



# KISEKI



## Starter スターター



Wakame Salad..... 4	Chicken Karaage..... 8	Grilled Chashu Pork (6 pcs)...9
Mixed Green Salad.....5	Chicken Gyoza (8 pcs).....9	Grilled Beef with Spicy Tamarind Sauce.....10
Mixed Green Salad with Avocado..... 8	Chicken Curry Puffs(3 pcs) 9	Fried Smelt Fish (12 pcs).....9
Edamame.....4	Shrimp Tempura(5 shrimps) 9	Takoyaki (Octopus Balls) (6 pcs) 9
Garlic Edamame.....6	Mixed Tempura (2 Shrimps, 6 Vegetables).....9	Deep Fried Baby Octopus...10
Buttered Corn.....5	Mixed Veggie Tempura (10 pcs).....9	Fried Calamari.....10
Kabocha Croquette (2 pcs) 7	Veggie Curry Puffs (3 pcs)...9	Okonomiyaki (Japanese Savory Pancake).....10
Potato Croquette (2 pcs)...7	Sweet Taro Puffs (3 pcs)...9	Hamachi Kama (Grilled Yellowtail collar).....15
Fried Tofu.....7		



## Yakitori (Japanese Skewers)

## 焼き鳥



vegetable	Seafood	Pork
King Oyster Mushroom 3	Fish Ball.....3	Pork Loin.....3.5
Okra.....3	Fish Tofu.....3	Pork Sausage.....3.5
Eggplant.....3	Lobster Ball.....3	Marinated Pork.....3.5
Shishito Peppers .....3	Salmon.....4	Chicken & Duck
Asparagus.....3	Squid.....3.5	Chicken Heart.....3
Bacon Wrapped	Shrimp (3 pcs).....5	Chicken Gizzard.....3
Bacon wrapped Enoki Mushroom 5	Scallop (3 pcs).....6	Chicken Thigh.....3
Bacon wrapped Asparagus.....5	Beef	Chicken Liver.....4
Bacon wrapped Quail Egg.....5	Marinated Beef.....4	Duck Breast.....5



## Rice Bowl ライスボウル



Chashu Pork Rice Bowl (Braised Pork).....12
Spicy Ground Chicken Rice Bowl w Onsen Egg*...12



## Curry Plate カレー



(Served with Miso Soup)

Tonkatsu Curry Over Rice (Deep Fried Breaded Pork).....15
Chicken Katsu Curry Over Rice (Deep Fried Breaded Chicken).....15
Chicken Gyoza Curry Over Rice (6 pcs).....14
Mixed Tempura Curry Over Rice (2 Shrimps, 6 Vegetables).....16
Mixed Veggie Tempura Curry Over Rice (10 pcs Vegetables).....16
Curry Over Rice.....8



## Donburi 丼



(Served with Miso Soup)

Oyakodon*(Chicken, Egg, Onion simmered in Seasoned sauce)14
Gyudon*(Beef, Egg, Onion simmered in Seasoned sauce) 15
Tonkatsu Don* (Deep Fried Breaded Pork Cutlet, Egg, Onion simmered in Seasoned Sauce).....15
Chicken Katsu Don* (Deep Fried Breaded Chicken, Egg, Onion simmered in Seasoned Sauce).....15
Unadon (Grilled Eel Fillet Glazed w/ Tare Sauce Over Rice) 16



## Rice Plate ライスプレート



(Cooked-To-Order, Served w/ Rice, Miso Soup & Mixed Green Salad)
Chicken Teriyaki.....14
Salmon Teriyaki.....16
Beef Teriyaki*.....16
Tonkatsu (Golden Deep Fried Breaded Pork).....14
Chicken Katsu (Golden Deep Fried Breaded Chicken) 14
Tonkatsu Fried Rice.....17
Chicken Katsu Fried Rice.....17

Extra Topping : Corn 1.5 | Onsen Egg\* 2 | Soft Boiled Egg\* 2



# Ramen ラーメン (18 Hours House-Made Tonkotsu Broth)



**Miso Ramen 11.5**  
Tonkotsu (Pork) Broth with Miso Based Noodle Soup Topped with 2 Pieces of Chashu (Braised Pork), Green Onion, Dried Wood Ear Mushroom, Bamboo, Naruto

**Shio Ramen 11.5**  
Tonkotsu (Pork) Broth with Salt Based Noodle Soup Topped with 2 Pieces of Chashu (Braised Pork), Green Onion, Bamboo, Naruto (Japanese Fish Cake), Corn

**Chicken Karaage 16**  
Coconut Curry Ramen 16  
Spicy Yellow Curry Topped with Chicken Karaage, Kimchi, Fried Shallot, Red Onion, Crispy Noodles, Cilantro, Dried Chili, Lime

**Spicy Miso Ramen 11.5**  
Tonkotsu (Pork) Broth with Miso Based Noodle Soup Topped with 2 Pieces of Chashu (Braised Pork), Green Onion, Dried Wood Ear Mushroom, Bamboo, Chili Powder

**Veggie Ramen 11.5**  
Vegetable (Mushroom) Based Noodle Soup Topped with Green Onion, King Oyster Mushroom, Dried Wood Ear Mushroom, Bamboo, Corn

**Veggie Tempura 16**  
Coconut Curry Ramen 16  
Spicy Yellow Curry Topped with Veggie Tempura, Kimchi, Fried Shallot, Red Onion, Crispy Noodles, Cilantro, Dried Chili, Lime

**Shoyu Ramen 11.5**  
Tonkotsu (Pork) Broth with Soy Sauce Based Noodle Soup Topped with 2 Pieces of Chashu (Braised Pork), Green Onion, Bamboo, Naruto (Japanese Fish Cake), Nori (Seaweed)

**Mayu Ramen 13**  
Tonkotsu (Pork) Broth with Black Garlic Oil Topped with 2 Pieces of Chashu, Green Onion, Bamboo, Corn, Nori (Seaweed)

**Hot and Sour 20**  
Seafood Ramen\* 20  
Spicy Herbal Based Broth with Kaffir Lime Leaves, Lemongrass, Galangal, Cilantro, Lime Topped w/ Jumbo Prawn, Baby Octopus, Fish balls, King Oyster Mushroom, Onsen Egg (Poached Egg)

## Extra Ramen Topping

Green Onions.....1.5  
Corn.....1.5  
Bamboo.....1.5  
Dried Wood Ear Mushroom 1.5  
Nori (Seaweed).....1.5  
Naruto (Japanese Fish cake) 1.5

King Oyster Mushroom.....2  
Aji Egg (Soft Boiled Egg)\*..2  
Onsen Egg (Poached Egg)\*..2  
Chashu (Braised Pork).....3  
Grilled Chicken.....3  
Fish Balls.....2.5

Extra Broth.....3.5  
Extra Noodles.....3  
Extra Spinach Noodles...3  
Thin Noodles (Hakata-Tonkotsu) 3  
Crispy Noodles.....2  
Lobster Balls.....3



# Udon Noodles and Soba うどん/そば



**Cold Soba Spinach Noodles w/ Dipping Sauce.....8**  
**Mixed Veggie Tempura Udon Noodle Soup (10 pcs vegetables).....15**  
**Mixed Tempura Udon Noodle Soup (2 Shrimps, 6 Vegetables).....15**

**Tori (Chicken) Udon Noodle Soup.....14**  
**Niku (Beef) Udon Noodle Soup.....15**  
**Yakisoba w/ Baby Octopus & Fish Balls (Choice of Chicken or Beef).....15**  
**Spicy Yakisoba w/ Baby Octopus & Fish Balls & Basil Leaves (Chicken or Beef)...15**



## Side Order



Rice.....3  
Brown Rice.....3.5  
House Fried Rice.....8  
Onsen Egg (Poached Egg)\*2  
Aji Egg (Soft Boiled Egg) \*2

Miso Soup.....2.5  
Ramen Broth.....3.5  
Ramen Noodles...3  
Spinach Noodles...3  
Udon Noodles.....3

**Kimchi\* (Fermented vegetables).....3.5**  
Pork Belly w/ Yaki Sauce & House-spicy sauce 7  
Grilled Chicken.....8  
Tonkatsu (Deep Fried Breaded Pork Cutlet)...8  
Chicken Katsu (Deep Fried Breaded Chicken) 8



## Dessert デザート



Mochi Ice-Cream (1 pc) (Chocolate, Strawberry, Mango, or Green Tea)...3.5  
Cheese Cake (Lemon or Green Tea).....4.5  
Sakura Mochi with Red Bean Paste (2 pcs).....5  
Yuzu Sorbet.....5  
Orange Sorbet.....5  
Green Tea Ice-Cream..5

\*Items are served raw or undercooked, or contain or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, fish, shellfish, poultry or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



## Non-Alcohol Beverage 飲料



Hot Green Tea (Refill).....	2	Choya Yowanai Ume Plum Soda.....	4
Unsweetened Iced Green Tea.....	3.5	Choya Yowanai Yuzu (Citrus) Soda...4	
House-made Purple Lemonade.....	4	Soda (Coke, Coke Zero, Diet Coke, Sprite, Dr Pepper, Root Beer, Sunkist Orange).....	2.5
UCC Melon Cream Soda.....	4	Bottled Water.....	1
UCC Mango Cream Soda.....	4	San Pellegrino.....	3.5
Ramune Original Lemon-Lime Soda..4			
Ramune Strawberry Soda.....	4		

## Alcoholic Beverage



### Beer on Tap



Maui Wau'i IPA - 6.5% ABV, 16 oz.....7

A more tropical approach to your "West Coast" style IPA. This single malt IPA is light in color and body; with a soft bitterness. The Mosaic and Citra hops give strong aromas and flavors of guava, pineapple, and mango.



Mac Drizzle Golden Ale - 5.2% ABV, 16 oz.....6.5

This ale is what it is! A hop forward golden ale with notes of melon, gooseberry, passion fruit and lychee. Everywhere you drink it, it's a party yall... Go S-T-YOU-P-I-D!



### Beer



Sapporo Premium (Small/Large).....	4.5 / 8
Kirin Ichiban (Small/Large) .....	4.5 / 8
Orion Premium Draft Beer (Small/Large).....	4.5 / 8
Asahi Super Dry (Small/Large).....	4.5 / 8
Asahi Super Dry Black (Small).....	4.5
Kizakura Kyoto Matcha IPA (Small).....	8
Kizakura Beer Lucky Chicken.....	8
Kizakura Beer Lucky Cat.....	8
Kizakura Beer Lucky Dog.....	8



### Sake



House Sake (Hot) - Kosu Masamune, ALC. 14%.....	6
House Sake (Cold) - Kosu Masamune, ALC. 14%.....	6
Nigori unfiltered Sake Silky Mild, ALC. 15% (375 ML).....	8
Premium Ginjō Sake (Cold), ALC. 15% (300 ML).....	12
Sho Chiku Bai Mio Sparkling Sake.....	15
Yuki Nigori (unfiltered) - Cantaloupe, ALC. 10% (375 ML).....	20



### House Wine



Merlot, Coastal Ridge, 2015, California, ALC. 12.5% (187 ML).....	5
Cabernet Sauvignon, Coastal Ridge, 2016, California, ALC. 12.5% (187 ML) 5	
White Zinfandel, Sutter Home, California, ALC. 9.8% (187 ML) .....	5
Pinot Grigio.....	6
California Red, 3 Steves Winery, 2015, Cachapoal Valley (\$30/Bottle).....	10
Malbec, 3 Steves Winery, 2015, Cachapoal Valley (\$30/Bottle).....	10
Sauvignon Blanc, Cuda Ridge Winery, 2011, Livermore Valley (\$30/Bottle) 10	



(925)292-9664



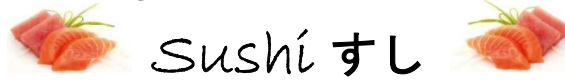
Kisekiusa



www.EatKiseki.com



**\*(Saturdays and Sundays Only)\***



# Sushi 寿司

## Refreshing Appetizers

Sunomono (Cucumber Salad).....4

Ika Sansai (Cooked Squid Salad).....5

**Sashimi Meal Set.....25**

12 pieces of Salmon, Bluefin Tuna and Yellowtail Served with Miso Soup, Salad, and Steamed Rice

**Nigiri Tasting 10 Pieces (served w/ Fresh Wasabi).....40**

Salmon, Bluefin Tuna, Yellowtail, Ono, Sushi Ebi, Tamago, Unagi, Hotate, Ama Ebi, Uni & Ikura



Salmon..... Sashimi (3 pieces).... 7

Nigiri (2 pieces).... 6

Bluefin Tuna..... Sashimi (3 pieces).... 8

Nigiri (2 pieces).... 7

Hamachi (Yellowtail)..... Sashimi (3 pieces).... 8

Nigiri (2 pieces).... 7

Ono (Super White Tuna)..... Sashimi (3 pieces).... 8

Nigiri (2 pieces).... 7

Hotate (Scallop, Hokkaido)..... Sashimi (3 pieces).... 12

Nigiri (2 pieces).... 9

House-made Tamago (Japanese Omelet)..... Nigiri (2 pieces).... 6

House-made Sushi Ebi (Cooked Black Tiger Shrimp)..... Nigiri (2 pieces).... 6

Unagi (Japanese Eel)..... Nigiri (2 pieces).... 7

Ama Ebi (Spotted Shrimp)..... Nigiri (2 pieces).... 12

Uni & Ikura (Sea Urchin & Salmon Roe Wild Caught)..... Nigiri (2 pieces).... 20

Uni (Sea Urchin, Hokkaido Japan)..... Nigiri (2 pieces).... 20



Hatori Hanzo	16	Shrimp Tempura, Spicy Tuna, Cucumber, Yellowtail Topped with White Truffle Ponzu, Green Onion, Togarachi
Hotate Special	16	Shrimp Tempura, Avocado, and Cucumber Topped with Hotate (Scallop, Hokkaido, Japan), Spicy Mayo, Unagi Sauce
Kiseki Roll	15	Shrimp Tempura, Avocado, and Cucumber Topped with Spicy Crab Salad, Unagi Sauce, Spicy Mayo, Tobiko
Cherry Blossom	15	Kanikama Salad (Imitation Crab), Tuna, Avocado, Cucumber, Tobiko, Mango
Orange Blossom	15	Kanikama Salad (Imitation Crab), Salmon, Avocado, Cucumber, Tobiko, Mango
Dragon	15	Tempura Roll Topped w/ Unagi, Avocado, Unagi Sauce, Tobiko, Sesame Seeds
Rainbow	15	California Roll Topped with Assorted Fish, Avocado, Tobiko
Sunshine	15	Tempura Roll Topped with Salmon, Lemon & Tsume (Unagi Sauce)
Caterpillar	15	Unagi, Kanikama Salad (Imitation Crab), Cucumber Topped with Avocado, Tobiko, Unagi Sauce, and Sesame Seeds
Lion King	15	California Roll Topped with Salmon, Spicy Mayo, Tobiko, unagi Sauce, Green Onion and Sesame Seeds
Kamikaze	14	Assorted Fish, Spicy Mayo and Cucumber Topped with Ono (Escolar), Spicy Tuna, Ikura (Salmon Roe)
49ers	13	Salmon, Kanikama Salad (Imitation Crab), Avocado, Cucumber, Lemon
Spider Roll	12	Soft Shell Crab, Cucumber, Avocado, Tobiko
Tempura Roll	10	Shrimp Tempura, Cucumber, Avocado
Rock N Roll	10	unagi, Avocado, Cucumber and Macadamia
Crazy Horse	10	Tuna, Salmon, Yellowtail, Avocado and Yamagobo (Pickles)
Clouds and Rain	9	Hotate, Spicy Mayo, Tobiko
Alaskan	8	Salmon and Avocado
Spicy Tuna	8	Spicy Tuna, Cucumber and Yamagobo (Pickles)
Negi Hamachi	6	Hamachi (Yellowtail) and Green Onion
Negi Sake	6	Salmon and Green Onion
Negi Tuna	6	Tuna and Green Onion
California Roll	6	Kanikama Salad (Imitation Crab Salad), Avocado and Cucumber
Kappa Roll	5	Cucumber

\*\*\* Fresh Wasabi available upon request.....3

\*\*\*Mango Sweet Rice Nigiri (3 pcs).....8\*

**(Saturdays and Sundays Only)\***