

cold tastings

hirame crudo

shiro shoyu vinaigrette, olive oil,
kazami wasabi, daikon, lime zest 16

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

hamachi 17

local mushrooms can be vegan 16

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

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

freshly grated
wasabi root 6

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,
cherry 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 creme fresh, 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**