









## CLASSIC SUSHI ROLLS

 <b>KAPPA ROLL</b> Cucumber strips	5	 <b>KIKU ROLL</b> Spicy shrimp, crab meat with spicy mayo	9
 <b>SWEET POTATO ROLL</b>	6	 <b>CALAMARI ROLL</b> Fried calamari and avocado	9
 <b>CALIFORNIA ROLL</b> Avocado, cucumber and crab meat (substitute for snow crab: extra \$4)	7	<b>BOSTON ROLL</b> Avocado and big eye tuna	9
<b>TEKKA ROLL</b> Tuna Roll	7	 <b>SPICY SALMON ROLL</b>	9
 <b>SPICY TUNA ROLL</b>	9	 <b>SPICY WHITE TUNA ROLL</b>	9
<b>SHRIMP TEMPURA ROLL</b> Shrimp tempura, cucumber, avocado, masago	9	<b>ALASKAN ROLL</b> Avocado and salmon	9
<b>PHILLY ROLL</b> Cream cheese and salmon	9	<b>FUTO MAKI (VEGGIE ROLL)</b> Cucumber, kanpyo, shitake mushrooms, tamago yaki	16

 COOKED    VEGETARIAN    SPICY

## SUSHI/SASHIMI

<b>TAMAGO</b> Egg	4	<b>TOBIKO</b> Flying Fish Egg	5
<b>SAKE</b> Salmon	4	<b>HOTATEGAI</b> Scallop	6
<b>EBI</b> Boiled Shrimp	4	<b>IKURA</b> Salmon Egg	6
<b>WHITE TUNA</b>	5	<b>UNAGI</b> Eel	6
<b>HAMACHI</b> Yellowtail	5	<b>AMA EBI</b> Sweet Shrimp	7
<b>MAGURO</b> Big Eye Tuna	5	<b>UNI SHOOTER</b>	12
<b>MASAGO</b> Smelt Fish Egg	5	<b>UNI</b> Sea Urchin	MKP

## DESSERTS

<b>ICE CREAM</b> Vanilla or Chocolate	5	<b>TRIPLE CHOCOLATE MOUSSE</b> Decadent dark, milk and white chocolate mousse	8
<b>CHOCOLATE LAVA CAKE</b> Delicious chocolate cake with a warm luscious molten chocolate center	7	<b>TEMPURA ICE CREAM</b> Fried ice cream topped with chocolate and strawberries	8
<b>JAPANESE MOCHI ICE CREAM</b> Choice of strawberry, mango or green tea	7	<b>HOMEMADE CHEESECAKE</b>	8
		<b>COOKIES N CREAM</b> Layered ice cream cake	8

## WHITE WINE & SPARKLING WINE

<b>CHATEAU ST. MICHELLE</b> Riesling, Columbia Valley	11	42
<b>FLEUR DE PRAIRIE</b> Rose, France	11	42
<b>RUFFINO LUMINA</b> Pinot Grigio, Italy	12	46
<b>SIMI</b> Chardonnay, Sonoma	12	46
<b>MIONETTO</b> Moscato (187 ml) Italy	12	
<b>KIM CRAWFORD</b> Sauvignon Blanc, New Zealand	13	50
<b>LA MARCA</b> (187 ml) Italy	13	
<b>SONOMA-CUTRER</b> Chardonnay, Sonoma Coast	14	56
<b>SANTA MARGHERITA</b> Pinot Grigio, Italy	15	58
<b>CAKEBREAD CELLARS</b> Sauvignon Blanc, Napa Valley	15	58

## SAKE

<b>PREMIUM HOT SAKE</b>	10
<b>NIGORI UNFILTERED SAKE</b>	22
<b>KUROSAWA</b> Smooth and dry	22
<b>ZIPANG SPARKLING SAKE</b>	20
<b>OTOKOYAMA</b>	22
<b>MOONSTONE PLUM SAKE</b>	22
<b>HAKUTSURU JUNMAI</b>	25
Semi-dry mellow sake & pure rice flavor	
<b>YUZU</b> rice wine with yuzu orange flavor	22
<b>KARATAMBA</b> Light and smooth, fragrant sake	22
<b>ONIKOROSHI</b> Dry, #1 full-bodied sake	28

## COCKTAILS

<b>MOJITO</b> Bacardi silver rum, fresh mint, fresh lime	13
<b>MOSCOW MULE</b> Absolut vodka, ginger beer, fresh mint, fresh lime, club soda	13
<b>CLASSIC MARGARITA</b>	13
Blanco tequila, lime juice, sugar, orange liqueur, salted rim	
<b>JALAPENO MARGARITA</b>	14
Lime juice, sugar, orange liqueur, sliced jalapeno, salt and chili pepper rim	
<b>SANGRIA</b>	14
Red wine, orange juice, Brandy, Cointreau	

## N/A MIXED DRINKS

<b>KIKU MOCKTAIL</b> Lime juice, La Perruche, fresh passion fruit, syrup, ginger beer	9
<b>TEA-TINI</b> Unsweetened iced tea, lemon simple syrup	8

## RED WINE

<b>VELVET DEVIL</b> Merlot, Columbia Valley	12	46
<b>TRIVENTO</b> Melbec Reserve, Argentina	12	46
<b>DAOU</b> Cabernet Sauvignon, California	13	50
<b>MEIOMI</b> Pinot Noir, Sonoma	13	50
<b>ROBERT MONDAVI</b> Cabernet Sauvignon, Napa Valley	13	50
<b>ST. SUPERY</b> Cabernet Sauvignon, Napa Valley	15	58
<b>THE PRISONER</b> Red Blend, California		95
<b>CAKEBREAD CELLARS</b> Cabernet Sauvignon, Napa Valley		120

## BEER

<b>MILLER LITE</b> 5	<b>BUD LIGHT</b> 5
<b>ASAHI SUPER DRY</b> Japan	6
<b>SAPPORO</b> Japan	<b>Small</b> (12 oz) 6 <b>Large</b> (20 oz) 9
<b>KIRIN</b> Japan (20 oz)	9
<b>ORION BEER</b>	<b>Small</b> (12 oz) 7 <b>Large</b> (20 oz) 12
<b>HITACHINO NEST WHITE ALE</b> Japan	<b>Small</b> (12 oz) 9 <b>Large</b> (22 oz) 17

## MARTINIS

<b>FRESH PINEAPPLE TINI</b> Pineapple vodka with a splash of tropical juices	13
<b>LEMON DROP</b> Absolut citron, Cointreau liqueur with a splash of lemon juice	13
<b>MANGO TINI</b> Grey Goose vodka, roses mango mix twist and tropical juice	13
<b>PASSION MARTINI</b> X-Rated vodka, Chambord, cranberry juice, topped with champagne	13
<b>POMEGRANATE TINI</b> Ketel One vodka, Pama pomegranate liqueur, pomegranate and lime juice	13
<b>APPLE TINI</b> Van Gogh apple vodka, Apple Fest liqueur, Cointreau and a splash of sweet and sour	13
<b>COSMOPOLITAN</b> Ketel One Citron, Cointreau liqueur with a splash of cranberry juice	13
<b>WEDDING CAKE</b> Absolut Vanilla vodka, Chambord and pineapple juice	13
<b>DOWN &amp; DIRTY MARTINI</b>	14
<b>ESPRESSO MARTINI</b> Espresso vodka, Kahlua, espresso concentrate and coffee bean garnish	14

## APPETIZERS

<b>EDAMAME</b> Steamed green soybeans	5	<b>SOFT SHELL CRAB</b>	14
<b>NEW SPICY GARLIC BUTTER EDAMAME</b> Steamed green soybeans, spicy garlic butter	8	<b>TUNA TARTARE WITH AVOCADO AND CHIPS</b> Spicy tuna, avocado, fish egg (tobiko), onion, tortilla chips	18
<b>GYOZA</b> Japanese style pan-fried pork & dumplings	8	<b>TUNA SASHIMI</b> Ponzu and chives	22
<b>SHRIMP TEMPURA</b> (4 pcs)	10	<b>LOBSTER TEMPURA</b> Beer battered whole Maine lobster	32
<b>FRENCH GARLIC SHRIMP</b>	10		
<b>GOLDEN SHRIMP</b>	10		
<b>BANG BANG SHRIMP</b> Crispy, creamy, sweet and spicy	12		

## SOUP & SALAD

<b>KIKU SOUP</b> Chicken and beef broth	4	<b>KIKU POKE SALAD</b> Spicy ahi tuna, green spring mix, avocado, edamame, carrots, cucumber, broccoli, cilantro	22
<b>MISO SOUP</b> Soybean paste, tofu, seaweed	4	<b>TUNA AVOCADO SALAD</b> Kiku's most popular salad mixed spring greens, avocado, onion with homemade light ginger dressing spicy ponzu	22
<b>SEAWEED SALAD</b>	6		
<b>HOUSE SALAD</b>	6		
<b>HAMACHI PONZU</b> (5 pcs) Yellow tail sashimi with jalapeno	20		

## ENTRÉE

Served with shrimp appetizer, vegetables, soup or salad and vegetable fried rice or chicken fried rice (extra \$3.00)  
You have the choice of soup or salad but you can get both upon request

<b>VEGETARIAN DELIGHT &amp; TOFU</b>	24	<b>PRIME STEAK</b> (8 oz)	42
<b>CHICKEN</b>	27	<b>FILET MIGNON</b> (8 oz)	44
<b>CALAMARI</b>	28	<b>SEA SCALLOP</b> (U10)	MKP
<b>SHRIMP</b>	29	<b>MAINE LOBSTER</b> (7 oz)	MKP
<b>ATLANTIC SALMON</b>	35		

## COMBINATION

SHRIMP		PRIME STEAK		FILET MIGNON	
CHICKEN	36	CHICKEN	45	CHICKEN	46
CALAMARI	38	SHRIMP	46	SHRIMP	48
SCALLOPS	MKP	MAINE LOBSTER (7oz)	MKP	SCALLOPS	MKP
MAINE LOBSTER (7oz)	MKP			MAINE LOBSTER (7oz)	MKP

Served with shrimp appetizer, vegetable, soup or salad, and vegetable fried rice or chicken fried rice (extra \$3.00)

## EXTRA

MUSHROOMS 5	NOODLES 6	VEGETABLES 5	GOLDEN SAUCE 3	GARLIC SAUCE 3
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## POPULAR SUSHI ROLLS

 <b>CRUNCHY ROLL</b> Crunch over shrimp tempura and asparagus	14	<b>BUTTERFLY ROLL</b> Tuna, salmon, super white tuna, avocado, cilantro, jalapeño, Unagi sauce, wasabi mayo, spicy tuna and avocado on top	18
 <b>MANGO ROLL</b> Mango with avocado and crab meat, cucumber	15	<b>DRAGON ROLL</b> Shrimp tempura and cucumber, layered with eel and avocado	18
 <b>CRISPY VOLCANO</b> Spicy tuna, buttered crispy rice with thin slices of jalapeño, cilantro	15	<b>RAINBOW ROLL</b> A colorful variety of fresh fish on top of California roll	18
<b>FIRE CRACKER</b> Fried spicy tuna with mixed spicy mayo and masago, soft shell crab, unagi sauce	16	 <b>SPICY TUNA CRUNCH</b> Crab meat, avocado, crunch spicy tuna, eel sauce, spicy mayo, and potato crunch	18
 <b>GODZILLA ROLL</b> Shrimp tempura, cream cheese, avocado, green onion, masago	16	<b>FUSION ROLL</b> Spicy tuna cucumber jalapeño (deep fried), top spicy salmon, green onions, sweet spicy wasabi mayo	18
<b>ROCK'N ROLL (DEEP FRIED)</b> Eel, white tuna, yellow tail	16	<b>MANGO SHRIMP ROLL</b> Crab mix, shrimp tempura, avocado and topped with thin salmon	18
<b>ECUADOR ROLL</b> Maguro, hamachi, tobiko, cilantro, jalapeño, and avocado	17	<b>NAPERVILLE ROLL</b> Crab mix, cucumber, jalapeño, avocado, salmon and tomato, cilantro, light spicy mayo	18
 <b>CALAMARI DELIGHT</b> Panko shrimp tempura, calamari, cream cheese, avocado, cucumber with sweet Kiku special sauce	17	<b>TUNA CRUNCH ROLL</b> Tuna, avocado, green onion, tobiko, kaiwari, cucumber, scallop	18
 <b>BACON BOMBER</b> Fried calamari, shrimp tempura, asparagus, cucumber, jalapeño crab meat, scallop, bacon	17	  <b>911 DRAGON ROLL</b> Eel, avocado, jalapeño, ebi shrimp	18
 <b>SPICY BEACH ROLL</b> Unagi, cucumber, avocado, spicy octopus mix, spicy tuna and spicy teriyaki sauce	17	 <b>MONSTER ROLL</b> Cucumber, avocado, shrimp tempura, soft shell crab mix, shushi shrimp, spicy mayo	18
<b>PARADISE ROLL</b> Spicy crab, seaweed salad, cucumber, jalapeño, hamachi, lime, cilantro, ponzu sauce, chili oil	18	 <b>SPIDER ROLL</b> Soft shell crab, avocado, cucumber, green onion	20
 <b>SMOKEY TEMPTATION</b> Shrimp tempura, avocado, cucumber, jalapeño, cream cheese, spicy mayo, sweet sour sauce, serracha, fresh garlic fried, smoked salmon	18	<b>LIME DROP ROLL</b> Crab mix, cucumber, avocado, salmon, white tuna, green tobiko, lime and black pepper vinaigrette	20
<b>TUNA SUMMER ROLL</b> Tuna, avocado, spicy crab, scallion, cucumber, jalapeño, lettuce	18	<b>HAWAIIAN ROLL</b> Carrot spring mix cucumber, tamago, avocado, mango, Sushi ebi sweet chili sauce mango sauce and fresh pineapple	22
 <b>OCEAN DRIVE</b> Tuna, yellowtail, avocado, cucumber, cilantro, jalapeño, asparagus, green tobiko, soy paper	18	<b>LOBSTER DYNAMITE</b> Lobster, scallops, crab mix and cucumber	24

 COOKED  VEGETARIAN  SPICY

\*18 %gratuity added for all parties. \*Our menu and prices are subject to change.  
\*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.