



CONTEMPORARY ASIAN CUISINE & WORLD CLASS SUSHI

ASPEN • AUSTIN • DALLAS • KONA

SPECIALTY SASHIMI (KIYOMI TOKUBETSU)

KN42 **whitefish traditional (4) 16**
masago, scallion, oba, ponzu

KN47 **tuna tataki (4) 15**
avocado, green beans, honey garlic
soy reduction, crispy shallots

KN43 **yellowtail serrano (4) 16**
serrano pepper, basil vinaigrette

KN44 **tuna blue cheese (4) 16**
maytag blue cheese, fennel,
miso-orange-mustard-truffle sauce

KN45 **wild salmon goat cheese (4) 16**
sweet red onion vinaigrette

KN46 **tartare trio (4) 18**
tuna, salmon and yellowtail tartare,
spicy teriyaki sauce, fried wonton chips

KN48 **kampachi wrap (4) 16**
pickled kelp, serrano peppers, zest of
lime maui red onion vinegar dressing

KN49 **roasted almond tuna (4) 16**
sweet spicy cumin dressing

KN50 **striped bass ceviche (4) 16**
pineapple basil vinaigrette

SUSHI

WITH RICE (NIGIRI)

A. WITHOUT RICE (SASHIMI)
two pieces per order

KN22 **tuna maguro 9**

KN23 **whitefish shiromi 8**

KN24 **yellowtail hamachi 9**

KN25 **fresh salmon sake 8**

KN26 **snow crab canai 9**

KN28 **fresh water eel unagi 8**

KN29 **albacore bincho 8**

KN30 **octopus tako 8**

KN31 **mackerel saba 7**

KN32 **sea urchin roe uni 11**

KN33 **smelt roe masago 6**

KN34 **flying fish roe tobiko 7**

KN35 **salmon roe ikura 9**

KN36 **quail egg uzura 1**

KN37 **shrimp ebi 8**

KN38 **sweet shrimp ama ebi 11**

KN39 **squid ika 8**

KN40 **scallops hotate 7**

KN41 **egg custard tamago 6**

HOUSE ROLLS

KN10 **tuna 8**

KN11 **yellowtail scallion 8**

KN12 **cucumber avocado 6**

KN13 **asparagus 8**

KN14 **spicy tuna 10**

tuna, cucumber, avocado,
sriracha and shichimi

KN15 **tempura shrimp 11**
tempura shrimp, masago aioli, scallion,
topped with eel sauce, sesame seed

KN16 **vegetable 8**
cucumber, avocado, burdock,
scallion, kiaware, daikon, shiso

KN17 **california 10**
snow crab, cucumber,
avocado, masago aioli

KN18 **spider 14**
soft shell crab, cucumber, ginger,
scallion, burdock, shiso

KN19 **eel 8**
broiled eel, cucumber, avocado,
topped with eel sauce, sesame seeds

KN21 **lobster (8 pieces) 16**
lobster, cucumber, avocado, inside-out

ROLLS (MAKIMONO)

SPECIALITY ROLLS

KN1 **kenichi special 14**
snow crab, tuna, cucumber, avocado,
inside-out, topped with smelt eggs

KN2 **blake (8 pieces) 19**
tempura tiger shrimp, cucumber,
avocado, inside-out, topped with
spicy tuna, eel sauce

KN3 **rainbow (8 pieces) 19**
snow crab, cucumber, avocado, inside-out
with tuna, yellowtail, salmon, shrimp

KN4 **hawaiian 13**
blackened yellowtail, pineapple,
asparagus, serrano pepper,
edamame paper

KN5 **bonzai 19**
tempura spicy tuna, cucumber, shiso,
scallion, inside-out, with tuna,
strawberry, picy teriyaki sauce

KN6 **kamodo 13**
blackened tuna, mango, avocado,
edamame paper

KN7 **austin 11**
tempura asparagus, masago aioli,
edamame paper, topped with eel sauce

KN9 **godzilla (8 pieces) 17**
eel, cucumber, inside-out topped
with avocado, strawberry, eel sauce

STARTERS (SAISHO)

KN51 **sunomono salad 5**
cucumber, carrots, sesame seeds,
marinated in kenichi's vinegar dressing

KN52 **seafood sunomono 15**
chef's selection of fresh fish served
over our sunomono salad

KN53 **kenichi mixed greens 8**
heirloom tomatoes & ginger vinaigrette

KN63 **organic kale salad 16**
roasted beets, ginger cured salmon,
togarashi avocado dressing

KN54 **macadamia & goat cheese salad 16**
mizuna, organic baby heirloom tomatoes,
pineapple vinaigrette, sweet soy

KN55 **hearts of palm and asparagus 16**
tahitian vanilla bean-mitsukan vinaigrette

KN56 **japanese eggplant dengaku 18**
lightly fried and broiled,
sesame onigiri & suimiso sauce

APPETIZERS (ICHIBAN)

KN57 **dynamite shrimp 8**
tempura fried tiger shrimp,
masago aioli, teriyaki sauce

KN58 **lobster dynamite 28**
4oz cold water lobster tail

KN59 **blackened tuna 19**
cajun seared hawaiian ahi,
avocado-whole grain mustard

KN60 **wok seared eggplant 14**
ginger poached chicken breast

KN61 **asian bbq baby back ribs 18**
hoisin, brown sugar, sesame sauce

KN62 **ton gyoza 16**
broken arrow ranch wild boar pot stickers,
pan seared with dried cherry nimono

KN64 **black cod misozuke 21**
marinated in miso for 72 hrs & broiled

KN65 **sansho calamari 17**
dusted with sansho pepper hot & sour sauce

KN66 **shiitake negimaki 19**
grilled beef, shiitake & scallion roll
sweet garlic-unagi reduction

KN67 **steamed organic salmon
baby bok choy rolls 16**
kaiware, crisp plantain chips, togarashi

SIDES (AEMONO)

KN68 **miso soup 5**

KN69 **edamame 5**

KN70 **spicy edamame 8**

KN71 **smoked squid salad 8**

KN72 **kelp salad 8**

KN73 **hijiki seaweed salad 8**

KN74 **fresh wasabi 4**

KN75 **garlic fries 8**

KN76 **shishito peppers 8**

KN77 **asparagus 8**

KN78 **stir-fried vegetables 9**

KN79 **steamed vegetables 9**

KN80 **yakisoba noodles 11**

KN81 **chicken yakisoba 17**

KN82 **beef yakisoba 17**

KN83 **shrimp yakisoba 18**

KN84 **white rice 4**

KN85 **thai basil fried rice 9**

KN86 **chicken fried rice 16**

KN87 **beef fried rice 17**

KN88 **shrimp fried rice 17**

KN89 **garlic crisps 4**

KENICHI TERIYAKI

served with stir fried vegetables

KN99 **cage free natural
chicken breast teriyaki 29**

KN100 **harris ranch natural
flat iron steak teriyaki 32**

KN101 **wild sockeye
salmon teriyaki 31**

AKAUSHI BEEF

"KOBE STYLE" 100% pure akaushi
cattle, direct descendants of Mount Aso
revered akaushi herds

KN102 **arakawa style
akaushi ribeye 125**
(8oz) charcoal grilled japanese
mustard, oak smoked Welsh sea salt

KN103 **harris ranch gyu tenda
and tiger prawns 34**
sweet shrimp and marin butter,
dashi potatoes

KN104 **japanese cowboy
16oz bone-in ribeye 40**
served with mushroom nimono

MEAT (NIKU)

KN105 **kurobuta pork belly 23**
grilled japanese black hog, pickled
cabbage, siracha bbq sauce

SEAFOOD (SAKANA)

KN106 **ceder grilled organic salmon 34**
honshemeji mushrooms,
foie gras butter, baby bok choy

KN107 **bamboo basket steamed
alaskan true cod and crab 32**
braised lotus root, doubloon shiitake,
white shoyu dashi gelee

KN108 **bronzed new bedford scallops 34**
housemade kimchi pancake, korean
short rib demi glace, grilled scallion

SKEWERS (KUSHIYAKI)

two skewers per order

KN111 **miso chicken 12**
sliced orange and kaiware sprouts

KN112 **shrimp 16**
lemongrass marinated, grilled
pineapple serrano chutney

KN113 **scallop 22**
orange lacquer, sweet pea sprouts

KN114 **beef akaushi 29**
akaushi "kobe style" beef,
maytag blue cheese

DESSERT

KN115 **warm chocolate cake 8**

KN116 **seasonal fruit plate 12**

Aspen's only private tatami room

Open nightly 5:00 • 533 East Hopkins Avenue (Hopkins & Hunter)

Limited availability during peak hours • Kenichi adds a labor fee of 10% to all orders