

kemuri

J A P A N E S E B A R U

BINCHOTAN GRILL

Binchō-tan or white charcoal is a traditional charcoal of Japan. The fineness and high quality of binchō-tan are attributed to steaming at high temperatures (about 1,800 F). The raw material of binchō-tan, oak, gives dishes a fragrant and tasty flavor that no other charcoal can beat.

MEAT

- Kuro-Buta Sausage** Grilled Berkshire pork sausages **7.5**
- Miso Aged Washu-Gyu** Aged in miso Kobe style beef w/ poached egg **20**
- Seared Ox-Tail** Braised ox-tail, miso ponzu sauce **20**

SEAFOOD

- Unagi Kaba - Yaki** Binchotan grilled eel, sweet soy, cucumber wasabi vinegar **18**

STARTERS

- Edamame** Smoked **5** or Umami flavor for **6**
- Spicy Chicken Wing** Free range, spicy Kemuri seasoning **9**
- *Marinated Red Caviar and Buratta** Soy sauce marinated salmon roe, buratta cheese, bread **12.5**
- Smoked Deviled Egg** (3p) Kemuri style deviled eggs **6** with ***Smoked Salmon & Salmon Roe** **12**
- Gobo Karaage** Deep fried burdock roots **7**
- Toriten Karaage** Free range chicken, Kemuri tartar sauce with Japanese pickles **10.5**

SALAD

- Kogashi Caesar Salad** Grilled romaine lettuce, homemade bacon, miso Caesar dressing **12.5**
- Octopus Carpaccio Salad** (3p) Smoked Octopus, mixed greens, red onion, fuji apple, renkon chips, shiso & basil dressing **16**

VEGETABLE

- Atsuage** Deep fried tofu, vegetables, bonito flakes, smoked soy dipping sauce **8**
- Avocado Risotto** Crispy rice, miso, soy milk, mushroom paste, mozzarella, vegetables lemon zest, white truffle oil **12.5**

SEAFOOD

- Smoked Poke** Chopped smoked sashimi, red onion, spicy miso sesame sauce and poached egg with wonton chips and lettuce **12.5**
- Crispy Shrimp** Five pieces of soft shell shrimp, umami panko **12.5**
- Kemuri Ceviche** Vinegared mackerel, plum gazpacho ponzu dipping sauce **16.5**
- Kemuri Unagi Slider** (3p) Grilled unagi, rice buns, cucumber, avocado, dried seaweed, sansho pepper **18**

RICE, NOODLE & SOUP

- Uni Ikura Paella** Japanese style sea urchin and salmon roe paella, scallion, dashi broth on the side **32**
- Yaki Oni-Benedict** Grilled rice ball, poached egg, bacon, kemuri hollandaise sauce **10.5**
- Salmon Ikura Yaki Oni-Benedict** Grilled rice ball, poached egg, smoked salmon sashimi, ikura, nori-furikake, kemuri hollandaise sauce **15**
- Steak Meshi** Medium rare cooked Kobe style beef, rice, miso sauce **18**
- Kemuri Miso Soup** Ox-tail broth iso soup **5**
- Ox-Tail Udon** Udon in ox-tail broth **12** Spicy ox-tail udon **13.5 (Add meat: Small 3, Medium 6, Large 8)**
- Short Rib Yakiniiku Bowl** Beef short rib, green and yellow onion, poached egg, Japanese mayo **12**
- Smoked Poke Bowl** Diced cut smoked Sashimi, avocado, poached egg, miso sesame sauce **13**
- Grilled Unagi Bowl** Binchotan charcoal grilled Unagi eel, with sweet smokey soy based Kabayaki sauce **20**
- Spicy Miso Fried Tofu Bowl** Fried Tofu Agedashi with Miso sauce (vegetarian option) **12**
- Wagyu Steak Garlic Rice** Dice-cut Wagyu beef steak, garlic butter, scallion **24**

ALLERGEN ALERT

Although we try to accommodate diners with allergies; nuts, dairy, wheat, soy, etc. are used in our kitchen and we can not guarantee a total absence of these products in any of our dishes. Customers with food allergies must be aware of this risk. Kemuri Japanese Baru will not be liable for allergic reactions from the food consumed or dishes one may come in contact with.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have a medical condition.