

starters

edamame

salt 6

salad

mixed greens, carrot ginger 4

seaweed salad

sesame chili 6

koji q

smacked cucumbers, soy chili 5

buns

two per order

bunzai

beef bierock, cabbage, american cheese 8

chasu

pork belly, kewpie, hoisin, pickle 8

KFC

fried chicken, gochujang, cabbage slaw 8

yakitori

two per order

kare

breast, green curry 8.5

negima

thigh, negi, togarashi 8.5

tsukune

meatball, egg yolk sauce 8.5

kawa

skin, gochujang 7.5

tako

octopus, miso panca 9

buta

pork belly, tare 9

wagyu

sakura wagyu, tare 8.5

mezurashi

rare, limited 9

moriwase

three pieces, chefs choice 12.5

cold plates

crudo

striped bass, kiwi, dill, leche de tigre 18*

hamapon

yellowtail, orange, serrano, crab butter ponzu 19*

abura sake

salmon, lemon, soy, tomatillo, chili crisp 17*

hamachos

spicy yellowtail, sriracha, pickled pepper
guacamole whip, rice chip 17*

hot plates

shishito

japanese peppers, garlic, soy, lemon 10

코야

chicken buldack, corn cheese, mozzarella, gochujang 16

bolo

beef and chicken bolognese, parmesan, pork gyoza dumpling 16

shrimp toast

texas toast, pineapple sweet chili, shiso pesto, thai basil 15

KFC wings

koji fried chicken, gochujang or soy ginger 4pc 12

grogus

brussel sprouts, blueberry nuoc mam, fried onion 10

KOJI

david yoshitomo chef / owner
dylan espinoza chef de cuisine
cimma yates general manager

nigiri

two per order *

madai sea bream, zest	9
hamachi yellowtail	9
shima aji striped jack	9
sake salmon	8.5
sake toro salmon belly	9
maguro tuna	9
ikura salmon roe	10
hotate scallop, kosho	9
unagi smoked eel	9
uni sea urchin	16
aburi wagyu	13
steak, uni butter	
yaki gindara	10
sablefish, yuzu sumiso	
hama toast	12
hamachi, brown butter	

temaki handroll

two per order

kani miso	10
snow crab, crab fat	
scallop	10*
spicy xo, sesame, chive	
primo	9*
spicy tuna, crab salad, avo, nitsume	
yukke	10*
wagyu tartare, gochujang, egg yolk	

maki roll

khaleesi	16*	stinger	15
salmon, sundried tomato, avocado, shallot, lemon, rayu oil(torch)		crab salad, tempura shrimp, cream cheese honey wasabi, eel sauce	
simba	15*	rodeo	14
cucumber, avocado, crab, spicy salmon, spicy mayo, eel sauce (torch)		wagyu, panko, pickle, japanese mayo, shallot, bbq paper	
rangucci	17	sundried	13 ^v
shrimp tempura, rangoon mix, serrano, negi, pineapple sweet chili		avocado, shallot, sundried tomato, lemon, soy paper (torch)	
kobayashi maru	18*	vit	9 ^v
smoked salmon, spicy crab, shallot, broccolini, cilantro, chili oil, ponzu (torch)		vegannaise, lettuce, tomato, avocado, shallot, cucumber, bbq paper	
go-san	18*		
spicy crab, shallot, serrano, tuna, yellowtail, cilantro, tosazu			
taita	18*		
salmon, whitefish, shallot, leche de tigre, cucumber, cilantro, avocado			
gojira	18*		
shrimp tempura, spicy tuna, crab, serrano, citrus soy, sriracha, rayu oil			
osaka	12		
shrimp tempura, crab, bonito, japanese mayo, tonkatsu sauce(torch)			
royale	16*		
spicy salmon, cucumber, crab, avocado, soy chili aioli, ponzu, sambal salsa (torch)			
omaha crunch	9.5		
spicy crab, cilantro, panko, eel sauce			

menu modifications are politely declined

* raw or undercooked items and may increase your risk for foodborne illness
V vegan items

please inform us of any food allergies real, or imaginary
gratuity will be added to parties of 6 or greater