

APPETIZER

- LOBSTER BISQUE 22**
- CRABMEAT & MISO SOUP 18**
- Gf AVOCADO CRAB SALAD 14**
- Gf SHRIMP CUCUMBER SEAWEED SALAD 12**
Cooked jumbo shrimps with ponzu sauce
- Gf WAKAME - SEAWEED SALAD 8**
Seaweed salad with ponzu sauce.
- Gf SEA SCALLOP HEAVEN 7**
Seared jumbo sea scallop, topped with mango & pineapple salsa
- Gf SHRIMP COCKTAIL 16**
4 Jumbo gulf shrimp. Served with cocktail sauce and horse radish
- BEEF BULGOGI 15**
Thinly sliced beef tenderloin in soy paste, onion, scallion sesame marinade
- BEEF KUSHIYAKI 14**
Prime beef skewers with onion, scallion & orange teriyaki
- YAKITORI 9**
Chicken skewers, scallion, pepper, served with orange teriyaki
- Gf EDAMAME 7**
Steamed soy bean, served chilled
- JUMBO GULF SHRIMP AND VEGETABLE TEMPURA 16**
Lightly tempura, served with ginger scallion soy dip
- Gf AGE-DASHI TOFU 8**
Crispy tofu delight topped with bonito flakes, scallions, and Japanese tempura dipping
- EGG ROLL (4 PCS) 10**
Golden vegetable egg rolls. Served with ginger apple sauce
- WING - WINGS 14**
Fried chicken wings, tossed with honey mustard vinaigrette
- SOFT SHELL CRAB TEMPURA 17**
Softshell crab, vegetable tempura served with ginger, scallion soy dip
- FRIED CALAMARI (SQUID) RINGS 13**
Fresh calamari rings, lightly batter fried, served with house-made sauce.
- GYOZA 10**
Pan-fried Japanese vegetables ravioli, served with ginger dip.
- Gf THAI BASIL CLAM 16**
Sauté clam with Thai chilies fresh basil, scallion, cilantro, Shaoxing wine, oyster sauce
- Gf STEAMED MUSSELS 16**
Spicy coconut cream, Asian pesto, lemon grass, scallion, fresh lemon & juice
- Gf * AHI TUNA 16**
Seared Ahi tuna, served with mango salsa & daily made pickled cucumber and spicy citrus sauce
- Gf * TUNA TATAKI 16**
Seared tuna served with Japanese seaweed and ponzu sauce
- Gf LOBSTER BOMB 22**
Lobster meat wrapped in avocado, served with gluten-free ginger dressing & balsamic glaze

ENTRÉE

- Meat / Poultry / Seafood / Specialty
- * FILET MIGNON 40**
10 Oz. beef tenderloin au poivre
- * 14 OZ. PRIME NEW YORK SIRLOIN 47**
Superior black angus prime, red wine shitake mushroom
- * 20 OZ. NEW YORK STRIP SIRLOIN 48**
Served with creamy au poivre sauce (pepper corn)
- * 20 OZ. BONELESS RIBEYE 50**
Served with mushroom demiglace
- * STEAK TIPS TERIYAKI 39**
Sauté Prime sirloin tips with onion, variety of mushroom in orange teriyaki topped with crispy potato string
- * TOMAHAWK BEEF MONSTER 150**
Giant Chairman Reserve long bone Ribeye, served comes with two sides
- * PECAN ENCRUSTED RACK OF LAMB 49**
- CHICKEN TERIYAKI 25**
Chicken breast, fried rice, seasonal vegetable and teriyaki sauce
- Gf MIXED SEAFOOD GRILL 37**
Seared sea scallop, salmon, jumbo gulf shrimp served with lemon beurre blanc over Asian risotto
- Gf BAKED MAIN LOBSTER AU GRATIN 65**
Grilled butterflied lobster stuffed with scallop, shrimp, crawfish meat, fresh mozzarella cheese. Served with French fries
- CANTONESE LOBSTER 42**
Sauté Main lobster with garlic, ginger, scallion, sake in oyster sauce, served with fried rice
- MONT FUJI 40**
Baked sea scallop, crabmeat, shrimp, crawfish meat with melted mozzarella and spicy mayo. Served with mashed potato
- Gf * TUNA WASABI 45**
Highest quality of sushi grade grilled tuna steak, served with Asian sautéed vegetable, wasabi ginger aioli
- Gf * 10 OZ. SALMON FILET 34**
Pan-seared salmon filet, served on a bed of sautéed spinach, garlic, white wine & olive oil
- LARGE SALADS (CAESAR. ICEBERG WEDGE) 8**
Add Jumbo Gulf Shrimp 3.50 each, 5 Oz. Filet Mignon 20, Grilled Chicken Breast 10, Scallop 3.50 each.

VEGAN CORNER

- BUDDHIST DELIGHT 24**
Sautéed tofu with leek, napa cabbage, maitake, shiitake, portobello, king oyster mushrooms in a veggie oyster sauce
- ZAZU- SOBA 24**
Japanese buckwheat noodle, served cold with crispy tofu, sesame spinach, and vegetable tempura
- NABEYAKI SOBA 22**
Buckwheat noodles soaked in delicious and warming miso broth, served with vegetable tempura.
- Gf ASIAN RATATOUILLE 24**
sauté eggplant, zucchini, pepper, onion, tomato, garlic with bean curd, served over brown rice
- VIETNAMESE VEGETARIAN BANH CUON 18**
Rice flour coconut milk steamed crepe rolled with sauté mushroom, leek, asparagus, topped with crispy shallot, scallion & fresh basil

SIDES

- SWEET POTATO OR FRENCH FRIES 8**
- GARLIC MASHED POTATO 8**
- LYONNAISE POTATO 12**
Sauté with onion, bacon, fresh herbs
- STEAMED BROCCOLI HOLLANDAISE 8**
- Gf STEAMED ASPARAGUS 10**
Steamed asparagus, topped with Hollandaise sauce
- SAUTÉ SPINACH 9**
Garlic, white wine and olive oil.
- Gf THE MAGIC MUSHROOM 12**
Sauté Mitake, Shitake, King Oyster, Portobello Bottom Mushrooms
- FRIED- RICE 8**
fried rice, peas, carrot, garlic and onion
- KIMCHI FRIED RICE 10**
Home-made kimchi
- SHRIMP FRIED RICE 14**
- YAKI SOBA 10**
Wok-fired noodles with vegetable. Can be made Gluten free.
- YAKI UDON 10**
Wok-fired Japanese rice noodle with mixed of vegetables. Can be made Gluten free.

~~~ STEAKS AND CHOPS ~~~

Kenzo's signature steaks are selected from the finest Midwestern cattle. All meats are aged 31 days to ensure the most flavorful, juicy and tender steaks, then seared to perfection in antique French cast-iron skillets. Steak add-ons: peppercorn crust au poivre sauce \$3, Kona coffee rub with gorgonzola cream \$3, black and white truffle butter and au jus \$3, Oscar style (lump crabmeat, asparagus and Hollandaise 12)

More choice of vegan items available on our sushi list.

Please inform your server of any food allergies or special dietary needs.

* Consuming raw or undercooked meat, fish, shellfish or poultry may be harmful to your health and increase the risk of foodborne illness.