



Soup

MISO SOUP 3.5

Organic Miso, Green Onion, Non-GMO Tofu, and Wakame Seaweed in Homemade Bonito and Kelp Broth

Cold Appetizer/Salad

EDAMAME 7

Non-GMO All Natural Japanese Soy Bean Pods (Grown in Canada!) Sprinkled with Himalayan Pink Salt

CUCUMBER SEAWEED SALAD 6.25

Lightly pickled cucumber, Natural Seaweed Salad (No Color, MSG, or Preservatives added), Organic Mixed Greens, Carrots, Red Radish, and Sesame Seeds

EBI / TAKO SUNOMONO 6.25 / 7.25

Rice Noodle Salad with Prawn OR Octopus, lightly pickled cucumber, Carrots, Red Radish, and Sesame Seeds in Homemade Sweet Vinegar Sauce

GOMA AE 6.5

Spinach Salad with Homemade Sweet Sesame Sauce, Carrots, Red Radish, and Sesame seeds

HOUSE SALAD 6

Organic Mixed Greens, Carrots, Red Radish, with Homemade Wasabi Dressing and Wasabi Mayo

TUNA TATAKI / SALMON TATAKI 15 / 16

Seared Tuna OR Salmon. Served with Ponzu Sauce

Hot Appetizer

AGEDASHI TOFU 6.5

Deep Fried Non-GMO Silken Tofu (4pcs) in Homemade Soy Based Sauce with Ginger and Daikon Radish, Topped with Carrots, Red Radish, Green Onion and Sesame Seeds

SPICY AGEDASHI TOFU 7.25

Deep Fried Non-GMO Silken Tofu (4pcs) in Homemade Spicy Garlic Sauce with Ginger and Daikon Radish, Topped with Carrots, Red Radish, Green Onion and Sesame Seeds

KARAAGE 10

Free-Range and Non-GMO Fed Chicken Marinade in Homemade Soy Based Garlic Sauce, Deep Fried Crispy, Served with Homemade Ponzu and Tartar Sauce

ASSORTED TEMPURA 10.75

Lightly Battered Tiger Prawn (1pc) and Vegetables (5pcs) Served with Homemade Tempura Sauce

VEGETABLE TEMPURA / YAM TEMPURA 9.75

Lightly Battered Assorted Vegetables (6pcs) OR Yam Tempura (5pcs) Served with Homemade Tempura Sauce

TIGER PRAWN TEMPURA 13

Lightly Battered Tiger Prawn (5pcs) Served with Homemade Tempura Sauce

DONBURI BOWL

served on a bed of rice. Comes with Miso

SPICY TUNA DON 24

Sushi Rice, Spicy Tuna, Avocado, Carrots, Red Radish, Green Onion, Sesame Seeds, Wasabi Mayo, and Nori Seaweed.

Tuna Don/ Salmon Don 25

Sushi Rice, 10pcs of Thin Sliced Tuna OR Salmon Sashimi, pickled radish, green onion. Side Ponzu.

CHIRASHI 30

Sushi Rice, 12pcs of Chef's Choice Sashimi, plus Prawn, Tamago, Tobiko, and Pickled Radish.

NEW CALIFORNIA DON 22

Sushi Rice, Crab Mix, (Surimi and Mayo), Tiger Prawn, Avocado, Carrots, Red Radish, Green Onion, Sesame Seeds, Wasabi Mayo, and Nori Seaweed. *sub snow crab, add \$15

CHICKEN KATSU DON 26

White Rice, topped with Organic Mixed Green, Panko Battered Free-Range and Non-GMO Fed Chicken in Japanese BBQ Sauce, Sesame Sauce, and Wasabi Mayo, Carrots, Red Radish, Green Onion, and Sesame Seeds.

SUSHI BAR COMBOS served with Miso Soup and House Salad

COMBO A	27
California Roll, 2pcs Salmon Nigiri, 2pcs Tuna Nigiri, 1pc Prawn Nigiri, 1pc Eel Nigiri	
SUSHI LOVERS (for two)	79
8pcs Chef Choice Sashimi, 6pcs Chef Choice Nigiri, California Roll, RED DRAGON and FIRE	
MAKIMONO COMBO (for two)	43
2 House Rolls of Your Choice, Plus RED DRAGON	

SASHIMI (Fresh Slices) ~Ala Carte

ALBACORE TUNA	5pcs	12.5	TUNA & SALMON COMBO	15
TORO (TUNA BELLY)	5pcs	13.5	3pcs Albacore Tuna and 3pcs Sockeye Salmon	
SOCKEYE SALMON	5pcs	14	SASHIMI COMBO	31
HAMACHI (YELLOWTAIL)	5pcs	14.5	6pcs Albacore Tuna, 6pcs Sockeye Salmon, plus 2pcs of your choice	
HOTATE (BIG SEA SCALLOP)	3pcs	12.5	SASHIMI SALMPLER	27
TAKO (OCTOPUS)	5pcs	13	10pcs of your choice (Minimum of 2 pieces per kind)	
			SASHIMI PLATTER	52
			Chef's Choice 24pcs Sashimi, plus Tamago and Tobiko	

NIGIRI (Rice Fingers) ~Ala Carte *2pcs per Order Sub Multigrain Sushi Rice Add \$0.50

TAMAGO (SWEET EGG)	4.5	ALBACORE TUNA	6
INARI (SWEET FRIED TOFU)	5	TORO (TUNA BELLY)	6.75
EBI (TIGER PRAWN)	6	SOCKEYE SALMON	6.75
TAKO (OCTOPUS)	6.5	HAMACHI (YELLOWTAIL)	6.75
UNAGI (EEL)	6.5	HOTATE (BIG SEA SCALLOP)	8

GUNKAN (Japanese Battleship) *Sub Multigrain Sushi Rice Add \$0.50

FIERY TUNA <u>OR</u> FIERY SALMON	3.75	TOBIKO (FLYING FISH ROE)	4
ZESTY SCALLOP	3.75	IKURA (SALMON ROE)	4.75

TEMAKI (Sushi Cone) Sub Multigrain Sushi Rice Add \$0.75

AVOKYU	5.5	CALIFORNIA	6.25	SPICY SCALLOP	6.75
YAM TEMPURA	6	SPICY TUNA AVOCADO	6.25	EEL CUCUMBER	6.75
ORGANIC NATTO	6.5	PRAWN TEMPURA	6.75	SALMON AVOCADO	6.75

VEGGIE ROLLS Sub Multigrain Sushi Rice Add \$1.25/ Sub Soy Paper Add \$1.00

AVOCADO ROLL (small 6 pcs)	5
CUCUMBER ROLL (small 6 pcs)	5
OSHINKO yellow daikon pickles (small 6 pcs)	5
SHITAKE Shiitake mushroom seasoned with sweet soy sauce (small 6 pcs)	5
UME SHISO Japanese plum, Japanese basil, cucumber (small 6 pcs)	6
AVOKYU avocado and cucumber	6.25
YAM TEMPURA ROLL	6.75
SUMMERTIME avocado, cucumber, asparagus, green onion with tempura bits, wasabi mayo, ginger dressing	9
YAMYAM MAKI green onion, cream cheese, avocado topped with yam tempura	9.5
YAMA MAKI yam tempura and cucumber topped with seaweed salad and wasabi mayo	9.5
MAMBO ROLL mango, cucumber, topped with yam tempura	9.25
FRESH SALAD ROLL avocado asparagus, carrot topped with radish, wasabi mayo, side Japanese pesto	9
SWEET VEGAN avocado, spinach, cucumber, carrot, mango in soy wrapper, drizzle of honey (big 10pcs)	13.75

HOUSE ROLLS Sub Multigrain Sushi Rice Add \$1.25 / Sub Soy Paper Add \$1.00

TUNA/SALMON ROLL basic tuna <u>OR</u> salmon roll (small 6 pcs)	6.25
NEGI TORO tuna belly and green onion (small 6pcs)	6.5
SPICY SALMON ROLL spicy salmon, avocado, topped with green onion and tobiko	8
SALMON AVOCADO ROLL salmon and avocado	7.75
BOSTON spicy tuna, avocado, topped with green onion and wasabi mayo	7.25
EBI EBI tiger prawn tempura and cucumber	7.5
CALIFORNIA ROLL crab mix (surimi and mayo) and avocado <small>*sub snow crab add \$4.50</small>	7.25
CRISPY CALIFORNIA tempura coated California Roll with wasabi mayo and unagi sauce (big 6pcs)	7.75
SPICY SHRIMP ROLL tiger prawn, avocado, spicy roasted red pepper	7.5
PHILADELPHIA smoked salmon, avocado, cream cheese, with wasabi mayo on top	8
ALASKAN breaded salmon, cucumber, green onion with sweet chili sauce on top	7.5
CURRY ROLL tiger prawn tempura, avocado, spicy roasted red pepper with curry sauce	8.5
DYNAMITE tiger prawn tempura, avocado, cucumber, with kanikama, potato bits and spicy mayo	10.5
<small>*sub snow crab on top Add \$7</small>	

SIGNATURE ROLLS Sub Multigrain Sushi Rice Add \$1.25 / Sub Soy Paper Add \$1.00

GREEN DRAGON	eel, cucumber topped with avocado, tobiko, unagi sauce, and wasabi mayo	13
KAWAKUBO	tiger prawn tempura, eel, cucumber, topped with potato bits, green onion, spicy mayo and tobiko	16
SCORPION	california roll topped with tiger prawn, sweet chili sauce, and spicy mayo	13.5
VOLCANO	tiger prawn tempura, asparagus, kanikama, topped with smoked salmon, spicy mayo	14.75
COWBOY	steak, asparagus topped with sautéed onion, mushrooms, green onion, wasabi mayo	15.75
TERIYAKI ROLL	fried chicken, cream cheese, asparagus, topped with carrot, green onion, teriyaki sauce and wasabi mayo	12.75
SALMON CURRY	breaded salmon, roasted spicy red pepper, cream cheese, topped with potato bits and curry sauce	12
BAKED SEAFOOD	crab mix, avocado, top with scallop, spicy crab mix, green onion, tobiko, tempura bits, baked and finished with wasabi mayo (big 6 pcs) <small>*sub snow crab Add \$11</small>	15.5
SPIDER	fried soft shell crab, asparagus, kanikama, tobiko, wasabi mayo (big 6 pcs)	13.5
LOBSTER ROLL	lobster tail tempura, avocado, asparagus, mango with spicy mayo (big 6 pcs)	15.5
RED DRAGON	spicy salmon, avocado, topped with smoked salmon, green onion, spicy mayo, potato bits, dried chili threads	14
FIRE	spicy tuna and avocado topped with zesty scallop, green onion and tobiko	14.5
RAINBOW	california roll topped with tuna, salmon, tiger prawn, avocado	14.5
ROCK n' ROLL	avocado, cucumber, green onion, topped with tuna, salmon and yellowtail	13
CRUNCHY	salmon, cucumber topped with spicy tuna, avocado, green onion wasabi mayo and tempura bits	14.5
TIGER	spicy yellowtail, avocado with zesty scallops, tobiko, green onion, tempura bits	15.5
NINJA	tuna, salmon, yellowtail, avocado, crab mix, green onion with spicy mayo (big 6 pcs)	14
NARUTO	tuna, salmon, yellowtail, crab mix, green onion, wrapped in cucumber topped with wasabi mayo (big 6 pcs)	16

SIDES

SIDE TOBIKO	3	PLAIN WHITE RICE	4	MULTIGRAIN SUSHI RICE	6
SIDE AVOCADO	3	SUSHI RICE	5	ORGANIC NATTO	5

!! Please advise your food allergies/restrictions to your server before ordering !!



TAKE AWAY PARTY PLATTERS

As pleasing to the eye as they are to the palate!
These are guaranteed to make your party unforgettable!
(give us 24-hour notice and receive 5% off)

House Platter

Beautifully prepared selection of our house rolls

Available in 2 kinds:

Raw (56 pcs) \$51

Cooked (54 pcs) \$55

Veggie Platter

Beautifully prepared selection of our Vegetarian Rolls

Available in 2 sizes:

Small (56 pcs) \$59

Large (104pcs) \$106

Signature Platter

Beautifully prepared selection of our Signature Rolls

Available in 2 sizes:

Small (56 pcs) \$82

Large (104pcs) \$149

*Please check our Facebook/Instagram page **Kawakubo//Vernon***