



KAIZEN

Revolving Sushi

Belt Plate Prices:

\$2.45

\$2.95

\$3.45

\$3.95

\$4.95

How it works:

If you see a dish you like, just take it off the belt & enjoy! When you are done, stack up your plates for total pricing. All dishes are presented on color coded plates that lets you know how much each dish costs.

** All plates are embedded with RFID chip. It monitors how long the plates are on the belt. Our system will automatically remove all plates after time allowed.

*** Parties of 6 or more will receive an automate 18% gratuity

DRINKS

Coke/ Diet Coke/ Sprite/ Dr. Pepper 2.50
 Apple Juice / Cranberry Juice 2.50
 Fiji Water 2.75



Pellegrino 3.50
 Iced Tea, Iced Green Tea, Hot Tea 2.50

BOTTLE BEER



Sapporo
 S 3.50 / L 6.00



Asahi
 S 3.50 / L 6.00



Kirin
 S 3.50 / L 6.00



Kirin Light
 S 3.50 / L 6.00



Blue Moon
 S 3.50 / L 6.00



Orion
 L 7.50



Hite
 L 6.00

HOT SAKE

House Hot Sake

150mm 4.00
 300mm 6.50



COLD SAKE BOTTLE



Rei Junmai
 300ml 21.95

Enjoy the bright and floral aroma, soft and full body with an elegant fruity finish



Kurosawa Junmai (SMV+2)
 300ml 13.95 / 750ml 34.95

Full bodied and earthy, yet light. It's exquisitely balanced and masterfully brewed



Suzaku Junmai (SMV+3)
 300ml 22.95

It's made only with selected rice, water, and yeast carefully fermented in low temperature to produce fine aroma



Hana Sake Fuji Apple
 300ml 6.95 / 720ml 23.95

Wonderful blend of delicious fruit favors makes HANA sake a delightful drink for all occasions



Otokoyama (SMV+6)
 300ml 17.95 / 750ml 47.95

Light, smooth and rich type. Quite, grain-like aroma with a hint of fruity aroma. Refreshing lightness with vivid acidity. This very dry sake has sharp and rich, full bodied taste.



Sparkling Sake Awayuki
 300ml 14.95

Softly sweet sparkling sake with notes of peach, cucumber, watermelon and just a hint of marshmallow crème

NIGORI UNFILTERED



Yuki (Lychee, White Peach)
375ml 16.95

Refreshingly sweet with mellow body and smooth texture



Sayuri (SMV-11)
300ml 16.95

This unfiltered sake has a very light nose filled with cream, cherry blossom, and white grape elements.

SAKETINI



**Lychee
Pineapple
Pomegranate**
8.95

SOJU



Chamisul
10.95



Chamisul Grapefruit
10.95



Jinro Green Grape
10.95



Toktok (Sparkling Soju)
4.50

Enjoy Jinro TokTok Peach/Pineapple that will make you feel awesome. With a mouthful of sparkling carbonated flavor and a low alcoholic content of 3%, Jinro TokTok can be enjoyed by everyone at anytime

WHITE WINE

	Glass	Bottle
House White	5.00	-
Moscato	7.50	30.00
Sauvignon Blanc	9.00	46.00
Riesling	8.00	34.00
KJ Chardonnay	8.00	34.00
Plum Wine Takara	7.00	27.00

RED WINE

	Glass	Bottle
House White	5.00	-
Pinot Noir	8.00	34.00
Uncaged Cabernet Sauvignon	10.00	47.00



COLD APPETIZER:



Soft Cold Tofu with House Ponzu Sauce

4.95



Tuna Sashimi with Fresh Garlic Ponzu Sauce*

12.95



Yellowtail Sashimi w/ Jalapenos and Ponzu Sauce*

12.95



Pepper Seared Tuna w/ Crispy Onion & Ponzu Sauce*

12.95



Seared Albacore w/ Crispy Onion and Ponzu sauce*

12.95



Smoked Salmon Sashimi with Crispy Garlic, Avocado, Onion & Ponzu Sauce*

12.95



Ika & Natto
squid w/ fermented soy beans

4.95



Tuna Poke*
ponzu, sesame oil, sea salt

7.95



Tuna & Salmon Poke*
tuna, salmon, avocado, red onion, micro cilantro w/ spicy ponzu, sesame oil

8.95



Charlie's Angels*
tuna poke, octopus salad, seaweed salad

8.95



Fresh Half Shell Oysters* 5pc

17.95



Chili Crab Lettuce Wrap spicy crab, tempura shrimp on boston butter lettuce

9.95



Feta Tuna Sashimi*
6pcs of big eye tuna seared w/ garlic olive, parsley, topped with feta cheese, green onion

12.95



Salmon Tataki*
micro cilantro, serrano pepper, sea salt w/ jalapeno dressing

12.95



Hirame Sashimi*
halibut, micro cilantro, jalapenos w/ chef's special sauce

14.95

HOT APPETIZER:



Fried Gyoza 6pc

6.95

Crispy Rice with Spicy Tuna*

8.95



Creamy Shrimp w/ Wasabi Sauce w/ Salad

6.95



Broiled Yellowtail Collar

8.95



Broiled Salmon Collar

4.95



Baked Mussels w/ Dynamite Sauce 6pc

6.95



Scallop Dynamite
scallop and mushroom baked in dynamite sauce with cheese on top

7.95



Crispy Soft Shell Crab (2 crab)
w/ yam, green onion & soy mustard

8.95



Monkey Brain*
deep fried avocado stuffed with spicy tuna

9.95



Ika Yaki
grilled and lightly salted

9.95



Jalapeno Poppers*
deep fried jalapeno stuffed with spicy tuna and cream cheese

7.95



Chicken Karaage
deep fried chicken breast w/ special Japanese seasoning

5.95



Grilled Shishito Peppers

4.95



Beef Tataki*
slightly seared beef tataki served in a house special sauce

8.95

* "Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked."

TEMPURA:



- Shrimp & Vegetable 7pc / 10pc** 6.95 / 8.95
- Vegetable 7pc** 4.95
- Crunch Ika Calamari** 5.95

SOUP:



- Miso Soup with Tofu** 1.75
- Lobster Tail Miso Soup** 6.95
- Snow Crab Miso Soup** 5.95
- Clam Miso Soup** 4.95

SALAD:



- Sesame Salad**
mixed greens w/
sesame dressing
- 2.95**



- Cucumber Salad (Sunomono)** w/
vinegar dressing
- 2.45**



- Salmon Skin Salad**
mixed greens, radish
w/ ponzu sauce
- 2.95**



- Balsamic Beef Salad**
- 11.95**

Screaming "O" Salad*

seared tuna sashimi (6pc) w/ spring mix, radish & chef's special sauce

12.95



- Octopus & Cucumber**
in sweet vinegar
Sauce
- 4.95**



- Crab Salad**
jalapeno, avocado,
salt, lemon
- 3.95**

SMALL APPETIZERS / SIDE DISH:



- Edamame** 2.45
- Spicy Edamame** 3.45



- Shrimp Bomb**
shrimp, spicy crab &
cream cheese deep
fried
- 3.95**



- Garlic Togarashi Fries w/ Mayo Sauce**
- 3.95**



- Egg Rolls 2 pc**
- 4.95**



- Agedashi Tofu**
deep fried tofu w/
green onions &
tempura sauce
- 4.95**



- Sweet Miso Braised Pork Belly**
- 3.95**



- Shrimp Tempura 3pc**
- 3.45**



- Seared Tuna Salad***
mixed greens, radish,
seared tuna, tangy
sauce
- 3.45**



- Spicy Tuna Poke***
w/ seaweed salad
- 4.95**



- Spicy Mix Poke***
assorted fish w/
seaweed salad
- 4.95**



- Crispy Soft Shell Crab (1 Crab)** 4.95
w/ green onion & soy mustard

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KAIZEN SPECIAL:



Avocado Train 14.95

In: chopped deep fried soft shell crab, Lobster, Crab
Top: avocado
Sauce: eel sauce



Miso Black Cod served w/ vegetables & rice 23.95



Aviators Roll 10.95

In: spicy crab, shrimp tempura, cucumber
Top: spicy crab, shrimp, avocado, tempura crunch
Sauce: spicy mayo, eel sauce



Summerlin Roll* 12.95

In: scallop, lobster and spicy tuna
Top: Salmon, guacamole and micro cilantro
Sauce: jalapeno sauce, hot sauce



Yellowtail Sashimi w/ Jalapenos* 12.95



T.T. Girls* 11.95

In: cucumber, shrimp tempura, avocado, crab
Top: shrimp, eel, spicy tuna
Sauce: eel sauce, spicy mayo sauce



Golden Knights Roll* 11.95

In: spicy crab, scallop
Top: salmon, avocado
Sauce: tangy



Shrimp Killer 2 10.95

In: lobster, avocado, shrimp tempura
Top: shrimp, green onion
Sauce: spicy mayo, hot sauce



Salmon Killer* 2 11.95

In: spicy salmon, avocado
Top: seared salmon, micro cilantro
Sauce: ponzu, white mayo



Raiders Roll* 11.95

In: deep fried ono, avocado
Top: salmon, jalapeno
Sauce: spicy ponzu, tangy, hot sauce



Crazy Girl 8.95

In: crab, cream cheese, asparagus, shrimp, whole roll deep fried
Sauce: eel sauce



Salmon Tataki* 12.95

micro cilantro, serrano pepper, sea salt, w/ jalapeno dressing



Ninja Roll* 11.95

In: spicy tuna, shrimp tempura
Top: tuna, ono, crispy onion
Sauce: spicy ponzu, eel sauce, spicy mayo



The "V" Roll* (spicy) 12.95

In: shrimp, cucumber, crab, jalapenos
Top: cajun seared salmon, green onion
Sauce: spicy ponzu, hot sauce



BBQ Roll 12.95

In: Korean beef short ribs, avocado, cucumber
Sauce: eel sauce



Shogun Roll 10.95

In: avocado, cucumber, shrimp tempura
Top: spicy scallop, scallion, tempura crunch
Sauce: eel sauce

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BASIC ROLLS: HAND/CUT

Spicy Tuna*	5.95	Yellowtail Scallion*	5.95
Spicy Yellowtail*	5.95	Scallop Roll	4.95
Spicy Salmon*	5.95	(Regular or Spicy)	
Tuna Maki*	5.95	Salmon Roll*	5.95
Salmon Maki*	5.95	Shrimp Roll	5.95
California Roll	3.95	Salmon Skin Roll	3.95
Crab Roll	4.45		
(Regular or Spicy)			

VEGETABLE ROLLS:

Cucumber Roll	3.95
Avocado Roll	3.95
Veggie Duo Roll	4.95
Avocado & Cumber	
Fried Asparagus Roll	3.95
Vegetable Roll (Mix Vegi)	4.95
Veggie Tempura Roll	5.95
In: deep fried assorted vegetable, avocado, cucumber	
Veggie Rock Roll (No Rice)	8.95
asparagus, avocado, cucumber, radish sprouts, pickled radish, yamagobo wrapped w/ cucumber, sweet vinegar sauce	

FRESH ROLLS:



Salmon Killer* 10.95
In: spicy salmon
Top: salmon, jalapeno
Sauce: ponzu, spicy mayo, hot sauce



Double Yellowtail* 10.95
In: spicy yellowtail
Top: yellowtail sashimi & jalapeno
Sauce: ponzu, hot sauce



Sunrise* 10.95
In: spicy tuna
Top: salmon, avocado, green onion
Sauce: spicy ponzu



Philadelphia* 6.95
In: asparagus, avocado, cream cheese
Top: fresh salmon



Sexy Roll* 10.95
In: spicy tuna
Top: fresh tuna, smelt eggs
Sauce: tangy



King Of Ocean 11.95
In: asparagus, avocado, cucumber, radish sprouts, pickled radish, yamagobo
Top: lobster, shrimp
Sauce: tangy



Pink Lemon* 9.95
In: crab, avocado, cucumber
Top: salmon, sliced lemon
Sauce: ponzu



Zen* 12.95
In: spicy tuna, lobster, fresh water eel, cucumber, yamagobo, asparagus, sprouts
Top: avocado, crunch balls
Sauce: eel sauce



Rainbow* 9.95
In: crab, avocado, cucumber
Top: assorted fresh fish
Sauce: ponzu



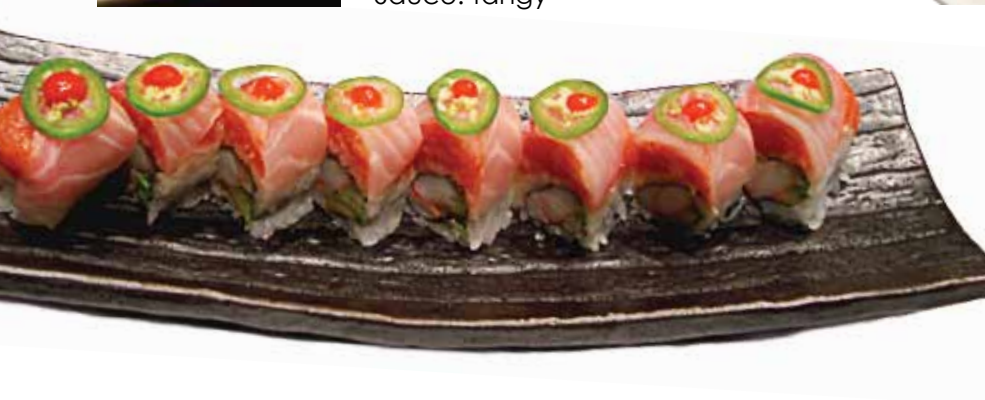
Sexy Maguro* 10.95
In: cucumber, crab, avocado
Top: spicy tuna, tuna
Sauce: tangy, eel sauce



Katana Roll* 8.95
In: spicy tuna, cucumber
Top: avocado, jalapenos
Sauce: tangy, hot sauce



Spicy Tataki* 10.95
In: spicy tuna
Top: seared tuna, pickled onion, green onion, avocado
Sauce: hot sauce, ponzu



Kiss Of Fire* 11.95
In: crab, avocado, cucumber
Top: spicy tuna, white fish, jalapeno
Sauce: spicy garlic ponzu, hot sauce

**Alaska*** **6.95**

In: smoked salmon, crab,
avocado, asparagus
Sauce: eel sauce, hot sauce

**Tokyo*** **10.95**

In: tuna, salmon, white fish,
crab, Avocado, cucumber
Top: tuna, salmon
Sauce: mustard soy

**Hawaiian*** **10.95**

In: garlic albacore
Top: seared albacore, pickled
onion, green onion, avocado
Sauce: garlic ponzu

**Spicy Rainbow*** **11.95**

In: shrimp, asparagus,
cucumber
Top: lobster, assorted fish
Sauce: spicy ponzu, spicy
mayo, hot sauce

**Palm Spring*** **9.95**

In: crab, avocado, cucumber
Top: cube tuna and smelt eggs
Sauce: spicy mayo, ponzu

**Charlies Roll* (no rice)** **11.95**

In: spicy tuna, lobster,
avocado, crab, wrapped with
cucumber
Top: crunch
Sauce: eel sauce

**White Rose* (no rice)** **11.95**

In: lobster, king crab
wrapped with halibut
Sauce: mustard soy

**Rose Roll* (no rice)** **11.95**

In: spicy tuna, crab
wrapped with fresh tuna
Sauce: spicy ponzu

**Rock & Roll* (no rice)** **10.95**

In: tuna, salmon, white fish,
crab, Radish, asparagus,
yamagobo, Radish sprouts
Wrapped with cucumber
Sauce: sweet vinegar

**Hard Rock* (no rice)** **11.95**

In: king crab, shrimp, tuna,
masago wrapped with
cucumber
Sauce: sweet vinegar

TEMPURA SPECIALITY ROLLS:

**Kaizen Roll*** **19.95**

In: deep fried soft shell crab, lobster,
avocado, asparagus, yamagobo,
cucumber, radish sprouts
Top: tuna, salmon, yellowtail
Sauce: eel sauce

**Orange Blossom*** **10.95**

In: deep fried chopped shrimp,
crab
Top: salmon
Sauce: tangy

**Hot Night*** **9.95**

In: deep fried shrimp,
cucumber
Top: spicy tuna
Sauce: eel sauce

**Nevada Roll*** **11.95**

In: tuna, salmon, white fish,
cucumber, avocado
Top: deep fried crab
Sauce: spicy ponzu, eel sauce

**Avocado Train** **14.95**

In: chopped deep fried soft
shell crab, lobster, crab
Top: avocado
Sauce: eel sauce

**T.T Girls*** **11.95**

In: cucumber, shrimp tempura,
avocado, crab
Top: shrimp, eel, spicy tuna
Sauce: eel sauce, spicy mayo

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Paradise Roll* **12.95**
 In: deep fried soft shell crab, lobster, spicy tuna, mango
 Top: salmon, avocado
 Sauce: eel sauce, spicy mayo, hot sauce



Samurai Roll* **11.95**
 In: asparagus, avocado, shrimp tempura
 Top: spicy tuna, albacore tempura crunch
 Sauce: tangy spicy ponzu



Ninja Roll* **11.95**
 In: spicy tuna, shrimp tempura
 Top: tuna, ono, crispy onion
 Sauce: spicy ponzu, eel sauce, spicy mayo



Bing* **11.95**
 In: albacore, shrimp tempura, Avocado, cucumber
 Top: salmon
 Sauce: spicy ponzu, tangy sauce



Kanojo Roll* **11.95**
 In: shrimp tempura, avocado
 Top: tuna, salmon, spicy tuna, jalapeno
 Sauce: spicy ponzu, tangy, hot sauce



Unicorn* **11.95**
 In: cucumber, avocado, crab, shrimp tempura
 Top: lobster, super white tuna
 Sauce: spicy & sweet sauce



Shogun Roll **10.95**
 In: avocado, cucumber, shrimp tempura
 Top: spicy scallop, scallion, tempura crunch
 Sauce: eel sauce



First Kiss* **11.95**
 In: deep fried shrimp
 Top: soft shell crab, tuna, white fish
 Sauce: tangy



Crunch Roll **6.95**
 In: deep fried shrimp, cucumber
 Top: tempura crunch
 Sauce: eel sauce



Snow White* **11.95**
 In: chopped spicy soft shell crab
 Top: seared super white tuna
 Sauce: spicy ponzu



Shrimp Killer **9.95**
 In: shrimp tempura, cucumber
 Top: shrimp
 Sauce: eel sauce



Red Rock* **11.95**
 In: deep fried shrimp, cucumber
 Top: spicy tuna, seared tuna
 Sauce: tangy, spicy mayo



Kai* **10.95**
 In: shrimp tempura, spicy tuna
 Top: yellowtail, green onion
 Sauce: garlic ponzu, eel sauce



Sunset* **10.95**
 In: deep fried salmon, cucumber
 Top: salmon, tuna
 Sauce: spicy & sweet sauce

DEEP FRIED ROLLS: WHOLE ROLL IS DEEP FRIED

Crazy Boy Roll **5.95**
 In: crab, avocado
 Sauce: eel sauce



Crazy Girl Roll **8.95**
 In: crab, cream cheese, asparagus, shrimp
 Sauce: eel sauce



Las Vegas Roll **8.95**
 In: fresh water eel, crab, smelt egg, avocado, cream cheese
 Sauce: eel sauce

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TEMPURA ROLLS: 5PC EEL SAUCE ON TOP



Soft Shell Crab Roll 7.95

In: deep fried soft shell crab, crab, avocado, cucumber



Lobster Tail Tempura Roll 11.95

In: deep fried lobster, avocado, cucumber

Shrimp Tempura Roll 6.95

In: deep fried shrimp, crab, avocado, cucumber

Shiitake Mushroom Tempura Roll 5.95

In: deep fried shiitake mushroom, avocado, cucumber

Calamari Tempura Roll 6.95

In: deep fried calamari, crab, avocado, cucumber

Crunch Scallop Roll 7.95

In: deep fried scallop, crab, avocado, cucumber

Salmon Tempura Roll 6.95

In: deep fried salmon, crab, avocado, cucumber

Vegetable Tempura Roll 5.95

In: deep fried assorted vegetable, avocado, cucumber

Chicken katsu Roll 6.95

In: deep fried chicken, crab, avocado, cucumber

Green Chili Tempura Roll 6.95

In: deep fried green chili, crab avocado, cucumber



BBQ Roll 12.95

In: korean beef short ribs, avocado, cucumber
Sauce: eel sauce



Snow Corn Roll* 8.95

In: crab, avocado
Top: white fish
Baked with dynamite sauce
Sauce: eel sauce



Baked Salmon Roll* 8.95

In: avocado, yamagobo, cream cheese
Top: salmon
Baked with dynamite sauce
Sauce: eel sauce



Japanese Lasagna 7.95

In: crab, avocado, cream cheese
Top: tempura crunch
Baked with mayo sauce
Sauce: eel sauce



Silver State* 12.95

In: crab, avocado, asparagus, yamagobo, cream cheese
Top: lobster, super white tuna, masago
Baked with dynamite sauce
Sauce: eel sauce, spicy mayo



Chicken Teriyaki Roll 7.95

In: teriyaki chicken, crab, avocado, cucumber
Top: teriyaki chicken with vegetables



Rattle Snake Roll 9.95

In: deep fried shrimp, cucumber
Top: fresh water eel
Sauce: eel sauce



Scallop Volcano 9.95

In: crab, avocado, cucumber
Top: baked scallop and mushroom
Sauce: eel sauce

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BAKED SPECIALTY ROLLS:



Caterpillar 8.95
In: fresh water eel, cucumber
Top: avocado
Sauce: eel sauce



Red Dragon* 11.95
In: spicy tuna
Top: eel, tuna
Sauce: sweet spicy sauce, eel sauce



Mango & Lobster Roll* 13.95
In: butter salted lobster and mango
Top: big-eye tuna, avocado, micro vegetables
Sauce: ponzu, miso sauce



Dragon 9.95
In: crab, avocado, cucumber
Top: fresh water eel
Sauce: eel sauce

SASHIMI: ASSORTED SASHIMI COMBO



10 pc 14.95
20 pc 27.95
Chirashi Bowl* 12pc 14.95



NOODLES:

Tempura Udon 9.95
Nabeyak Udon 10.95



YAKI: UDON/SOBA

Chicken 8.95
Beef 9.95
Shrimp 10.95



CURRY: UDON/RICE

Chicken 8.95
Beef 9.95
Shrimp 10.95



RAMEN:

Pork Tonkotsu Ramen
Small Bowl 5.95
Big Bowl 10.95



ENTREE:

Shrimp Teriyaki 9.95 **Beef Teriyaki 8.95**
Tofu Teriyaki 7.95 **Chicken Teriyaki 7.95**
Chicken Katsu 8.95 **W/ Chicken Breast +\$1**



Broiled Rib eye Steak in Garlic Sauce served w/ grilled vegetables
16.95



Salmon Butter Yaki served w/ grilled vegetables
13.95



BBQ Short Ribs served w/ rice
18.95



Broiled Salmon Steak with Teriyaki Sauce served w/ salad
11.95



Spicy Pork Bulgogi served w/ rice
11.95



Japanese Style Chopped Steak served w/ grilled vegetables
9.95



Broiled Chilean Sea Bass In Sweet Miso w/ grilled vegetable
26.95



Fresh Eel Chirashi baked fresh water eel served w/ rice
11.95



Fried Rice (chicken, beef, pork, shrimp +\$1)
9.95

DESSERTS:



**Tempura
Green Tea
Ice Cream**

5.95



Ice Cream
Green Tea
Red Bean
(2scoops)

4.95

Mochi Ice Cream 2pc 4.95
Strawberry Chocolate
Mango Green Tea
Coffee



Speciality Desserts 6.95



**Mini New
York Cheesecake**



Bomba

Classic vanilla and chocolate gelato separated by a cherry and sliced almonds covered in cinnamon, finished with a chocolate coating



Exotic Bomba

Mango, passion fruit and raspberry sorbetto, all covered in white chocolate and drizzled with chocolate



3 Chocolate Mousse

White and dark chocolate mousse on a sponge base, coated with chocolate and topped with white chocolate shavings



Tiramisu

Sponge cake soaked in espresso, topped with mascarpone cream and dusted with cocoa powder



Chocolate Truffle

Zabaione cream center, surrounded by chocolate gelato and caramelized hazelnuts, topped with cocoa powder

NIGIRI: SUSHI



Yaki Beef*	2.45
Tuna*	3.45
Garlic Ponzu Tuna*	3.45
Salmon*	2.95
Salmon Belly*	3.45
Seared Salmon*	2.95
Japanese Mayo	
Garlic Ponzu Salmon*	2.95
Yellowtail*	3.45
Yellowtail Belly*	3.95

Pepper Tuna*	2.45
Albacore*	3.45
Red Snapper*	2.49
Shrimp	2.49
Eel	3.45
Octopus	2.95
Squid*	2.95
Egg (Tamago)	2.49
Inari	2.49
Mackerel*	2.95

Toro*	M/P
Uni*	6.50
Halibut*	3.45
Egg & Shrimp	3.95
Sweet Shrimp*	8.50
Surf Clam*	2.95
Seared Ono*	3.95
Blue Fin*	7.00
Salmon Egg*	4.95
Smelt Egg*	3.95

SASHIMI: 4PC / ORDER

Tuna*	7.00	Albacore*	7.00
Salmon*	6.00	Unagi	7.00
Yellowtail*	7.00	Octopus*	6.00
Red Snapper*	5.00	Halibut*	7.00



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