



KAWABUN

5 - 7 PM AT THE BAR AND LOUNGE

BITES \$5

KURO EDAMAME

Black soy beans with sea salt or house blend chili powder

UME POTATO SALAD

Ume flavored, shiitake, fried lotus root, shiso

TEBA NO KARAAGE

2 pc Fried chicken wings, Japanese sansho pepper salt

BITES \$10

AGEDASHI NASU

A variety of lightly batter vegetables and mushrooms served a la carte

KAWABUN SALAD

Nappa cabbage, chicken, carrot, chive, cucumber, ginger dressing

SHRIMP TEMPURA MAKIMONO

Fried shrimp, asparagus, furikake sushi rice in a roll

SNOW CRAB MAKIMONO

Snow crab, cucumber, avocado, topped with fish roe

BITES \$15

FRIED YAMA IMO

Fried sticky yam with bonito salt

SHRIMP SANDO

Shrimp, cabbage, mustard, milk bread

SPICY TUNA CRISPY RICE

3 pieces of ground spicy tuna, crispy sushi rice, scallion

SAKE, WINE & BEER

DRAFT SUNTORY..... 10

BOTTLED BEER..... 8

SPARKLING 10

WINE..... 6

SAKE..... 10

COCKTAILS

KURIYAMA Matcha Cocktail7
Barley shochu, matcha, oak barrel essence, shiso leaf with gold flake

KABUKI Japanese Manhattan10
Plum wine, sake, shochu, Angostura bitters and kari kari ume

WAGOKORO Pineapple Saketini..... 9
Pineapple infused shochu, sake, mirin with caramelized pineapple

MOCKTAILS

BARRAGAN Spicy Moscow Mule7
Jalapeno, ginger beer, lime juice topped with chili threads, cucumber

HOTOTOGISU Momo Shiso Caipirinha 8
Young peach, shiso herb, ginger ale, muddled lime

SOUTHWEST Chili Colada 9
Pineapple, Japanese sudachi citrus, coconut, guava puree, tabasco, smoked paprika rim

Consuming raw or undercooked meats, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

For groups of 6 and more guests, 20% Service Charge will be added to your check.

Guest wifi password: guestwifi