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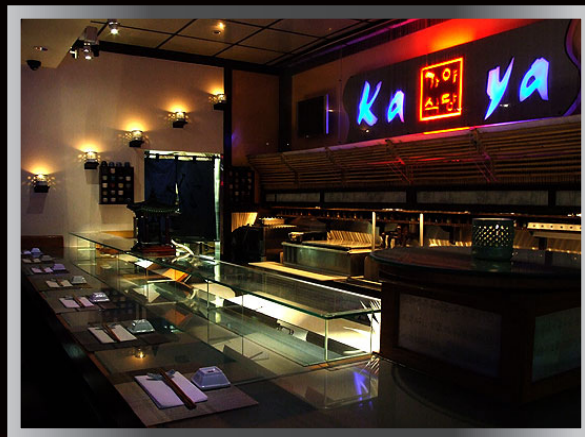
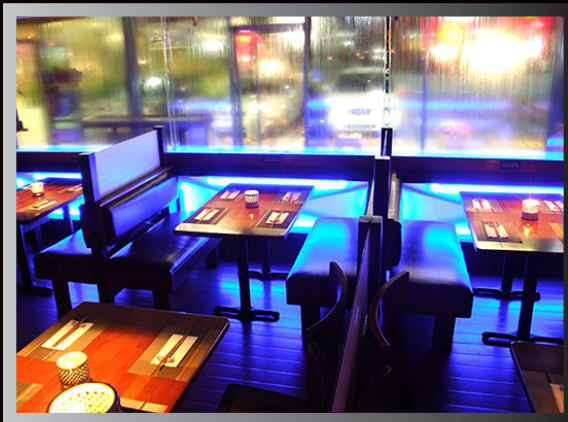
Email this menu or make an online reservation at: www.YourRestaurantConnection.com

Menu Items and Prices Subject To Change Without Notice



KAYA

MARINA DEL REY • EL SEGUNDO



beverage

non-alcoholic

COKE, DIET COKE, SPRITE, LEMONADE		2.5
SPARKLING WATER (PERRIER)		3.5
BOTTLED WATER (FIJI)		3.5
PASSION ICED TEA (REFILL)		3.0
ICED GREEN TEA		3.5
GINSENG TEA (HOT)		3.5
GINGER TEA (HOT)		3.5

beer	small	large
KIRIN	5.5	8
KIRIN LIGHT	5.5	
SAPPORO	5.5	8
ASAHI	5.5	8

soju cocktail	glass	glass pot
GREEN APPLE	7	16
PEACH	7	16
RED GRAPE	7	16
CUCUMBER LEMON		15
SOJU (BOTTLE)		12

sake	small	large
HOT SAKE	6	8

sake		bottle	glass pot
NIGORI	SILKY MILD	15	17
OTOKOYAMA JUNMAI	FULL BODY		19
KIKUSUI JUNMAI GINJO	FULL BODY	18	20
TAKENOTSUYU JUNMAI	DRY		20
TAMANOHIKARI YAMAHAI GINJO	DRY		21
TOKUBETSU JUNMAI	DRY		24
KUBOTA SENJYU	VERY DRY		26
HAKKAISAN JUNMAI GINJO	DRY		30

dessert

ICE CREAM	VANILLA/GREEN TEA	3
TEMPURA ICE CREAM	VANILLA/GREEN TEA	7
MOCHI ICE CREAM	VANILLA/GREEN TEA/CHOCOLATE STRAWBERRY/MANGO/COFFEE	6
TEMPURA MOCHI ICE CREAM	CHOCOLATE/STRAWBERRY/MANGO/COFFEE	8
KAYA CREPE	STRAWBERRY, KIWI, AND RED BEAN WRAPPED IN CREPE. TOPPED WITH WHIPPED CREAM AND MOCHI (4 PIECES)	12

beverage • sake • dessert



wine	glass	
RED CABERNET (ROBERT MONDAVI)	6	
CHARDONNAY (ROBERT MONDAVI)	6	
SAUVIGNON BLANC	6	
PINOT NOIR	6	
PINOT GRIGIO	6	
PLUM WINE	7	
merlot	glass	bottle
2005 CHATEAU ST. JEAN MERLOT, SONOMA VALLEY	13	50
2004 BLACKSTONE MERLOT	8	36
2003 FRANCISCAN OAKVILL ESTATE MERLOT	11	50
cabernet sauvignon		
2005 WILD HORSE CABERNET SAUVIGNON, PASO ROBLES	11	54
2005 BV CABERNET SAUVIGNON, NAPA VALLEY	15	55
2005 MERRYVAIE CABERNET SAUVIGNON, NAPA VALLEY	14	53
2004 J.LOHR SEVEN OAKS CABERNET SAUVIGNON, PASO ROBLES	9	40
2003 RODNEY STRONG CABERNET SAUVIGNON, SONOMA VALLEY	10	44
2003 STERLING VINEYWARD CABERNET SAUVIGNON, NAPA VALLEY	13	59
pinot noir		
2005 CASTLE ROCK PINOT NOIR, MENDOCINO	8	34
2005 LA CREMA PINOT NOIR, SONOMA VALLEY	12	53
2005 ACACIA PINOT NOIR, NAPA VALLEY	13	60
zinfandel		
2003 RAVENSWOOD VINTER'S BLEND ZINFANDEL	8	34
2006 CLINE ZINFANDEL, SONOMA VALLEY	9	35
shiraz		
2006 MARQUIS PHILIPS SHIRAZ, AUSTRALIA	9	34
2005 THREE RINGS SHIRAZ, BAROSSA VALLEY, AUSTRALIA	9	34
sparkling		
KORBE BRUT, CALIFORNIA	7	28
sauvignon blanc		
2007 KIM CRAWFORD SAUVIGNON BLANC	9	45
2006 WHITEHAVEN SAUVIGNON BLANC, MALBOROUGH, NEW ZEALAND	9	45
2005 MATANZAS CREEK SAUVIGNON BLANC, SONOMA VALLEY	12	56
pinot grigio		
2005 LUNA PINOT GRIGIO, NAPA VALLEY	9	43
2005 SANTA MARGHERITA PINOT GRIGIO, ITALY	13	62
riesling		
malbec		
2006 PRELUDIO MALBEC, MENDOZA, ARGENTINA	9	34
2006 ALTOCEDRO MALBEC, MENDOZA, ARGENTINA	13	49
chardonnay		
2005 LA CREMA CHARDONNAY, SONOMA VALLEY	9	44
2005 KENDALL JACKSON GRAND RESERVE CHARDONNA, CALIFORNIA	9	44
2004 CAMBRIA KATHERINE'S VINEYARD CHARDONNAY, SANTA MARIA	9	44
2004 FERRARI CARANO CHARDONNAY, SONOMA VALLEY	13	60

corkage fee 20

wine



a la carte

SOFT SHELL CRAB TEMPURA	10
COMBINATION TEMPURA (WHITEFISH, CALAMARI, SHRIMP, VEGETABLES)	14
SHRIMP TEMPURA (SHRIMP & VEGETABLES)	12
CALAMARI TEMPURA	10
VEGETABLE TEMPURA	10
BEEF GYOZA (6 PIECES)	7
VEGETABLE GYOZA (6 PIECES)	7
SAUTEED MUSHROOM & ASPARAGUS	12
GRILLED ASPARAGUS	10
MOZZARELLA CHEESE ON TOP OF GRILLED ASPARAGUS AND THEN BAKED. SERVED WITH BALSAMIC MISO SAUCE ON THE SIDE	
KIMCHEE JUN (KOREAN SPICY CABBAGE PANCAKES)	12
FRESH OYSTER SHOOTER	14
OYSTER HALF-SHELL	3 FOR 8
TOFU STEAK (BROCCOLI, MUSHROOM, ASPARAGUS, RADISH SPROUT, & SPECIAL SAUCE)	14
STUFFED MUSHROOM (6 PIECES)	14
MUSHROOM STUFFED WITH SPICY TUNA AND DEEP FRIED. SERVED WITH SWEET AND SPICY SAUCE ON THE SIDE	
STUFFED JALPENOS (6 PIECES)	13
JALAPENOS STUFFED WITH SPICY TUNA AND MOZZARELLA CHEESE AND DEEP FRIED. SERVED WITH SWEET AND SPICY SAUCE ON THE SIDE	
SUNSET (6 PIECES) SPICY TUNA ON TOP OF CRISPY RICE. SERVED WITH CILANTRO SAUCE	13
SPICY TUNA TOWER	21
TOWER OF GREEN TEA RIE TOPPED WITH SPICY TUNA, DICED MANGO AND ASIAN PEAR. GARNISHED WITH CRISPY YAM.	
GRILLED YELLOWTAIL COLLAR	16
JAP CHE (STIR FRIED YAM NOODLES WITH VEGETABLES)	7
KAL BI (GRILLED MARINATED SHORT RIB CUBES SERVED ON A BED OF GRILLED ONIONS)	16
BUL KO GI (PAN-GRILLED MARINATED THIN SLICES OF BEEF SERVED ON A BED OF GRILLED ONIONS)	14
DAK BUL GO GI (PAN-GRILLED MARINATED BONELESS CHICKEN SERVED ON A BED OF GRILLED ONIONS)	13
DAE JI BOK EUM (PAN-GRILLED SPICILY MARINATED THIN SLICES OF PORK SERVED ON A BED OF GRILLED ONIONS)	12
STEAMED WHITE RICE	3
STEAMED BROWN RICE	4
KIMCHEE (SPICY CABBAGE)	4
EDAMAME (YOUNG SOYBEAN)	5
MISO SOUP	3

sunomono

CUCUMBER SUNOMONO	4
OCTOPUS SUNOMONO	15
SHRIMP SUNOMONO	15
CUCUMBER SUNOMONO WITH CRABMEAT (IMITATION CRABMEAT)	10

baked

	small	large
SCALLOP DYNAMITE (SCALLOPS & MUSHROOMS)	12	15
FISHERMAN DYNAMITE (WHITEFISH, SALMON, SCALLOPS, IMITATION CRABMEAT, MUSHROOMS)	12	15
LOBSTER DYNAMITE (BAY LOBSTERS & MUSHROOMS)	13	16
GREEN MUSSELS (6 PIECES)	10	



please notify us of any food allergies

sashimi

COMBINATION A		23
COMBINATION OF 3 PIECES OF TUNA, 3 PIECES OF SALMON, AND 3 PIECES OF WHITEFISH SASHIMI		
COMBINATION B		35
COMBINATION OF 4 PIECES OF TUNA, 4 PIECES OF SALMON, 4 PIECES OF WHITEFISH, AND 4 PIECES OF SEARED ALBACORE SASHIMI		
SASHIMI PARTY PLATE		110
CHEF'S CHOICE OF OUR DAILY VARIETY OF FISH. SERVED WITH MISO SOUP AND HOUSE SALAD (RECOMMENDED FOR 2 TO 3 SERVINGS)		
INDIVIDUAL SASHIMI ORDER	3 PIECES	6 PIECES
BIG EYE TUNA	11	19
SALMON/ALBACORE/TUNA TATAKI/HALIBUT/WHITE TUNA	11	19
YELLOWTAIL	12	20
OCTOPUS/JAPANESE MACKEREL		17
TORO SASHIMI	MP	MP
TUNA TAR TAR		17
DICED TUNA WITH SCALLIONS, SESAME SEEDS, SMELT EGG, AND YOUR CHOICE OF OUR SPICY OR MILD. SPECIAL SAUCE. SERVED WITH TEMPURA LOTUS, CILANTRO, AND LETTUCE ON THE SIDE		
TORO TAR TAR		28
SLICED FATTY TUNA MARINATED WITH SPECIAL SAUCE. GARNISHED WITH ASIAN PEAR, RADISH SPROUTS, FRESH SLICES OF GARLIC, QUAIL EGG, AND MARINATED WITH SPECIAL SAUCE		
YELLOWTAIL SASHIMI SPECIAL		21
THINLY SLICED YELLOWTAIL WITH RED ONION, JALAPENOS, CHIVES, SHISO LEAVES, PINK PEPPERCORN, AND YUZU PONZU SAUCE ON TOP		
ALBACORE SASHIMI SPECIAL		20
THINLY SLICED SEARED ALBACORE WITH RED ONION, JALAPENOS, CHIVES, GARLIC CHIPS, AND YUZU PONZU SAUCE ON TOP		
HALIBUT SASHIMI SPECIAL		22
THINLY SLICED HALIBUT WITH RED ONION, JALAPENOS, CILANTRO, PINK PEPPERCORN, AND YUZU PONZU SAUCE ON TOP		
WHITE TUNA SASHIMI SPECIAL		18
THINLY SLICED WHITE TUNA WITH RED ONION, JALAPENOS, CILANTRO, PINK PEPPERCORN, AND YUZU PONZU SAUCE ON TOP		
ALBACORE CRUNCHY SASHIMI SPECIAL		22
THINLY SLICED SEARED ALBACORE WITH JALAPENOS, CILANTRO, GARLIC CHIPS, TEMPURA RED ONION, AND ONION SAUCE ON TOP		
SALMON TATAKI SASHIMI		20
SEARED SALMON WITH RED ONION, RADISH SPROUTS, YUZU ZEST, OLIVES, AND ONION SAUCE ON TOP		
YELLOWTAIL TATAKI SASHIMI		21
SEARED YELLOWTAIL WITH RED ONION, SHISO LEAVES, CHIVES, GARLIC CHIPS, AND ONION SAUCE ON TOP		
TORO TATAKI SASHIMI SPECIAL		MP
THIN SLICES OF SEARED FATTY TUNA WITH RED ONION, GRATED RADISH, RADISH SPROUTS, AND GINGER SAUCE ON TOP		
DAVID'S TUNA SASHIMI SPECIAL		27
SESAME CRUSTED TUNA WITH AVOCADO, RED ONION, TOMATO, CILANTRO SAUCE ON TOP		
KAYA SASHIMI SPECIAL		38
THINLY SLICED RAW FISH WITH JALAPENO, RED ONION, YUZU PONZU ON TOP		
• TUNA GARNISHED WITH CILANTRO		
• YELLOWTAIL WITH SHISO LEAVES, CHIVES, AND PINK PEPPERCORN		
• SALMON WITH YUZU CITRUS AND CHIVES		
• ALBACORE WITH GARLIC CHIPS AND CHIVES		

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sashimi



salad

HOUSE VEGETABLE SALAD MIXED GREEN, CHERRY TOMATOS, TOPPED WITH JULIENNE CARROT AND CUCUMBER. SERVED WITH HOUSE DRESSING	8
SALMON SKIN SALAD	13
SEAWEED SALAD	12
SPINACH TOFU SALAD STEAMED SPINACH WITH COLD TOFU. SERVED WITH CHEF'S SPECIAL SAUCE	8
TOFU SALAD TOFU STEAK TOPPED WITH GREEN ONIONS, SEAWEED FLAKES, SESAME SEEDS, BONITO FLAKES, AND PONZU SAUCE	6
GRILLED TOFU SALAD GRILLED TOFU STEAK TOPPED WITH GREEN ONIONS, SEAWEED FLAKES, SESAME SEEDS, BONITO FLAKES, AND PONZU SAUCE	7
FRIED TOFU SALAD LIGHTLY FRIED TOFU STEAK TOPPED WITH GREEN ONIONS, SEAWEED FLAKES, SESAME SEEDS, BONITO FLAKES, AND PONZU SAUCE	9
SPICY SASHIMI SALAD VARIETY OF CHOPPED RAW FISH, LETTUCE, RADISH SPROUTS, SESAME OIL, GARLIC, AND SMELT EGG. SERVED WITH SWEET SPICY SAUCE ON TOP	18
SPICY OCTOPUS SALAD CHOPPED OCTOPUS, ONIONS, AND CUCUMBER. SERVED WITH SWEET SPICY SAUCE	16
FRESH SPINACH GRILLED TOFU SALAD SPINACH AND GRILLED TOFU TOPPED WITH SESAME SEED DRESSING, TOMATO, AND GREEN ONION	13
TUNA TATAKI SALAD MIXED GREENS TOPPED WITH TUNA TATAKI, RADISH SPROUTS, AND MINCED RADISH WITH ORANGE MISO DRESSING	20

sushi

2 PIECES PER ORDER

TUNA (BLUE FIN)	8	SMELT EGG/WITH QUAIL EGG	5/6
TUNA (BIG EYE)	7	SALMON ROE/WITH QUAIL EGG	8/9
YELLOWTAIL	7.5	SEA URCHIN/WITH QUAIL EGG	9/10
HALIBUT	7	TOBIKO/WITH QUAIL EGG	6/7
SALMON	6	GRILLED SCALLOP	7.5
SMOKED SALMON	7	SCALLOP (MILD OR SPICY)	7
RED SNAPPER	5	CRABMEAT (SNOW CRAB)	8.5
MACKEREL	5.5	ANKIMO (MONKFISH LIVER)	7.5
SPANISH MACKEREL	7.5	LOBSTER (BAY LOBSTER)	7.5
ALBACORE (TATAKI)	7	FRESH OYSTER	MP
WHITE TUNA	7	AMAEBI (RAW SWEET SHRIMP)	MP
TUNA TATAKI	7	TAMAGO	4.5
FRESHWATER EEL	7.5	SALMON SKIN	7
SQUID	6	OH TORO (FATTY TUNA)	MP
OCTOPUS	6	TORO TATAKI (SEARED FATTY TUNA)	MP
SHRIMP	5	BBQ BEEF	7
STRIP SEA BASS	7	GRILLED MARINATED BEEF, LETTUCE, SESAME LEAF. TOPPED WITH GARLIC CHIP & GINGER DRESSING	

salad • sushi



please notify us of any food allergies

handrolls

SALMON SKIN HAND ROLL	7
FRESHWATER EEL HAND ROLL	8.5
SPICY TUNA HAND ROLL	8
SPICY SALMON HAND ROLL	8
SPICY YELLOWTAIL HAND ROLL	10
SMOKED SALMON HAND ROLL	8
CALIFORNIA HAND ROLL/ REAL CRABMEAT	7/10
TUNA HAND ROLL	8
SHRIMP TEMPURA HAND ROLL	9
SPICY SCALLOP HAND ROLL	9
SACHIKO'S SPECIAL (4 DIFFERENT KINDS OF HAND ROLLS) SPICY TUNA, CALIFORNIA, SHRIMP TEMPURA, FRESHWATER EEL	28

rolls

MOST OF THE ROLLS INCLUDE GREEN LEAF LETTUCE, SCALLIONS,
SMELT EGG, MAYO, & SESAME SEEDS.
BROWN RICE AND REAL CRABMEAT SUBSTITUTIONS AVAILABLE UPON REQUEST

SOYBEAN PAPER	1.5	SMELT EGG	1.5
AVOCADO/ASPARAGUS	1.0	CREAM CHEESE	1.0
TUNA ROLL tuna wrapped with seaweed (6 small pieces)			9
YELLOWTAIL ROLL diced yellowtail and scallions (6 small pieces)			11
ALBACORE ROLL seared albacore and cucumber with ponzu sauce on top (6 small pieces)			9
LOBSTER ROLL bay lobster, avocado, and cucumber (4 jumbo pieces)			12
SPICY TUNA ROLL diced spicy tuna and cucumber (4 jumbo pieces)			10
SPICY YELLOWTAIL ROLL diced spicy yellowtail and cucumber (4 jumbo pieces)			12
SPICY SALMON ROLL spicy salmon and cucumber (4 jumbo pieces)			10
SPICY SCALLOP ROLL spicy scallop and cucumber (4 jumbo pieces)			11
SPICY SHRIMP ROLL spicy cooked shrimp, avocado, asparagus, and cucumber (4 jumbo pieces)			12
SPICY PORK ROLL grilled marinated spicy pork, steamed spinach, carrot, and cucumber (4 jumbo pieces)			10
SPICY TUNA KIMCHEE ROLL spicy tuna, kimchee, sesame leaf, and cucumber (4 jumbo pieces)			11
BAKED SALMON ASPARAGUS ROLL baked salmon, asparagus, and cucumber, served with sweet eel sauce on the side (4 jumbo pieces)			11

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handrolls • rolls



rolls

SPICY TUNA TEMPURA ROLL spicy tuna, avocado, and asparagus wrapped in seaweed "without rice", then deep fried. served with sweet chili and sweet eel sauce on the side (4 jumbo pieces)	12
SPICY YELLOWTAIL TEMPURA ROLL spicy yellowtail and asparagus inside, then deep fried. served with sweet eel sauce on the side (4 jumbo pieces)	14
SPICY TUNA CRUNCH ROLL spicy tuna, asparagus, avocado, cucumber, and tempura crumbs wrapped in soy paper (6 small pieces)	14
PHILADELPHIA ROLL smoked salmon, cream cheese, asparagus, radish sprouts, and cucumber (4 jumbo pieces)	12
CATERPILLAR ROLL baked freshwater eel and cucumber inside with avocado, sweet eel sauce, and bonito flakes on top (6 small pieces)	14
SPIDER ROLL soft shell crab tempura, avocado, gobo, radish sprouts, and cucumber, served with sweet eel sauce on the side (4 jumbo pieces)	14
BEACH ROLL whitefish tempura, avocado, cucumber, served with tartar sauce on the side (4 jumbo pieces)	10
VOLCANO ROLL spicy tuna and avocado inside with whitefish on top and baked. served with sweet eel sauce on top, then set on "fire!" (6 small pieces)	16
RAINBOW ROLL snow crab, cucumber, and avocado inside with chef's choice of seven different kinds of fish on top (6 small pieces)	19
ALASKAN ROLL salmon, avocado, and cucumber served with wasabi mayo on the side (4 jumbo pieces)	12
DRAGON ROLL shrimp tempura and cucumber inside with freshwater eel, avocado, and bonito flakes on top with sweet eel sauce on the side (6 small pieces)	19
DRAGON ROLL 2 spicy tuna and cucumber inside with freshwater eel, avocado, and bonito flakes on top with sweet eels sauce on the side (6 small pieces)	16
ALOHA ROLL shrimp tempura, grilled pineapple, avocado, roasted almonds, and coconut flakes wrapped with soy paper. served with coconut miso sauce on the side	13
HAWAIIAN ROLL baked freshwater eel, bay lobster, and avocado wrapped inside soy paper. topped with grilled pineapple and served with caesar miso sauce on the side (6 small pieces)	15
CRUNCHY ONION ROLL spicy real crabmeat and tempura onion inside, with smelt egg on top and served with spicy ponzu sauce	16

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rolls



rolls

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CATERPILLAR ROLL baked freshwater eel and cucumber inside with avocado, sweet eel sauce, and bonito flakes on top (6 small pieces)	14
SPIDER ROLL soft shell crab tempura, avocado, gobo, radish sprouts, and cucumber, served with sweet eel sauce on the side (4 jumbo pieces)	14
BEACH ROLL whitefish tempura, avocado, cucumber, served with tartar sauce on the side (4 jumbo pieces)	10
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DRAGON ROLL 2 spicy tuna and cucumber inside with freshwater eel, avocado, and bonito flakes on top with sweet eels sauce on the side (6 small pieces)	16
ALOHA ROLL shrimp tempura, grilled pineapple, avocado, roasted almonds, and coconut flakes wrapped with soy paper. served with coconut miso sauce on the side	13
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rolls



rolls

SWEET SALMON ROLL mango, asian pear, and asparagus inside with salmon, avocado, sesame cream sauce, and yuzu zest on top (6 small pieces)	15
POPCORN LOBSTER ROLL Baked bay lobster, mushroom, and imitation crabmeat on top of california roll- imitation crabmeat, avocado, and cucumber (6 small pieces)	17
YELLOWTAIL SPECIAL ROLL enoki mushrooms, radish sprouts, and shiso leaves on top of rice balls wrapped in yellowtail and avocado, topped with sesame sauce (4 pieces)	16
LAS VEGAS ROLL bay lobster, freshwater eel, cream cheese, asparagus, and avocado inside. then deep fried with sweet and spicy sauce	18
GREEN TEA ROLL tuna, cucumber, avocado, shiso leaves, and green tea rice wrapped with seaweed and topped with yuzu ponzu and green tea sauce (6 small pieces)	14
KAYA TACO ROLL spicy tuna and avocado wrapped in eggroll skin, then deep fried. topped with melted mozzarella cheese and served with sweet eel	12
MARINA DEL REY ROLL yellowtail and cucumber inside with tuna on top (6 small pieces)	18
SCALLOP DYNAMITE ROLL spicy scallop, avocado, and asparagus inside with mild scallop on top, then baked. served with sweet eel sauce on top (6 small pieces)	15
BI BIM BAP ROLL Variety of seasoned vegetables inside with grilled marinated beef and quail egg on the side. served on a "sizzling" hot plate (4 jumbo pieces)	13
KIM BOB grilled marinated beef, steamed spinach, carrot, tamago, and pickled radish wrapped in seaweed (4 jumbo pieces)	10
B.M.C.R. (BAKED MARINA CALIFORNIA ROLL) baked scallop, salmon, whitefish, mushroom, and imitation crabmeat on top of california roll (6 small pieces)	16
HONGSTER ROLL spicy yellowtail, mango, and tempura crumbs inside, with avocado, red onion, and yuzu ponzu sauce on top (6 small pieces)	15
MARILYN MON-ROLL avocado and asparagus inside with spicy albacore, jalapeno, tempura red onion, and spicy miso sauce on top (6 small pieces)	15
RED'S ROLL shrimp tempura, imitation crabmeat, and cucumber wrapped with rice paper, topped with seared tuna and red's special sauce (6 small pieces)	17
JAY'S ROLL 1 shrimp tempura, imitation crabmeat, and cucumber, inside with seared albacore and avocado on top with Jay's special sauce (6 small pieces)	17
JAYS ROLL 2 baked freshwater eel and cucumber inside with spicy yellowtail and avocado on top with sweet eel sauce on the side (6 small pieces)	16



rolls

MICHELLE'S ROLL shrimp tempura, imitation crabmeat, cucumber, and mayo inside with spicy tuna and avocado on top with sweet eel sauce on the side (6 small pieces)	16
HANA'S ROLL seared albacore, jalapeno, and cucumber wrapped in soy paper with ponzu sauce on top (5 small pieces)	11
JOSEPH'S ROLL lobster, asparagus, and cucumber inside with spicy yellowtail, avocado, green tea sauce, and rice cracker on top (6 small pieces)	16
JIMMY'S ROLL bay lobster, avocado, radish sprouts, asparagus, jalapeno, inside with shiso leaves, seared beef, red onion, and cilantro sauce on top (6 small pieces)	18
SUNNY'S ROLL spicy tuna, avocado, and cucumber inside with yellowtail, red onion, and yuzu ponzu sauce on top (6 small pieces)	15
DENNY'S ROLL shrimp tempura, asparagus, and imitation crabmeat wrapped with salmon and baked, then topped with teriyaki sauce (6 small pieces)	16
SE'S ROLL 2 bay lobster, avocado, tomato, red onion, jalapeno, and cilantro inside wrapped with eggroll skin, then deep fried. served with sweet chili sauce on the side (4 jumbo pieces)	14
MARK'S ROLL shrimp tempura and mango inside with smelt egg on top, served with spicy ponzu sauce on the side (6 small pieces)	15
LISA'S ROLL shrimp tempura, spicy cooked shrimp, imitation crabmeat, avocado, and cucumber. served with sweet chili sauce (6 small pieces)	14
EMILY'S ROLL shrimp tempura and imitation crabmeat inside with cooked shrimp and avocado on top, served with sweet eel sauce on the side (6 small pieces)	16
ANNE'S ROLL spicy cooked shrimp, imitation crabmeat, and cucumber inside, topped with tempura crumbs. served with sweet chili sauce (4 jumbo pieces)	12
JI'S ROLL tuna, avocado, smelt egg, and tempura crumbs inside wrapped with soy paper, topped with radish sprouts and yuzu ponzu sauce (6 small pieces)	13
EVETTE'S ROLL spicy tuna, cucumber, and tempura crumbs inside wrapped with soy paper, topped with radish sprouts and yuzu ponzu sauce (6 small pieces)	12
HEATHER'S ROLL tuna and mango wrapped with seaweed, topped with radish sprouts, smelt egg, and soy paper. served with wasabi mayo (6 small pieces)	14
GREG'S ROLL imitation crabmeat and cucumber inside with spicy tuna on top (6 small pieces)	12

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rolls



low carb rolls

ROLLS WITHOUT RICE

SPRING ROLL smoked salmon, cream cheese, radish sprouts, tempura crumbs, and sliced lettuce wrapped in rice sheet paper. served with sweet chili sauce and peanut miso sauce on the side (4 pieces)	11
WINTER ROLL spicy scallop, imitation crabmeat, asparagus, tempura crumbs, and sliced lettuce wrapped in rice sheet paper. served with sweet chili sauce and peanut miso sauce on the side (4 pieces)	10
SUMMER ROLL spicy tuna, tempura crumbs, and sliced lettuce wrapped in rice sheet paper. served with sweet chili sauce and peanut miso sauce on the side (4 pieces)	10
FALL ROLL spicy scallop, imitation crabmeat, tempura crumbs, and sliced lettuce wrapped in rice sheet paper. served with sweet chili sauce and peanut miso sauce on the side (4 pieces)	10
FRIDAY ROLL shrimp tempura, imitation crabmeat, avocado, and cucumber wrapped in rice sheet paper. served with sweet chili sauce and peanut miso sauce on the side (4 pieces)	10
MUSHROOM ASPARAGUS ROLL sautéed mushroom and asparagus, wrapped in rice sheet paper. served with balsamic sesame sauce (4 pieces)	10
KAYA CALIFORNIA ROLL snow crab and avocado, wrapped in cucumber. served with wasabi mayo on the side (5 pieces)	17
BAJA CALIFORNIA ROLL imitation crabmeat, avocado, tomato, red onion, cucumber, and tempura crumbs, wrapped in rice sheet paper. served with sweet chili sauce and peanut miso sauce on the side (4 pieces)	10
SPIDER ROLL 2 soft shell crab tempura, mango, avocado, asparagus, and radish sprouts wrapped in rice paper and radish. topped with creamy sesame sauce and gold flakes (6 small pieces)	19
MUSHROOM VOLCANO spicy tuna, spicy yellowtail, and spicy scallop stuffed in mushrooms and baked. served with sweet eel sauce on top and set on "fire!" (3 pieces)	15
LILY'S ROLL Spicy tuna and radish sprouts, in cucumber, and served with wasabi mayo on the side (5 pieces)	12
SE'S ROLL 1 bay lobster, mango, avocado, tomato, and red onion, wrapped in rice sheet paper. served with spicy ponzu sauce on the side (4 pieces)	14
DAVID'S ROLL tuna, salmon, whitefish, cooked shrimp, cucumber, radish sprouts, gobo, asparagus, and avocado wrapped with radish or cucumber. served with wasabi miso sauce (5 pieces)	17



vegetable rolls

VEGETABLE ROLLS CONSIST OF ONLY VEGETABLES

CUCUMBER ROLL cucumber (6 small pieces)	5
AVOCADO ROLL OR ASPRARGUS ROLL OR CUCUMBER & AVOCADO ROLL (6 small pieces)	6
A.C.A. ROLL avocado, cucumber, asparagus (6 small pieces)	7
KAYA VEGETABLE ROLL avocado, carrot, steamed spinach, radish sprouts, asparagus, gobo, and cucumber inside with broccoli outside. served with caesar miso sauce on the side (4 jumbo pieces)	8
VEGETABLE TEMPURA ROLL carrot, green beans, sweet potato, and zucchini tempuras, avocado, and cucumber, served with sweet eel sauce on the side (4 jumbo pieces)	9
VEGETABLE SPRING ROLL avocado, carrot, steamed spinach, radish sprouts, asparagus, gobo, cucumber, and enoki mushroom inside. served with sweet chili sauce and peanut miso sauce on the side (4 pieces)	11
GREEN ROLL steamed spinach inside wrapped with soy paper, topped with grilled tofu and green tea sauce on top (6 small pieces)	12
SPICY TOFU ROLL crushed spicy tofu and cucumber inside with tempura crumbs outside (4 jumbo pieces)	11
DIANNE'S ROLL carrot, green beans, sweet potato, and zucchini tempuras, and mango, wrapped with soy paper, and served with wasabi mayo on the side (6 small pieces)	12
SOOMI'S SPRING ROLL mango, avocado, sweet potato, pineapple, red onion tempura with asian pear and gobo wrapped in rice paper(4 pieces)	10

nigiri plate

32.00

5 PIECES OF SUSHI
TUNA ROLL & CALIFORNIA ROLL
SHRIMP TEMPURA HAND ROLL
4 PIECES OF SASHIMI (CHEF'S CHOICE)
SERVED WITH MISO SOUP

SERVED ONLY AT TABLE

kaya special plate

100.00

FOR TWO SERVINGS
KAYA SASHIMI SPECIAL
FRIDAY'S ROLL, TUNA ROLL & CALIFORNIA ROLL
FRESHWATER EEL HANDROLL & SPICY TUNA HANDROLL
FRESH OYSTER HALF SHELL (2 PIECES)
SHRIMP & VEGETABLE TEMPURA, ICE CREAM (CHEF'S CHOICE)
SERVED WITH MISO SOUP & HOUSE SALAD

SERVED ONLY AT TABLE

please notify us of any food allergies

vegetable rolls • special plate



tempura

SERVED WITH SALAD, MISO SOUP, AND STEAMED RICE

VEGETABLE	21
CARROT, SWEET POTATOES, ZUCCHINI, GREEN BEANS, AND JAPANESE PUMPKIN	
SHRIMP	22
FIVE PIECES OF SHRIMP AND VEGETABLES	
WHITE FISH	22
FIVE PIECES OF WHITE FISH AND VEGETABLES	
COMBINATION	24
SHRIMP, WHITE FISH, CALAMARI, AND VEGETABLES	

teriyaki

ENTRÉE PORTIONS ARE SERVED WITH SALAD, MISO SOUP, AND STEAMED RICE

	A LA CARTE	ENTRÉE
CHICKEN	12	20
BEEF	14	22
SALMON		22

sukiyaki

SOUP WITH VEGETABLES, TOFU, YAM NOODLES, AND YOUR CHOICE OF MEAT

SERVED WITH STEAMED RICE

VEGETABLE	16
CHICKEN	16
BEEF	17
SEAFOOD	19

noodles

CHOICE OF SOBA OR UDON

UDON	9
TEMPURA UDON (SHRIMP & VEGETABLE TEMPURA)	12
CHICKEN UDON	12
VEGETABLE UDON	11
GRILLED SEAFOOD STIR FRY UDON (NOT A SOUP DISH)	16
SEAFOOD AND VEGETABLES. SERVED WITH RICE OR MISO SOUP	
CHICKEN STIR FRY UDON (NOT A SOUP DISH)	15
CHICKEN AND VEGETABLES. SERVED WITH RICE OR MISO SOUP	
COLD SOBA (NOT A SOUP DISH)	12
COLD SOBA WITH SHOYU BASED DIPPING SAUCE WITH GRATED RADISH AND GREEN ONION ON THE SIDE	

bi bim bop

SERVED WITH MISO SOUP AND KIMCHEE

DOL SOT BI BIM BOP	15
VARIETY OF SEASONED VEGETABLES, EGG, AND CHOPPED BEEF OVER STEAMED RICE. SERVED IN A "SIZZLING" STONE BOWL	
KIMCHEE DOL SOT BI BIM BOP	15
STIR FRIED KIMCHEE, VARIETY OF SEASONED VEGETABLES, EGG, AND CHOPPED BEEF OVER STEAMED RICE. SERVED IN A "SIZZLING" STONE BOWL	
HEW DUP BOP	18
ASSORTED CHOPPED RAW FISH, GREEN LEAF LETTUCE, AND SESAME LEAVES SERVED OVER STEAMED RICE	

SERVED ONLY AT TABLE

please notify us of any food allergies



lunch special

MONDAY-FRIDAY (EXCEPT HOLIDAYS)

SERVED FROM 11:30AM TO 2:30PM

SERVED WITH MISO SOUP & RICE

BEEF	12
PAN-GRILLED MARINATED THIN SLICES OF BEEF. SERVED WITH COLD TOFU SALAD & KOREAN YAM NOODLES	
CHICKEN	11
PAN-GRILLED MARINATED BONELESS CHICKEN. SERVED WITH COLD TOFU SALAD & KOREAN YAM NOODLES	
SPICY PORK	11
PAN-GRILLED SPICILY MARINATED THIN SLICES OF PORK. SERVED WITH COLD TOFU SALAD & KOREAN YAM NOODLES	
SHRIMP & FISH	13
SHRIMP & FISH TEMPURA. SERVED WITH COLD TOFU SALAD & KOREAN YAM NOODLES	
CHICKEN TERIYAKI & TEMPURA	11
BEEF TERIYAKI & TEMPURA	14
SALMON TERIYAKI & TEMPURA	13
UDON & CALIFORNIA ROLL (4 JUMBO PIECES)	12

CALIFORNIA ROLL COMBINATIONS

A. CALIFORNIA ROLL & VEGETABLE TEMPURA	12
B. CALIFORNIA ROLL & SHRIMP TEMPURA	14
C. CALIFORNIA ROLL & COMBINATION TEMPURA	14
D. CALIFORNIA ROLL & CHICKEN TERIYAKI	11
E. CALIFORNIA ROLL & BEEF TERIYAKI	12
F. CALIFORNIA ROLL & SALMON TERIYAKI	14
G. CALIFORNIA ROLL & TERIYAKI CHICKEN & TEMPURA	16

COMBINATIONS SERVED WITH MISO SOUP

LUNCH BOX (NO SUBSTITUTION)

3 PIECES OF SUSHI, CALIFORNIA ROLL, SALAD, SUNOMONO
WITH IMITATION CRABMEAT, TEMPURA, RICE, AND MISO SOUP
WITH YOUR CHOICE OF ONE OF THE FOLLOWING:

MARINATED BEEF	15
MARINATED CHICKEN	13
SPICY PORK	13
SALMON TERIYAKI	15

BOWL SPECIAL

SERVED WITH MISO SOUP AND KIMCHEE. EACH BOWL IS TOPPED
WITH YOUR CHOICE OF MEAT OF FISH. MUST BE ON TOP OF RICE. WITH NO EXCEPTION.

BULGOGI BOWL (MARINATED BEEF)	10
DAE JI BOK EUM BOWL (SPICILY MARINATED PORK)	10
CHICKEN TERIYAKI BOWL	10
JAN UH GOO EE BOWL (FRESHWATER EEL)	11

TERIYAKI & NIGIRI COMBINATION (NO SUBSTITUTION)

3 PIECES OF TUNA ROLL/3 PIECES OF CALIFORNIA ROLL, TUNA, SALMON, RED SNAPPER, AND COOKED
SHRIMP SUSHI. SERVED WITH MISO SOUP & RICE AND WITH YOUR CHOICE OF THE FOLLOWING:

CHICKEN TERIYAKI	13
BEEF TERIYAKI	15
SALMON TERIYAKI	14

SPLIT DISH CHARGE	3
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SERVED ONLY AT TABLES

please notify us of any food allergies

lunch special

