



Kei Sushi

ADDITIONAL CHARGE WILL BE ADDED
FOR UNFINISHED SUSHI

WELCOME

All You Can Eat

Lunch 21.95 / Dinner 27.95

11am - 3pm

3pm - 9pm

Kids All You Can Eat

Lunch 15.95 / Dinner 18.95

Gluten Free Sushi Available Add \$2.00

Soy wrap available \$1.00 each

**18% Gratuity added to parties of 6 or more.
Limit 2 credit cards per party**

APPETIZERS

Miso Soup

Gyozas (2 pcs)

Tempura Veggies (3 pcs)

Sunomono (Cucumber salad)

Dragon Balls (Stuffed Jalapeño)

Baked Mussels

Ceviche Tostada

Eggrolls

Edamame

Seaweed Salad

COOKED NIGIRI

Kani (krab)

Ebi (shrimp)

Tako (octopus)

Inari (fried bean cake)

Unagi (fresh water eel) (One order per customer).

Tamago (japanese egg omelet)

Smoked Salmon

Tuna Tataki (seared tuna)

Tataki Hotate (seared scallops)

RAW NIGIRI

Sake (salmon)

Maguro (tuna)

Hamachi (yellowtail)

Shiro Maguro (albacore)

Walu (escolar)

Tai (snapper)

Saba (mackerel)

Hotate (scallop)

Ika (squid)

Tobiko (flying fish roe)

Ikura (salmon roe)

Tobi-Tama (tobiko and quail egg)

SPECIALTY NIGIRI

Rooster Salmon

Salmon, lemon, pickled jalapeño, spicy krab, cilantro, sesame seeds, and sriracha.

Kei Tuna (torched)

Seared tuna, crystal mix, green onions, sesame seeds, sriracha, and teriyaki.

Upside Down Shrimp (regular or tempura)

Ebi, avocado, scallops mix, green onions, sesame seeds and teriyaki.

Kiss of Fire (torched)

Snapper, pickled jalapeño, house sauces, chili oil, togarashi, and sriracha.

Salmon Lover

Salmon, pickled jalapeño, salmon skin, green onions, and sesame seeds.

Fire Ball

Tuna, spicy tuna, fried onions, sesame seeds, and teriyaki.

Quail Egg Shooter

Quail egg, ponzu, sriracha, sesame seeds, green onions, lemon, cucumber, and tobiko.

HAND ROLL

Please note that any of our long rolls can be served as a hand roll with the exception of our deep fried and baked selection.

All of our hand rolls come with sesame seeds and green onions.

Salmon Skin

Jason (cooked scallops + tobiko)

Spicy Tuna

Spicy Scallops (raw + tobiko)

VEGETARIAN (LONG ROLLS)

Kappa

Traditional style cucumber roll.

Garden

Lettuce, avocado, cucumber, carrots, and sesame seeds.

Tempura Asparagus

Tempura asparagus, avocado, cilantro, and mild sauce.

Tempura Veggie

Tempura fried sweet potato, squash, zucchini, sesame seeds, and mild sauce.

Veggie Heaven

Tempura fried zucchini, squash, sweet potato, avocado, sesame seeds, and mild sauce.

Hana

Inari, avocado, cucumber, spring mix, and sesame seeds.

Yasai

Carrots, beets, cucumber, mango, avocado, macadamia, sesame seeds, and teriyaki.

Red Lotus

Tempura fried roll with broccoli, red beets, fresh jalapeños, red bell pepper, and teriyaki.

Futomaki

Inari, tamago, yamagobo, cucumber, and daikon.

RAW (LONG ROLLS)

Spicy Tuna

Spicy seasoned tuna, green onions, and sesame seeds.

Tekka

Traditional style tuna roll.

Rainbow

Salmon, tuna, yellowtail, and tobiko.

Alaskan

Salmon, krab, and tobiko.

🌶️ Habanero Spicy

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RAW (LONG ROLLS)

Philly York

Salmon, cream cheese, and sesame seeds.

Sankiu

Salmon, avocado, cream cheese, and tobiko.

Tiburón

Spicy tuna, salmon, pickled jalapeño, daikon, and sesame seeds.

Taimon

Snapper, salmon, avocado, red bell peppers, sesame seeds, and lemon.

Pink Lady

Spicy tuna and cucumber topped with seared tuna, avocado, and tobiko.

Ureshi

Salmon, snapper, pickled jalapeño, avocado, and crispy onions.

Double Double (DINNER ONLY)

Tuna, fried green onion, cucumber, seared tuna, and sesame seeds.

Salmon Delight (DINNER ONLY)

Salmon, cream cheese, fried asparagus, smoked salmon, sesame seeds, and sriracha.

Double Rainbow (DINNER ONLY)

Salmon, tuna, and yellowtail topped with tuna, yellowtail, salmon, and tobiko.

Ninja (DINNER ONLY)

Spicy tuna and fresh jalapeño topped with albacore, avocado, fried onions, and tobiko.

COOKED (LONG ROLLS)

California

Krab, avocado, and sesame seeds. (spicy also available)

San Francisco

Ebi shrimp, krab, avocado, cucumber, and sesame seeds.

Ankiu

Ebi shrimp, avocado, cream cheese, and sesame seeds.

Crystal

Panko fried shrimp, sesame seeds, and teriyaki.

Calamari

Seasoned fried calamari, sesame seeds, and teriyaki.

Short (5 pieces) House Sauces

Tempura shrimp, spicy krab, avocado, green onions, and sesame seeds.

Lily

Tempura shrimp, green onion, avocado, spicy krab, sesame seeds, and mild sauce.

Ixtapa

Snapper, avocado, green onion, cilantro, sesame seeds, and house sauces.

Caterpillar

Fresh water eel, spicy krab, cucumber, avocado, sesame seeds, and teriyaki.

Spider

Tempura soft shell crab, cucumber, carrots, red tobiko, and house sauces.

Grasshopper

Panko fried mussels, asparagus, avocado, house sauces, sesame seeds, and sriracha.

Sugoi

Tako, pickled onions, seaweed salad, mango, avocado, sesame seeds, and house sauces.

Macho Macho

Crystal shrimp, spicy krab, cream cheese, pickled jalapeño, avocado, cilantro, and sriracha.

Blossom (Baked)

Crystal shrimp, cream cheese, salmon, house sauces, panko, green onions, and sesame seeds.

Green Monster

Seasoned fried calamari, avocado, seaweed salad, and house sauces.

Piranha (Baked) (DINNER ONLY)

Spicy krab, cream cheese, scallops, tobiko, green onions, and sesame seeds.

Iris (DINNER ONLY)

Tempura shrimp, asparagus, green onion, avocado, lemon, cilantro, spicy krab, house sauces, and sesame seeds.

Ceviche (DINNER ONLY)

Marinated salmon, asparagus, avocado, cilantro, ceviche, and house sauces.

Tiger (DINNER ONLY)

Tempura shrimp, cucumber, fresh water eel, avocado, sesame seeds.

Samurai (DINNER ONLY)

Crystal shrimp, cream cheese, pecans, avocado, scallops, green onions, sesame seeds, and house sauces.

DELUXE COMBINATION (LONG ROLLS)

Red Dragon (Torched)

Crystal shrimp, cream cheese, tuna, avocado, crystal shrimp mix, sesame seeds, green onions, house sauces, and sriracha.

Alligator

Tuna, fried green onions, cucumber, salmon, lemon, salmon skin, green onions, sesame seeds, and house sauces.

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DELUXE COMBINATION (LONG ROLLS)

Fuji Mountain

Crystal shrimp, salmon, tuna, yellowtail, avocado, spicy krab, green onions, sesame seeds, and house sauces.

Tom

Crystal shrimp, fried green onion, cream cheese, salmon, avocado, lemon, spicy krab, cilantro, sesame seeds.

Uppercut

Fried spicy tuna and salmon, snapper, lemon, cilantro, spicy krab, sesame seeds and house sauces.

Lava

Spicy krab, cucumber, salmon, tuna, house sauces and sriracha.

Mango Tango

Tempura shrimp, cucumber, lettuce, snapper, avocado, mango, sesame seeds, and house sauces.

Cal Rainbow

Kani and avocado topped with salmon, tuna, hamachi, ebi, and tobiko.

Rooster Roll

Spicy krab, pickled jalapeño, cilantro, salmon, lemon, sesame seeds, house sauces, and sriracha.

Sunrise

Ebi, kani, cucumber, mango, salmon, lemon, sesame seeds, teriyaki, and sriracha.

👉 Mamasan

Tempura veggies, spicy mayo, salmon, lemon, sesame seeds, teriyaki, and habanero sauce.

Toshi (Torched)

Hamachi, spicy krab, avocado, fresh jalapeño, chili oil, sesame seeds, and house sauces.

Geisha (DINNER ONLY)

Gyozas, cucumber, salmon, avocado, scallop, sesame seeds, green onions, and house sauces.

Optimus (DINNER ONLY)

Egg roll, pickled jalapeño, seared tuna, avocado, lemon, cilantro, pickled onions, and house sauces.

Tres Diablos (DINNER ONLY)

Kani, snapper, lemon, fresh jalapeño, seared tuna, house sauces, sriracha, and togarashi.

Japican (DINNER ONLY)

Tempura shrimp, cream cheese, fresh jalapeños, avocado, lemon, spicy krab, house sauces, sesame seeds, and sriracha.

👉 CiCi (DINNER ONLY)

Crystal Shrimp, scallops, cream cheese, salmon, avocado, green onions, sesame seeds, house sauces, and habanero sauce.

Great White (Torched) **(DINNER ONLY)**

Tempura shrimp, fried green onion, spicy krab, and cream cheese topped with escolar, chili oil, and macadamia nuts.

Nevada (DINNER ONLY)

Crystal shrimp, jalapeño, yellowtail, avocado, lemon, cilantro, sesame seeds, and house sauces.

Kracken (DINNER ONLY)

Calamari, avocado, squid salad, tobiko, sesame seeds, and house sauces.

DEEP FRIED (LONG ROLLS)

Godzilla

Spicy salmon, snapper, sesame seeds, green onions, house sauces and sriracha.

Tempura

Salmon, spicy krab, cream cheese, fresh jalapeño, sesame seeds, and green onions.

Volcano

Tamago, cream cheese, avocado, crystal shrimp, scallops, tofu, tobiko, sesame seeds, and green onions.

Kobura

Tempura shrimp, asparagus, cream cheese, lemon, house sauces, cilantro, sesame seeds, and sriracha.

California Express

Krab, avocado, sesame seeds, and teriyaki.

DESSERT LONG ROLLS - 5 PCS.

(SOY PAPER AVAILABLE)

Miami Roll (5 Pieces)

Tempura banana, cream cheese, and pecans topped with mango, peach sauce, strawberry sauce, chocolate, and toasted coconut flakes.

Ladybug Roll (5 Pieces)

Sweet potato and cream cheese topped with honey, chocolate, whipped cream, and fresh strawberry.

OMG Roll (5 Pieces)

Tamago, cream cheese, and pecans, deep fried with a mix of panko, almonds, cinnamon, and coconut topped with honey and chocolate.

ICE CREAM (ONE ORDER PER PERSON)

Green tea - Vanilla - Coconut - Strawberry

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