



Soup

MISO SOUP 3.5

Organic Miso, Green Onion, Non-GMO Tofu, and Wakame Seaweed in Homemade Bonito and Kelp Broth

WANTON SOUP sm 6/lg 8.5

Homemade Pork Wantons, Bok Choi, Mushroom, Green Onion, and Sesame Seeds in Homemade Spicy Chicken Broth

Cold Appetizer/Salad

CUCUMBER SEAWEED SALAD 5.5

Cucumber Slices, Natural Seaweed Salad (No Color, MSG, or Preservatives added), Organic Mixed Greens

EBI/TAKO SUNOMONO 5.5/6.5

Rice Noodle Salad with Prawn OR Octopus, Lightly pickled cucumber, Carrots, Red Radish, and Sesame Seeds in Homemade Sweet Vinegar Sauce

GOMA AE 5.5

Spinach Salad with Homemade Sweet Sesame Sauce, Carrots, Red Radish, and Sesame seeds

HOUSE SALAD 5

Organic Mixed Greens, Carrots, Red Radish, and Wonton Bits with Homemade Wasabi Dressing and Wasabi Mayo

GRILLED CHICKEN SALAD 16

Free-Range and Non-GMO Fed Chicken, Organic Greens, Carrots, Red Radish, Boiled Free-Range Egg, Avocado, Wonton Bits, Green Onion, and Sesame Seeds with Homemade Sesame Dressing and Wasabi Mayo

SMOKED SALMON SALAD 16

Wild Sockeye Smoked Salmon, Organic Greens, Carrots, Red Radish, Boiled Free-Range Egg, Avocado, Wonton Bits, Green Onion, and Sesame Seeds with Homemade Wasabi Dressing and Wasabi Mayo

TUNA/SALMON TATAKI 13/14

Seared Tuna OR Salmon, Kaiware Sprouts, Carrots, and Red Radish, Served with Ponzu Sauce

Hot Appetizer

EDAMAME 6.5

Non-GMO All Natural Japanese Soy Bean Pods (Grown in Canada!) Sprinkled with Himalayan Pink Salt

PAN FRIED EDAMAME 9

Pan Fried Non-GMO All Natural Japanese Soy Bean Pods (Grown in Canada!) in Homemade Garlic Butter Soy Sauce

AGEDASHI TOFU 5.5

Deep Fried Non-GMO Silken Tofu (4pcs) in Homemade Soy Based Sauce with Ginger and Daikon Radish, Topped with Carrots, Red Radish, Green Onion and Sesame Seeds

SPICY AGEDASHI TOFU 6.5

Deep Fried Non-GMO Silken Tofu (4pcs) in Homemade Spicy Garlic Sauce with Ginger and Daikon Radish, Topped with Carrots, Red Radish, Green Onion and Sesame Seeds

GYOZA 9

Pan Fried Homemade Chicken Dumplings (5pcs) with Ground Chicken, Japanese Chive, Cabbage, Green Onion, Garlic, and Ginger. Served with Homemade Soy Based Spicy Gyoza Sauce

KARAAGE 8.5

Free-Range and Non-GMO Fed Chicken Marinade in Homemade Soy Based Garlic Sauce, Deep Fried Crispy, Served with Homemade Ponzu and Tartar Sauce

ASSORTED TEMPURA 8

Lightly Battered Tiger Prawn (1pc) and Vegetables (5pcs) Served with Homemade Tempura Sauce

VEGETABLE TEMPURA / YAM TEMPURA 7

Lightly Battered Assorted Vegetables (6pcs) OR Yam Tempura (5pcs) Served with Homemade Tempura Sauce

TIGER PRAWN TEMPURA 11

Lightly Battered Tiger Prawn (5pcs) Served with Homemade Tempura Sauce

IKA TEMPURA 9

Lightly Battered Squid Served with Homemade Ponzu and Tartar Sauce

!! Please advise your food allergies/restrictions to your server before ordering !!

SASHIMI (Fresh Slices) ~Ala Carte

ALBACORE TUNA	5pcs	11	HAMACHI (YELLOWTAIL)	5pcs	13
TORO (TUNA BELLY)	5pcs	12.5	HOTATE (BIG SEA SCALLOP)	3pcs	11
SOCKEYE SALMON	5pcs	12	TAKO (OCTOPUS)	5pcs	10

SASHIMI (Fresh Slices)~Combo

TUNA & SALMON COMBO	13.5	SASHIMI SALMPLER	24
3pcs Albacore Tuna and 3pcs Sockeye Salmon		10pcs of your choice (Minimum of 2 pieces per kind)	
SASHIMI COMBO	27	SASHIMI PLATTER	46
6pcs Albacore Tuna, 6pcs Sockeye Salmon, plus 2pcs of your choice		Chef's Choice 24pcs Sashimi, plus Tamago and Tobiko	

NIGIRI (Rice Fingers)~Ala Carte *2pcs per Order Sub Multigrain Sushi Rice Add \$0.50

TAMAGO (SWEET EGG)	3.5	ALBACORE TUNA	5
INARI (SWEET FRIED TOFU)	4.5	TORO (TUNA BELLY)	6
EBI (TIGER PRAWN)	5.5	SOCKEYE SALMON	5.5
TAKO (OCTOPUS)	5.5	HAMACHI (YELLOWTAIL)	6.5
UNAGI (EEL)	6	HOTATE (BIG SEA SCALLOP)	7
SABA (MACKEREL)	4.5	AMAEBI (BIG SWEET SHRIMP)	7.5

GUNKAN (Japanese Battleship) Sub Multigrain Sushi Rice Add \$0.25 / Raw Quail Egg Add \$0.50

FIERY TUNA	3	TOBIKO (FLYING FISH ROE)	3
FIERY SALMON	3	IKURA (SALMON ROE)	3.5
ZESTY SCALLOP	3		

TEMAKI (Sushi Cone) Sub Multigrain Sushi Rice Add \$0.50

AVOKYU	5	CALIFORNIA	5.5	SPICY SCALLOP	6
YAM TEMPURA	5	SPICY TUNA AVOCADO	5.5	EEL CUCUMER	6
UMESHISO	5	TUNA AVOCADO	5.5	SALMON AVOCADO	6
ORGANIC NATTO	5	PRAWN TEMPURA	5.5	NEGITORO	

VEGGIE ROLLS Sub Multigrain Sushi Rice Add \$1.00 / Sub Soy Paper Add \$1.00

AVOCADO ROLL (small 6 pcs)	4.5	
CUCUMBER ROLL (small 6 pcs)	4	
OSHINKO yellow daikon pickles (small 6 pcs)	4	
SHITAKE Shiitake mushroom seasoned with sweet soy sauce (small 6 pcs)	4	
UME SHISO Japanese plum, Japanese basil, cucumber (small 6 pcs)	5	
AVOKYU avocado and cucumber	5.5	
YAM TEMPURA ROLL	6	
YASAI avocado, cucumber, oshinko, kampyo (Big 6pcs)	6.5	
SUMMERTIME avocado, cucumber, asparagus, green onion with tempura bits and ginger dressing		8.5
YAMYAM MAKI green onion, cream cheese, avocado topped with yam tempura		9
YAMA MAKI yam tempura and cucumber topped with seaweed salad and wasabi mayo		9.5
MIDORI MAKI asparagus, tempura bits, carrot topped with avocado, green onion, wasabi mayo		8.5
MAMBO ROLL mango, cucumber, topped with yam tempura		9
FRESH SALAD ROLL avocado asparagus, carrot topped with radish, wasabi mayo, side Japanese pesto		9
SWEET VEGAN avocado, spinach, cucumber, carrot, mango in soy wrapper, drizzle of honey (big 10pcs)		12.5

HOUSE ROLLS Sub Multigrain Sushi Rice Add \$1.00 / Sub Soy Paper Add \$1.00

TUNA/SALMON ROLL basic tuna <u>OR</u> salmon roll (small 6 pcs)		5
NEGI HAMACHI yellowtail and green onion (small 6pcs)		5.5
NEGI TORO tuna belly and green onion (small 6pcs)		5.5
SPICY SALMON ROLL spicy salmon, avocado, topped with green onion and tobiko		7
SALMON AVOCADO ROLL salmon and avocado		7
BOSTON spicy tuna, avocado, topped with green onion and wasabi mayo		6.5
EBI EBI tiger prawn tempura and cucumber		7
CALIFORNIA ROLL crab mix (snow crab, surimi, mayo) and avocado <small>*sub snow crab add \$2.25</small>		6.5
CRISPY CALIFORNIA tempura coated California Roll with wasabi mayo and unagi sauce (big 6pcs)		7
SHRIMP CALIFORNIA tiger prawn, avocado, cucumber		7
SPICY SHRIMP ROLL tiger prawn, avocado, spicy roasted red pepper		7
SALMON SKIN ROLL crispy salmon skin, green onion, cucumber, asparagus		6.5
PHILADELPHIA smoked salmon, avocado, cream cheese, with wasabi mayo on top		7
ALASKAN breaded salmon, cucumber, green onion with sweet chili sauce on top		6.5
CURRY ROLL tiger prawn tempura, avocado, spicy roasted red pepper with curry sauce		8
DYNAMITE tiger prawn tempura, avocado, cucumber, with kanikama, potato bits and spicy mayo		9.5
<small>*sub snow crab on top Add \$5.00</small>		

17 % GRATUITY IS ADDED TO PARTIES OF 8 OR MORE

SIGNATURE ROLLS Sub Multigrain Sushi Rice Add \$1.00 / Sub Soy Paper Add \$1.00

GREEN DRAGON	eel, cucumber topped with avocado, tobiko, unagi sauce, and wasabi mayo	11.5
KAWAKUBO	tiger prawn tempura, eel, cucumber, topped with potato bits, green onion, spicy mayo and tobiko	15.5
SCORPION	california roll topped with tiger prawn, sweet chili sauce, and spicy mayo	12
VOLCANO	tiger prawn tempura, asparagus, kanikama, topped with smoked salmon, spicy mayo	13
COWBOY	steak, asparagus topped with sautéed onion, mushrooms, green onion, wasabi mayo	15.5
TERIYAKI ROLL	fried chicken, cream cheese, asparagus, topped with carrot, green onion, teriyaki sauce and wasabi mayo	11.5
SALMON CURRY	breaded salmon, roasted spicy red pepper, cream cheese, topped with potato bits and curry sauce	11.5
BAKED SEAFOOD	crab mix, avocado, top with scallop, spicy crab mix, green onion, tobiko, tempura bits, baked and finished with wasabi mayo (big 6 pcs) <small>*sub snow crab Add \$7.00</small>	14.5
SPIDER	fried soft shell crab, asparagus, kanikama, tobiko, wasabi mayo (big 6 pcs)	12
LOBSTER ROLL	lobster tail tempura, avocado, asparagus, mango with spicy mayo (big 6 pcs)	15
RED DRAGON	spicy salmon, avocado, topped with smoked salmon, green onion, spicy mayo, potato bits, dried chili threads	12.5
FIRE	spicy tuna and avocado topped with zesty scallop, green onion and tobiko	13.5
RAINBOW	california roll topped with tuna, salmon, tiger prawn, avocado	13.5
ROCK n' ROLL	avocado, cucumber, green onion, topped with tuna, salmon and yellowtail	12
CRUNCHY	salmon, cucumber topped with spicy tuna, avocado, green onion wasabi mayo and tempura bits	13.5
GEISHA	salmon, cream cheese, avocado topped with spicy salmon and dried chili threads	13.5
ICHIBAN	yellowtail, spicy tuna, tempura bits, asparagus topped with salmon, tobiko	15.5
TIGER	spicy yellowtail, avocado with zesty scallops, tobiko, green onion, tempura bits	15
IBUKI	spicy yellowtail, cucumber, shiso tempura, topped with sea scallop slices, dried chili threads, spicy mayo and wasabi mayo	16
SAKURA	spicy salmon, tempura bits topped with yellowtail and green onion	15
WATERMELON	eel, kanikama, cucumber topped with tuna, salmon, avocado, and wasabi mayo	15.5
BLACK DRAGON	spicy tuna, crab mix, cucumber, topped with eel tempura and green onion	15
NINJA	tuna, salmon, yellowtail, avocado, crab mix, green onion with spicy mayo (big 6 pcs)	13
NARUTO	tuna, salmon, yellowtail, crab mix, green onion, wrapped in cucumber topped with wasabi mayo (big 6 pcs)	15.5
SEA FOOD TEMPURA ROLL	deep fried roll with Salmon, tuna, yellowtail, asparagus, cream cheese, tobiko, green onion and spicy mayo (big 6 pcs)	14.5

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SUSHI BAR COMBOS *served with Miso Soup and House Salad*

COMBO A	23
California Roll, 2pcs Salmon Nigiri, 2pcs Tuna Nigiri, 1pc Prawn Nigiri, 1pc Eel Nigiri	
SUSHI LOVERS (for two)	74
8pcs Chef Choice Sashimi, 6pcs Chef Choice Nigiri, California Roll, RED DRAGON and FIRE	
MAKIMONO COMBO (for two)	39
2 House Rolls of Your Choice, Plus RED DRAGON	

DONBURI BOWL *served on a bed of rice. Comes with Miso Soup*

SPICY TUNA DON	20
Sushi Rice, topped with Spicy Tuna, Avocado, Carrots, Red Radish, Green Onion, Sesame Seeds, and Nori Seaweed.	
Tuna Don/ Salmon Don	23
Sushi Rice, topped with 10pcs of Thin Sliced Tuna <u>OR</u> Salmon Sashimi, pickled radish, green onion. Side Ponzu Sauce.	
CHIRASHI	27
Sushi Rice, topped with 12pcs of Chef's Choice Sashimi, plus Prawn, Tamago, Tobiko, and Pickled Radish.	
NEW CALIFORNIA DON	18
Sushi Rice, topped with Crab Mix (Snow Crab, Surimi and Mayo), Tiger Prawn, Avocado, Carrots, Red Radish, Green Onion, Sesame Seeds, and Nori Seaweed.	
CHICKEN KATSU DON	20
White Rice, topped with Organic Mixed Green, Panko Battered Free-Range and Non-GMO Fed Chicken in Japanese BBQ Sauce, Sesame Sauce, and Wasabi Mayo, Carrots, Red Radish, Green Onion, and Sesame Seeds.	

TERIYAKI DISHES *served with miso soup, house salad, rice, stir-fried veggies* in Homemade Teriyaki Sauce, topped with Wasabi Mayo, Green Onion, and Sesame Seeds.

CHICKEN TERIYAKI	Free-Range and Non-GMO Fed Chicken	20
SALMON TERIYAKI	Wild-Caught Sockeye Salmon	22
TOFU TERIYAKI	Fried Non-GMO Tofu	16
HALF SIZED CHICKEN/TOFU TERIYAKI	(No Miso Soup)	11

SIDES

SIDE TOBIKO	2	SIDE TOFU (Non-GMO)	2	SUSHI RICE	4
SIDE AVOCADO	2	PLAIN WHITE RICE	3	MULTIGRAIN SUSHI RICE	5
ORGANIC NATTO	5				

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TAKE AWAY PARTY PLATTERS

As pleasing to the eye as they are to the palate!
These are guaranteed to make your party unforgettable!
(give us 24-hour notice and receive 10% off)

The Rainforest

Beautifully prepared selection of our Vegetarian Rolls

Available in 2 sizes:

Small (approx.... 50 pcs) 56

Large (approx....100pcs) 105

The Avalanche

Beautifully prepared selection of our Signature Rolls

Available in 2 sizes:

Small (approx.... 50 pcs) 75

Large (approx....100pcs) 145

Private Tatami Room available for a large group
(minimum 12 adults, up to 18 guests)
with reservation request in advance.
Please call us at 778-475-7887 for more details.

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