

LIFE IS SHORT, SKEWER IT.



串盛りセット

CHEF'S ASSORTMENT SET

*For wrapped skewers your choice of Pork Belly or Bacon

5 Skewers Combo ... 15
2 chickens, 1 ribeye beef, 1 vegetable, and 1 wrapped

7 Skewers Combo ... 19
2 chickens, 1 ribeye beef, 2 vegetables, and 2 wrapped

10 Skewers Combo ... 25
3 chickens, 2 ribeye beefs, 2 vegetables, and 3 wrapped



焼き鳥

YAKITORI

Chicken thigh 2.5
Wing(Tebasaki) 3
Gizzard 2.5
Tsukune Meatball 4
Kawa(chicken skin) 3
Sasami(chicken tender) 3

*choice of one sauce -
Wasabi, Umesiso, Mentaimayo

Pork belly 3.5
Kurobuta Pork Sausage 1.5
Beef Rib 3.5
Beef Tongue shio yaki 9



豚肉野菜巻き串

YASAI SKEWERS WRAPPED IN PORK BELLY

Chinese Chive 3.5 w/Cheese 4
Lettuce 3.5 w/ Cheese 4
Baby Corn 3
Shishito Peppers 3
Zucchini w/ Cheese 3.5
Japanese Yam w/ Shiso 4
King Oyster Mushroom 3.5
Shimeji Mushroom 3.5
Enoki Mushroom 4
Okura 3
Avocado 3.5



ベーコン巻き串

SKEWERS WRAPPED IN BACON

Potato 3 Soft Boiled Egg 3
Cherry Tomato 3 Quail Egg 3

野菜巻き串

VEGETABLE SKEWERS

Avocado 3 Shishito Pepper 2.5
Shitake Mushroom 3 Tomato 3



APPETIZERS

GRILLED EDAMAME 6

Lightly salted soybeans

UNI TAMAGO 10

Uni on top of boiled egg

FRENCH FRIES 6

Crispy French fries served with truffled parmesan Garlic Mayo

YAKI PORK GYOZA 8

5pcs of Original gyoza with soy sauce

FRIED WINGS (6PCS) 9

Chef's special fried wings, choice of sauce
- Japanese Rub
- Soy Garlic
- Sweet and Spicy Gochujang

CHICKEN KARA-AGE 11

Japanese batter fried chicken with yuzu cream sauce

NIRA MOYASHI

TEPPAN YAKI 11

Japanese style stir-fried pork, chive, and bean sprouts

KUSHI KUSHI SALAD 13

KKY salad w/ house special dressing

KYURI KUSHI w/ HOT PEPPER MISO 4

Fresh skewered thinly sliced cucumber with hot pepper miso

MUSHROOM TEMPURA 9

Tempura fried oyster, shimeji, and shiitake mushrooms

MAGURO TARTARE 13

Minced fresh tuna, avocado puree, vegetable, tobiko and quail egg

TAKO WASABI 6

Octopus sashimi with wasabi sauce

ATSUKAYI TAMAGO YAKI 8

Custard rolled egg with ponzu sauce



SPECIALTY ROLLS

SPICY CRAB TUNA ROLL 14

Inside - spicy crab, masago, cucumber
Outside - spicy tuna, crunch, scallion, spicy mayo, eel sauce, sriracha

SPICY SALMON ROLL 14

Inside - cucumber, spicy crab, avocado
Outside - spicy salmon, masago, scallion, crunch, tobiko, spicy mayo, wasabi

EEL AVOCADO ROLL 14

Inside - shrimp tempura, cucumber, crab (kani stick) / Outside - grilled eel, avocado, crunch, tobiko, eel sauce

SPIDER ROLL 14

Inside - soft shell crab tempura, avocado, cucumber, mixed green
Outside - eel sauce, crunch, tobiko

VEGETABLE ROLL 12

Inside - seaweed salad, cucumber, pickled carrot, kanpyo, Inari, red cabbage
Outside - wasabi mayo, eel sauce



MAIN DISHES

Bento / Don Buri: served with miso soup and salad. Comes with choice of either white rice or brown rice with red quinoa.

- BENTO**
- PORK CHASHU** 18
slow cooked pork belly braised in soy sauce on top of stir-fried Kimchi
 - YASAI MAKI KUSHI BENTO** 15
Chef's choice of vegetables rolled with pork on top of rice
 - YAKITORI BENTO** 15
Chef's choice of yakitori on top of rice
 - VEGETABLE BENTO** 14
Chef's choice of seasonal vegetables on top of rice
- DON BURI**
- KARA-AGE DON** 14
Japanese batter fried chicken on top of rice
 - CHICKEN / PORK KATSU DON** 16
Breaded and deep-fried silky pork loin cutlet and onion simmered in a dash broth wrapped with a layer of half-cooked custard eggs over rice
 - UNAGI / CHICKEN TERIYAKI DON** 18
Marinate grilled unagi and grilled chicken on top of rice
 - SALMON TERIYAKI DON** 16
Marinated grilled fresh salmon on top of rice
 - CHICKEN TERIYAKI DON** 15
Marinated grilled chicken on top of rice

- BOWL**
- TOBIKO BIBIMBAP STONE BOWL** 16
Flying fish roe and chef's choice of seasonal vegetables on top of rice
 - TUNA TARTARE BIBIMBAP STONE BOWL** 16
Seared tuna and chef's choice of seasonal vegetables on top of rice
 - SESAME LEAF BULGOGI BIBIMBAP STONE BOWL** 16
Marinated ribeye and chef's choice of seasonal vegetables on top of rice
 - SPICY TUNA POKE BOWL** 15
Spicy tuna and chef's choice of seasonal vegetable on top of rice
 - SPICY SALMON POKE BOWL** 15
Spicy salmon and chef's choice of seasonal vegetable on top of rice
- RICE / NOODLE**
- FRIED KIMCHI RICE** 12
Stir fried rice with homemade kimchi, bacon and egg
 - BARABARA (CHASU)** 10
Stir fried rice with mixed vegetables and slow cooked chasu
 - YASAI YAKISOBA** 14
Stir fried soba noodle with mixed vegetable
 - MASAGO CREAM RAMEN** 14
Chopped salmon and masago in cream sauce with ramen noodle
 - SHIO TORI RAMEN** 14
House-made chicken soup and chicken chashu w/ ramen noodle, egg, scallion, kikurage and silgochu
 - NAGASAKI CHAMPON** 14
House-made chicken paitan soup w/ ramen noodle, vegetables, seasonal seafood and pork

KUSHI KOCKTAILS

(Pouch, 16oz)

- LYCHEE GET-UP-AND-GO** 12
Premium soju, fresh lychee juice, energy drink
- PEACE AND LAVENDER** 12
Premium soju, lavender syrup, fresh lemon juice
- STRAWBERRY SEEDS FOREVER** 12
Premium soju, fresh strawberry, strawberry puree, sprite
- SHISO PRETTY GIMLET** 12
Premium soju, infused shiso syrup, fresh lemon, lime juice
- BERY BERY GOOD** 12
Premium soju, yuzu honey, lillet blanc, fresh raspberry, fresh lime juice
- GREEN w/ ENVY MOCKTINI** 12
Korean rice wine, fresh green grape juice, fresh apple juice, fresh lime juice, infused jalapeno soju, syrup

BEVERAGES

- DRAFT BEER 7, CAN BEER 5**
Sapporo, 16oz Sapporo, 12oz
- SAKE** 12
Sasaichi, Well-balanced Junmai Sake (can, 6oz)
- CHAMISUL FRESH SOJU** 15
Bottle, 12.6oz(375ml)
- SOFT DRINKS** 3
Coke / Diet Coke / Sprite / Ginger Ale / Club Soda

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