assortment of the daily catch with toppings, and component, served with japanese soy sauce & fresh grated wasabi

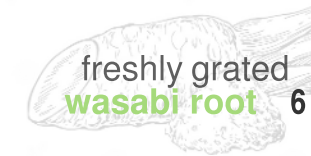
**nigiri moriawase 45**

**sashimi moriawase 50**

**vegetable moriawase 19**

### chirashi

scattered sashimi, house made tamago, house cured ikura, ohba, cucumber 25



## makimono (sushi rolls)

### tekka maki

tuna roll 10

### spicy tuna

chive, masago, spicy sauce 8

### negi toro

fatty tuna belly, scallions 15

### double tekka

spicy tuna, takuwan, ohba topped akami, house infused tamari, kazami wasabi 21

### chill

ora king salmon, hamachi, masago, chives, tobanjan aioli, avocado 12

### hawaii x.o

yellowtail, avocado, tobanjan aioli, shallots, topped with hirame, lemon confit, kaiware, pink salt 15

### hokkaido

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

### ora king

lump crab, yuzu tartar, asparagus, topped with ora king salmon, house cured ikura 18

## desserts

### carrot cake

carrot puree, cinnamon glaze, walnut sand, sherry raisins, cream cheese icing, and orange ginger ice cream 12

### mad beets

goat cheese panna cotta, beet cake, black pepper almond 10

### booki bomb

chocolate sesame soil, devil food cake, whipped yuzu crème fraîche, chocolate ganache, red miso caramel with chocolate miso sorbet 10

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.

parties of 6 or more subject to gratuity

**KABOOKI** *Sushi*  
contemporary Japanese cuisine

executive chef / owner: **Henry Moso**  
chef de cuisine: **Mike Evans**

