

KITCHEN Menu

ALACARTE

Salads

Ohitashi	Boiled Spinach topped with shredded dried bonito	7.50
Sunomono	Japanese Salad (Cucumber and Seaweed)	7.00
Seaweed Salad	Sesame Seasoned Seaweed Mix	12.25
Green Salad	Spring Mix	10.50

Edamame	Boiled Soybeans	4.75
Gyoza	Japanese pot stickers with pork (6pcs)	8.50
Vegetable Gyoza	Japanese pot stickers with veg (6pcs)	7.50
Tsukemono	Assorted Pickles	9.00
Chawan Mushi	Steamed Egg Custard	10.75
Cha-Soba	Buckwheat noodle (Cold)	12.75
Rice	Stemed Rice	3.75
Mush Soup	Assorted Musroom Cooked in Broth	13.50
Miso Soup	Tofu, Seaweed, and Green Onion	3.75
	DEEP FRIED	
Shrimp Tempura	Two Butter Fried Shirmp & Vegetables	14.25
Vegetable Tempura	Butter Fried Mixed Vegetables	11.50
Agedashi Tofu	Deep Fried Tofu	10.50
Kaki	Fried Oysters with Breadcrumbs	11.25
Beef- Katsu	Deep Fried Reb eye Beef with Bread Crumbs	18.75
Soft Shell Crab	Deep-fried soft-shell crab with Ponzu Sauce	12.75
Nasu-Dengaku	Deep Fried Egg Plant with Miso Sauce	10.75

ENTREE

DEEP FRIED

Tempura Dinner	Three Batter Fried Shrimp and Vegetables	23.25
Vegetable Tempura Dinner	Batter Fried mixed Vegetables	21.00
Tonkatsu Dinner	Deep Fried Black Pork tenderloin with Bread Crumbs	24.25

SIZLING

Ginger Beef	Sliced Beef cooked with ginger sauce	25.25
Beef Teriyaki	Sliced Rib Eye Steak with Kirala's Teriyaki & Ponzu Sauce	28.25
Chicken Teriyaki	Grilled Air Chilled Chicken with Kirala's Teriyaki Sauce	23.25

Grill

Salmon Teriyaki	Grilled Fresh Salmon with Kirala's Teriyaki Sauce	24.25
Saba Shioyaki	Grilled yellow tail fillet with Kirala's teriyaki sauce	21.00
Unaju	Cooked Fresh Water Eel Over Rice with Special Sauce	28.00

Nabemono

Yosenabe Dinner	Assorted Seafood & Vegetable cooked in Fish broth	25.75
Sukiyaki Dinner	Sliced Beef & Vegetables cooked in Kirala special Sauce	25.75

NOODLES

Nabeyaki-Udon	Hot noodle in soup, topped with poached egg, shrimp tempura and vegetables	21.50
Seafood Yaki-Udon	Sautéed Seafood & Vegetables Over stir Fried Noodles	21.50

SUSHI Menu

Sushi Dinner

Sushi Dinner	Seven assorted nigiri sushi and spicy Tuna Roll	30.50
Deluxe Sushi Dinner	Nine assorted Nigiri Sushi and Tekka Roll	41.00
Chirashi Dinner	Assorted raw, Cooked Seafood & Vegetables over sushi Rice	36.50
Tekka Don Dinner	Sliced Raw Tuna & Vegetables Over Sushi Rice	36.00
Hosomaki Dinner	Three Kinds of Roll (Tekka, Kappa, and Oshinko)	22.00
Inari Dinner	Sushi Rice Stuffed in Sweet Fried Bean Curd	16.75

Sashimi Dinner

Sashimi Dinner	Fresh Sliced Red Tuna and Albacore Tuna (10pcs)	33.25
Deluxe Sashimi Dinner	Five Kinds of Fresh Sliced Raw Fish (15pcs) (Tuna, Seared tuna, Salmon, Albacore, and Yellow Tail)	42.75

Sashimi (5pcs)

Maguro Tuna	18.50	Sake Salmon	18.50
Albacore White Tuna	18.50	Hamachi Yellow Tail	18.50

Nigiri (2pcs)

Maguro Tuna	8.75	Uni Sea Urchin	19.00	Hotate Scallop	8.75
Sake Salmon	8.75	Amaebi Sweet Shrimp (with Fried Head)	21.00	Red Crab	9.25
Albacore White Tuna	8.75	Hokki Surf Clam	7.50	Suzuki Sea Bass	8.25
Hamachi Yellow Tail	8.75	Ika Squid	7.50	Hirame Halibut	10.25
Unagi Water Eel	9.75	Tako Boiled Octopus	8.00	Saba Mackle	8.25
Ebi Shrimp(Cooked)	7.00	Tamago Egg	7.50	Kanpachi	9.25
Ikura Salmon Roe(Cured)	9.75	Tai Red Snapper	9.25	Baby Tako	8.75
Tobiko Flying Fish Roe	8.75			Aji Spanish Mackerel	9.2
Inari	5.50				

Hosomaki Seaweed out side roll

Tekka Tuna 8.75

Sake Salmon 8.75

Spicy Tuna 8.75

Salmon & Avocado 9.25

Unagi & Avocado Eel & Avocado 9.25

Negihama Yellow Tail & Green Onion 9.25

Tuna & Avocado 11.25

California Crab & Avocado 11.00

Veg Roll

Kappa Cucumber 7.50

Avocado 7.50

Shitake Shiitake Mushroom 7.50

In-Side-Out Roll With Tobiko

California Roll Crab, Avocado 13.75

Rock'n Roll Eel, Yellow Tail, Avocado with Tobiko outside 12.75

Spicy Crab Roll Spicy Crab, Asparagus Tempura with Tobiko outside 14.25

Rainbow Roll Crab, Avocado, Tobiko with Four Kinds of Fish on the outside 22.25

Caterpillar Roll Crab, Avocado, Tobiko with Eel, Avocado on the outside 22.25

Dragon Roll Shrimp Tempura with Eel, Avocado on the outside 22.25

Shrimp Tempura Roll Shrimp Tempura, Avocado, Cucumber with Tobiko outside 14.75

Spider Roll Soft Shell Crab, Avocado, Cucumber, Mayonnaise with Tobiko outside

19.00

*We are pleased to offer a Robata Special every day. Kindly inquire with our server for further details, please.

Robata Menu

Chicken

Negima	with Green Onion	7.00
Teba	Wings	6.00
Stuffed Mushroom	ground Chicken Stuffed in Mushroom	7.75

Beef & Pork

Asparagus Beef		9.25
Asparagus Bacon		8.75
Baby Back Ribs	Pork Ribs (4pcs)	17.00
Lamb Chop		17.00
Grilled Short Ribs	USAD Kansas City Stake with Teriyaki Sauce	

Seafood

Scallop	Lightly cooked with butter and served with liver attached.	11.25
Baby Lobster Tail	Cream Sauce on top (Seasonal)	Ask for the price
Hamachi Kama	Yellow Tail Collar	Ask for the price
Ika Sugata	Whole Squid with Cream Sauce	18.00
Gindara	Home Miso Marinated Black Cod	18.50
Salmon	Home Miso Marinated Salmon	14.75
Oyster		Ask for the price
	Elkhorn Oysters Pacific Northwest Oysters Willapa Bay, Washington(Seasonal)	

Vegetables

Corn	With Butter	5.25
Shishito	Japanese Bell Pepper with Fish Bonito Flakes	5.25
Shitake Mushroom	With Butter	7.75

Beer

	Small(300ml)	Large(500ml)
Draft Sapporo	6.60	9.75
Draft Asahi	7.25	10.25
Draft Kirin	7.25	9.75
Sapporo(Bottle)	6.00(355zml)	9.75(600ml)
Kirin (Bottle)	5.60(355ml)	9.75(600ml)

House Sake

Sho-Chiku-Bai

Local Small Large

\$5.75	\$10.50
(140ml)	(250ml)

Cold Sake

Organic Nama(300ml)	17.75	Shochiku -Bai Nigori (Unfiltered)	14.00 / Glass 7.25
Ginjo Hana	(300ml) 16.75		
Kikumasa Taru(300ml)	15.60	Plum Wine	10.25
Tokubetsu Jumbai(300 ml)	12.50		

White Wine

	Glass	Bottle
Rodney Strong	12.75	36.50
(Chardonnay, Sonoma County)		
Kim Crawford	12.25	34.25
(Sauvignon Blanc, New Zealand)		

Red Wine

	Glass	Bottle
Davis Bynum	14.50	43.50
(Pinot Noir, Russian River)		
Robert Mondavi		44.75
(Cabernet Sauvignon,		

Soft Drink

Coke, Diet, Coke, and 7up	3.50
Yuzu / Plum Soda	3.75
Sparkling Water	3.50
Ramune	3.75

Desert

Mochi Ice (Vanilla, Chocolate, Mango)	4.50
Green Tea Ice (W/Azuki Bean)	7.00/7.75
Lychee Ice	7.00

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PAY WITH CASH AND SAVE

All prices include a 4% processing fee. Save that 4% by using cash or gift card