

KAWABUN

DINNER MENU

COLD

SASHIMI PLATTER

Three kinds of fresh sashimi 43

Five kinds of fresh sashimi 60

KAWABUN SALAD.....13

Shredded cabbage, chicken, carrot,
chive, cucumber, house made ginger
mayo dressing

UME POTATO SALAD9

Ume plum, shiitake, fried lotus root, shiso

GOMA DOFU 8

Sesame custard served with konbu soy
sauce

TSUKEMONO.....15

Seasonal assortment of pickled
vegetables

TUNA TARTARE 27

Chopped tuna, truffle ponzu, fried nori

SEARED KAMO16

Seared soy marinated duck breast,
charred leek, served chilled

WAGYU TATAKI 35

Thinly sliced and seared wagyu beef
with grated radish and chives

HOT

TEBA NO KARAAGE14

Fried chicken wings. Japanese sansho
pepper salt

PORK DUMPLINGS16

House made pork gyoza with pepper
vinegar sauce

TARABAGANI 22

King crab meat, crab miso sauce

WAGYU GYOZA 25

House made wagyu gyoza with truffle
ponzu

LOBSTER TEMPURA 30

Fresh Maine lobster, bubu arare,
spicy mayo, chili threads

WAGYU HOBAYAKI..... 45

Sliced A5 wagyu steak with mugi miso
sauce grilled with hoba magnolia leaf
and served on hot stone

SHIITAKE EBI SHINJO..... 22

Rock shrimp filled fried mushroom cap
with yuzu salt

GINDARA SAIKYO YAKI 32

Grilled black cod marinated in saikyo
miso

GYUTAN SHIO NIKOMI 25

Beef tongue and tokyo negi stew with
yuzu kosho

SHRIMP SANDO..... 21

Shrimp, cabbage, mustard, milk bread

WAGYU SANDO..... 35

A5 Wagyu beef cutlet, wasabi,
cabbage, milk bread

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

DINNER MENU

SUSHI

SEASONAL NIGIRI SET

3 PIECES	30
5 PIECES	50
7 PIECES	70

SNOW CRAB MAKIMONO19
Cucumber, citrus mayo, topped with shiso, sesame seeds and lemon zest

SHRIMP TEMPURA MAKIMONO18
Asparagus, furikake, sushi rice in a roll

SPICY TUNA CRISPY RICE19
4 pieces of crispy sushi rice topped ground spicy tuna and scallion

YASAI HOSOMAKI..... 26
Three assortments of thin vegetable rolls. Pickled spicy takana mustard greens, soy marinated shiitake mushroom, and cucumber with shiso leaf and pickled plum

WAGYU UNI BOUZUSHI 48
Chopped wasabi pressed on uni rice

TAI IKURA BOUZUSHI 30
Sliced sea bream, salmon roe, takana spicy pickle and yuzu-soy

SABA BOUZUSHI..... 35
Pickled mackerel pressed on rice with hot mustard and shibazuke

RICE

SEA BREAM TAI DONABE 38
Clay hot pot of rice with sea bream

WAGYU BEEF DONABE 42
Clay hot pot of rice with seared Wagyu beef

WAGYU FRIED RICE35
Nappa cabbage, egg, shiitake, bell pepper, bubu arare, garlic chili soy

SIDES

KURO EDAMAME 7
Black soy beans coated in either sea salt or home blend chili powder

AGEDASHI NASU14
Fried eggplant in dashi stock with grated daikon & chives

YASAI TEMPURA19
Seasonal vegetables fried in tempura batter, with grated daikon radish and tensuyu dipping sauce

AGE BRUSSELS SPROUTS16
Fried, tossed with teriyaki sauce, bonito flakes and chili threads

FRIED YAMA IMO..... 18
Japanese sticky yam with house blend bonito & konbu powder

