



SNACKS

Edamame
Umami Salt or Spicy Garlic Glaze

Classic Miso Soup
Green Onion, Tofu, Seaweed

Chicken and Kimchi Gyoza
Black Garlic Ponzu

Wagyu Sando*
*Crispy Wagyu Katsu, Black Garlic
Tonkatsu Sauce, Japanese Milk Bread*

Crispy Brussels Sprouts
Balsamic Soy, Toasted Almonds, Bonito Flakes

KFC - Katsuya Fried Chicken
Furikake Ranch

Rock Shrimp Tempura
Spicy Mayo

LIGHT & FRESH

Albacore Onion*
Flash Seared Binnaga, Crispy Onions, Momiji Ponzu

Salmon Carpaccio*
Shio Kombu, Red Onion Marmalade, Fresno Chile

Yellowtail Jalapeño*
Onion Ponzu, Micro Cilantro

Crispy Rice Salad
*Curry Rice, Fish Sauce Vinaigrette, Maitake
Mushrooms, Edamame, Radicchio, Herbs*

Crunchy Japanese Slaw
*Napa Cabbage, Radicchio, Lettuce, Plum Vinaigrette
Add Chicken +6*

Cucumber Sunomono
Sanbaizu Ponzu, Sesame Seeds

NIGIRI & SASHIMI

Maguro* *Big Eye Tuna*

Akami* *Lean Tuna*

O-toro* *Fatty Tuna*

Binnaga* *Albacore*

Sake* *Salmon*

Hamachi* *Yellowtail*

Ebi *Shrimp*

Hotate* *Hokkaido Scallop*

Uni* *Sea Urchin*

Unagi *Freshwater Eel*

Tai* *Japanese Sea Bream*

Vegan *Avocado + Cucumber*

KO SIGNATURES

The Original Crispy Rice* (4 Pieces)
Grilled Sushi Rice, Spicy Tuna Tartare, Serrano

Baked Crab Handrolls (2 Pieces)
Baked Snow Crab, Soy Paper

TO SHARE

Wagyu Denver Steak* (10oz)
Shiso Wasabi Chimichurri, Cherry Tomatoes

Chicken Yakitori
Charred Negi, Shishito Relish

Miso Black Cod
Pickled Ginger

Crispy Ling Cod
Toban Jan Mint Sauce, Cucumber, Frisse

Tomahawk Short Rib
Yakiniku BBQ Sauce, Crispy Onion, Negi

NOODLES & RICE

Lobster Mentaiko Pasta
Miso Butter, Shiso, Kizami Nori, Curly Negi

Wok Fried Greens
*Broccolini, Asparagus, Bok Choy,
Crispy Leeks, Almond*

Beef Bop*
Short Rib, Jidori Egg Yolk, Pickled Vegetables

KO Shrimp Fried Rice
Typhoon Shelter, Wok Scrambled Eggs

SPECIALTY MAKI

Katsuya Roll*
*Tuna, Hamachi, Salmon, Scallop, Crab,
Cucumber Wrapped*

Rock & Roll*
Rock Shrimp Tempura, Spicy Aioli, Spicy Tuna Roll

Salmon Citrus*
*Salmon Sashimi, Orange, Spicy Tuna, Cucumber,
Avocado, Onion Ponzu*

Lobster Roll
Main Lobster, Yuzu Yogurt, California Roll

Two Timing Tuna*
*Marinated Tuna, Cucumber, Serrano, Myoga,
Wasabi Aioli*

ROBATA BITES

Beef Tenderloin Kushiyaki*
Yakiniku BBQ Sauce

Chicken Negima Kushiyaki
Yuzu Kosho

Sweet Potato
Miso Butter, Yuzu Yogurt

Eggplant
Miso Glaze

Maitake Mushroom
Wafu Sauce

DESSERT

Mochi Donuts
*Brown Butter Glaze, Strawberry Compote, Black
Sesame Caramel, Coconut Jam*

Mochi Doki
Seasonal Flavors

Gelato
Seasonal Flavors

CLASSICS Handroll or Cut

California *Kanikama, Avocado*

Shrimp Tempura *Shrimp, Cucumber, Avocado*

Veg *Cucumber, Avocado, Asparagus, Gobo, Kaiware*

Negi Hama* *Yellowtail Tartare*

Negi Toro* *Toro Tartare*

Spicy Tuna*

Salmon Avocado*

COCKTAILS



a unique cocktail program curated with a modern asian influence

Sake Cocktails

Okinawa Jenny

TYKU "Black" Sake, Lime, Butterfly Pea Flower, Mint, Fever-Tree Ginger Beer

Dragon's Milk

Sayuri Nigori Sake, Coconut, Pineapple, Lime, Cinnamon Smoke

The Coral Lotus

Sho Chiku Bai "Skyline" Sake, Pinot Grigio, Guava, Lemon, Grapefruit

Ko-Ume Plum Margarita

Plum Wine Sake, Shiso, Mint, Lime

Shochu & Soju Cocktails

The Motomoto Fresh

Sho Chiku Bai "Skyline" Sake, Soju, Cucumber, Lime

Shiso Lovely

Soju, Moët & Chandon Brut Impérial, Shiso, Mint, Lime, Fever-Tree Elderflower Tonic

Burning Orange Blossom

Ichiko Shochu, Serrano Pepper, Orange Blossom Water, Cranberry, Orange, Lemon

White Grapefruit Kosmo

Soju, Grapefruit, Lime

Okashi Fuzake

Ichiko Shochu, Lychee, Lemon

Mocktails

Ginger Butterfly

Lime, Butterfly Pea Flower, Mint, Fever-Tree Ginger Beer

Dragon Beach

Coconut, Pineapple, Lime, Cinnamon

The Ko-cumber

Cucumber, Lime, Fever-Tree Elderflower Tonic

Lychee Ko

Lychee, Lemon, Starry

SAKE



Junmai

Heavensake "12" by Regis Camus & Konishi, 720ml

Bright light-bodied but rich with notes of butterscotch, salted caramel, cacao, and coconut.

Sho Chiku Bai, "Skyline" 720ml

Crisp, floral, and velvety with notes of tart red cherry, tropical fruit, melon, and hints of vanilla.

TYKU, "Red Flower" 330ml

Smooth, soft sweetness, with floral notes, fresh pear, and raspberries.

Junmai Ginjo

Heavensake by Hakushika, "Sake Baby" 500ml

Balanced notes of jasmine, violet, pear and white plum.

TYKU, "Black" 720ml

Medium bodied, touched by subtle hints of spice, soft creamy notes of peach and vanilla.

Heavensake by Katsuyama, "Label Azur" 720ml

Hints of green apple and mint with elegant notes of cedar, white grape, and ripe peach.

Shimizu-No-Mai, "Pure Dawn" 300ml & 720ml

Fresh and well-structured with orange peel and floral notes, balanced by hints of pear and Fuji apple.

Junmai Daiginjo

Gekkeikan, "Horin" 300ml & 720ml

Smooth and balanced. From fresh spring water and Yamada Nishiki rice, with notes of cantaloupe, honeydew and pear.

Shimizu-No-Mai, "Pure Dusk" 720ml

Bright pear, green apple, underlying minerality with delicate notes of orange peel and cantaloupe.

Heavensake by Niizawa, "Label Noir" 720ml

Light, dry, with an elegant complex flavor profile. Notes of floral, cantaloupe, tangerine, lychee, and apricot.

Nigori

Shimizu-No-Mai, "Pure Snow" 720ml

A creamy texture with melon and cucumber followed by notes of ginger, Asian pear, sweet rice, banana, and white tea.

Hakutsuru, "Sayuri" 300ml & 720ml

Soft creamy velvety sake with notes of cherry blossom, vanilla, rice, ripe banana, and coconut.

SAKE



Sparkling Sake

Sho Chiku Bai Shirakabegura, "Mio" 300ml

Soft sparkling sake with notes of peach, pear, and melon, along with freesia, yellow rose, and baking spice.

House Sake

Gekkeikan Junmai Hot or Cold 12oz

BEER

Japanese

Kirin 12oz

Kirin Light 12oz

Sapporo Large 22oz

Hitachino Nest Red Rice Ale 330ml

Suntory N/A Beer 350ml

Domestic

Blue Moon 12oz

Allagash White 12oz

Ballast Point Sculpin Grapefruit 12oz

NON-ALCOHOLIC

Espresso

Double Espresso

Iced Shaken Espresso

Iced Tea

Hot Tea

evian Natural Spring Water

Still or Sparkling

Fever-Tree

GHOST® ENERGY Drinks - Zero Sugar

WINE



Sparkling/Rosé

Lucien Albrecht, Brut Rosé, Crémant d'Alsace, *Alsace, France, NV*
Moët & Chandon, Brut, "Impérial," *Champagne, France, NV*
Tommaso Gambino, Prosecco, "Gold," *Veneto, Italy, NV*
Miraval, Rosé, Côtes de Provence, *Provence, France*

White

Il Masso, Pinot Grigio, *Friuli Venezia Giulia, Italy*
Emmolo, Sauvignon Blanc, *Napa Valley, California*
Maison Chantal, Sancerre Sauvignon Blanc, *Loire, France*
Frank Family Vineyards, Chardonnay, *Carneros, California*
Stags' Leap Winery, Viognier, *Napa Valley, California*

White by the Bottle

Illumination by Quintessa, Sauvignon Blanc, *Napa Sonoma Counties, California*
Cloudy Bay, Sauvignon Blanc, *Marlborough, New Zealand*
Olivier Leflaive, Bourgogne Blanc, "Les Sétilles," *Burgundy, France*
Flowers, Chardonnay, *Sonoma Coast, California*
Nickel & Nickel, Chardonnay, "Truchard Vineyard," *Napa Valley Carneros, California*

Red

Etude, Pinot Noir, "Deer Camp Vineyard Grace Benoist Ranch," *Carneros, California*
Bodegas Nieto Senetiner, Malbec, *Mendoza, Argentina*
Caymus Vineyards, Cabernet Sauvignon, *California*

Red by the Bottle

Belle Glos, Pinot Noir, "Clark & Telephone," *Santa Maria Valley, California, 2022*
Domaine de Cristia, Châteauneuf du Pape, *Rhône, France, 2019*
Faust, Cabernet Sauvignon, *Napa Valley, California, 2022*
Justin, "Isosceles," *Paso Robles, California, 2021*

Dessert

Weinlaubenhof Kracher, Auslese, "Cuvée," *Burgenland, Austria*
Choya Umesu Plum Wine



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