

APPETIZERS

 vegetarian  vegan  gluten free

SMALL BITES

GARLIC EDAMAME  **6**

SHISHITO PEPPERS  **7**

PICKLED VEGGIES  **7**

SPICY PICKLED CUCUMBERS  **7**

STIR FRIED GREEN BEANS **9**

contains shrimp

CALAMARI **10**

GYOZA  **9**

pork / vegetarian

ROLLED CRISPY SHRIMP **10**

CHICKEN KARAAGE **8**

TAKOYAKI **12**

wasabi roulette (1 for laughs)

SKEWERS

beef 11 / chicken 12 / shrimp 12 / shiitake 6 / quail egg 5

CRISPY TOFU  **6**

AGEDASHI TOFU **10**

GARLIC BOKCHOY STIR FRY  **7**

HOUSE SPECIAL WINGS **10**

TEMPURA  **7**

shrimp / vegetarian

FRIED FISH BALLS WITH ROE **7**

BIG BITES

SHRIMP CEVICHE **16**

AGUACHILE **18**

MAIN EVENT

All plates come with veggies, noodles, rice, and sauces.

SHARING: Includes extra broth, noodles, rice, and sauces **5**

🌿 vegetarian 🌱 vegan 🌾 gluten free

STEP 1: PROTEIN

	5oz	7oz	10oz
A5 WAGYU	MKT	MKT	MKT
TORIYAMA WAGYU	66	88	110
AMERICAN KOBE	35	45	60
PRIME RIBEYE	29	36	46
CERTIFIED ANGUS BEEF	22	27	33
NEW ZEALAND LAMB	22	27	35
KUROBUTA PORK	20	22	28
PORK BELLY	18	21	25
CHICKEN	18	20	24
SASHIMI GRADE SALMON	26	33	40
SWAI FISH	17	19	22
SHRIMP	19	23	30
GARDEN PLATE 🌿	—	—	15
COMBO			30
<i>pick two: angus beef / chicken / kurobuta pork pork belly / salmon / swai fish / shrimp</i>			
CARNIVORE PLATE			50
<i>pick four: angus beef / chicken / pork belly kurobuta pork / salmon / swai fish / shrimp (only noodles. meal excluded from sharing)</i>			

STEP 2: BROTH

Want to try two broths? Try a split pot for an additional **2**

SHABU SHABU 🌿🌱

traditional light and clean seaweed broth

SUKIYAKI

sweet & savory soy (includes egg dip)

CREAMY VEGGIE 🌿🌱

rich and silky mushroom broth that's great for everyone.

SPICY MISO

earthy and savory with a mild kick. want more heat? ask us!

WHITE MISO

a delicate earthy and savory flavor with a hint of sweetness

TONKOTSU **+1**

meaty broth with the rich taste of pork

TOM YUM **+2**

sweet & tangy with mild spice (includes lemongrass & cilantro)

COCONUT CURRY 🌿🌱 **+2**

*lucious, silky smooth, and bursting with fragrant spices
and coconut sweetness.*

SANTA ANA SZECHUAN **+2**

*a spicy pork bone broth deliciously combines chinese
and mexican flavors.*

BEEF BONE BROTH 🌱 **+2**

*japanese wagyu fat reduction is added to this already flavorful
broth because we love you.*

COSTEÑO SEAFOOD **+3**

comfortable and packed with flavor

STEP 3: DIPPING SAUCE

GOMA 🌿 **INCLUDED**

PONZU **INCLUDED**

GARLIC CILANTRO 🌿 **1**

SWEET GOCHUJANG 🌿 **1**

Consuming the above mentioned foods raw may increase your risk of food borne illness.

It's recommended that you cook for 10-15 seconds to ensure it's cooked fully. Kaizen will not be held responsible for any food borne illness as a result of eating raw or undercooked foods.

PLATED MEALS

UDON NOODLE STIR FRY **17**

beef / chicken / shrimp 2

FRIED RICE **15**

beef / chicken / shrimp 2

TERIYAKI PLATE **15**

beef / chicken

UPGRADES

BROTH

BLACK GARLIC OIL 🌿 **1**

RAMEN NOODLES 🌿 **5**

FISH BALLS WITH ROE **7**

CHINESE DONUT 🌿 **6**

QUAIL EGGS 🌿 **7**

RAW GYOZA **9**

veggie / pork

SPLIT POT 2

why not both? pick two broths

RICE

FURIKAKE RICE **1**

CHILI SATAY OIL 🌿 **1**

contains shrimp

SPICE

HOT DROPS **FREE**

add as many to your broth or sauce as your butt can handle

DESSERT

ICE CREAM **3**

*green tea / vanilla / mango / ube / add churros **2***

MOCHI **3**

pick two: green tea / strawberry, / mango

FONDUE **15**

green tea white chocolate / mexican hot chocolate

TIRAMISU **7**

CUP SORBET **7**

*orange / pineapple **1***

DRINKS

FOUNTAIN BEVERAGES **3**

coca cola / diet coke / sprite / orange fanta / dr. pepper / lemonade / cranberry

STRAWBERRY LEMONADE **4**

CALPICO RAMUNE **4**

ARNOLD PALMER **5**

COLD TEA **3**

green / oolong

HOT GREEN TEA **3**

VIETNAMESE ICED COFFEE **5**

THAI TEA **5**

EXTRAS

Go ahead, stuff your face.

PROTEIN	5oz	7oz
A5 WAGYU	69	91
TORIYAMA WAGYU	51	67
AMERICAN KOBE	25	31
PRIME RIBEYE	21	26
CERTIFIED ANGUS BEEF	16	20
NEW ZEALAND LAMB	14	17
KUROBUTA PORK	12	14
PORK BELLY	12	14
CHICKEN	12	14
SASHIMI GRADE SALMON	19	23
SWAI FISH	11	13
SHRIMP	13	16

VEGGIES

MIXED VEGGIE BOWL 🌱 **6**

*bok choy / broccoli / carrots / corn / enoki mushroom
napa cabbage / onion / shiitake mushroom / tofu
udon noodles / glass noodles / wakame seaweed / kale*

SIDE VEGGIE 🌱 **3**

OTHER

PASTURIZED EGG 🥚 **2**

NOODLE 🌱 **3**

Glass or udon