Appetizer		
Edamame	3.99	Seaweed Marinated Sea
Steamed Soy Bean with Sea Salt	3.77	Sunomor
Shrimp Tempura Lightly Deep Fried 5pcs Shrimp	6.99	Marinated Cu
Vegetable Tempura	6.99	Broiled Salmo
Lightly Deep Fried 6pcs Seasonal Vegetables  Shrimp & Vegetable Tempura Lightly Deep Fried 3pcs Shrimp & 4pcs Seasonal Vegetables	7.99	Fried Tel Deep Fried Te on Top of Gre
Chicken & Pork Gyoza (Steamed or Fried)  5pcs Steamed or Fried Pot Stickers	6.50	Sashimi S Assorted Raw on Top of Gre
Vegetable Gyoza (Steamed or Fried) 5pcs Steamed or Fried Vegetable Pot Stickers	6.50	
Tako Yaki Japanese Style Pancake Balls Filled with Diced Octopus / Spicy Mayo and eel sauce on top	6.99	Californic crab, cucumb
Agedashi Tofu Deep Fried Tofu Served in Hot Dashi Broth Topped with Shredded Dried Bonito, Onion	6.99	Spicy Tull spicy tuna and
Fried Calamari Lightly Deep Fried Calamari	7.99	Spicy Sal spicy salmon
Chicken Karaage Golden Deep Fried Chicken breast with Spicy Mayo and Swee	<b>7.99</b> t Chili	Philadelp salmon, avoca cream cheese
Croquette Crispy Deep Fried Mashed Potato	6.50	Spicy Scallop, spicy scallop, smelt egg and
Monkey Brain* Lightly Deep Fried Stuffed Avocado with Spicy Tuna and Crab w/House Spicy Sauce	7.99	Shrimp shrimp and cu
Jalapeno Poppers* Lightly Deep Fried Stuffed Jalapeno	6.99	Tuna* tuna only
with Spicy Tuna w/House Spicy Sauce  Tuna(or Salmon or Mix) Poke*  Diced Fresh Tuna and Cucumber Tossed  with Soy Sauce, Sesame oil, Onion and Masago	10.99	Albacore albacore and ponzu sauce Salmon*
Chili Ponzu Yellowtail(Hamachi)*	9.99	salmon only
Thinly Sliced Yellowtail Served w/ Jalapeno and Spicy Garlic F	onzu <b>7.99</b>	Negi Han
Crab Cucumber Wrap Crab and Shrimp Tempura Rolled in Peeled Cucumber With Spicy Mayo and Sweet Chili sauce on top	1.77	yellowtail and
Spicy Tuna on Crispy Rice*	7.99	salmon skin, o
Spicy Tuna on Crisped Rice Topped with Jalapeno and House Spicy Sauce		Eel
Consuming raw or undercooked meats, poultry, seaf	ood, shell	fresh water e eel sauce on Consu

fish or eggs may increase your risk of food-borne illness \*

## Salad

Ve	get	ari	an	Sush	ni

Seaweed Salad Marinated Seaweed with Sesame Seed	4.99	Asparagus Roll	3.99
Sunomono Salad Marinated Cucumber with Sesame Seed	3.99	Cucumber Roll	3.99
Salmon Skin Salad Broiled Salmon Skin, Cucumber and Radish Sprout on Top of Green Salad Served w/ Ponzu and Eel Sauce	9.99	Avocado Roll	4.99
Fried Teriyaki Tofu Salad  Deep Fried Teriyaki Style Tofu  on Top of Green Salad; Creamy Sesame Dressing on Top	10.99	Vegetable Roll cucumber, avocado, carrot and radish sprout Veggie Vegas Roll (Deep Fried Roll)	5.5O 6.99
Sashimi Salad * Assorted Raw Fish, Seaweed Salad, Radish and Beet	14.99	Mango, cream cheese, avocado and asparagus With Spicy Mayo and Sweet Chili sauce on top	
on Top of Green Salad w/ Ponzu		Tempura Yam Roll spicy mayo and sweet chili on top	5.99

## Nigiri Sushi & Sashimi

Sushi Roll		Nigiri	Su	sh	i & Sas	hin	ni	
California crab, cucumber and avocado	4.99	SUSHI(2pcs) with rice	* SASHIN withou	•			HIMI(3pcs) out rice	
orab, cacambor and avocado		Tuna	5.50 7	1.50	Scallop	5.99	7.99	
Spicy Tuna* spicy tuna and cucumber	5.99	Salmon	4.50 5	5.99	Sweet shrimp	6.50	8.99	
		Yellowtail	4.99 b	.99	Mackerel	4.50	5.99	
Spicy Salmon* spicy salmon and cucumber	5.99	Albacore	4.50 5	5.99	Surf Clam	3.99	4.99	
District in the letter	<b>5.00</b>	Escolar	4.50 5	.99	Egg	3.99	4.99	
Philadelphia* salmon, avocado and	5.99	Smoked salmon	4.99 b	.99	Freshwater eel	5.99	7.99	
cream cheese		Sockeye salmon	4.99 b	.99	Smelt egg	3.99		
Spicy Scallop* spicy scallop, green onion,	6.50	Shrimp	3.99 4	1.99	Flying fish egg	4.99		
smelt egg and cucumber		Crab (imitation)	3.99 4	1.99	Salmon egg	4.99		
Shrimp	5.5O	Octopus	4.50 5	5.99	Bean curd	3.99		
shrimp and cucumber		Squid	3,99 4	1 99				
Tuna*	5.99	yquid	0.11					
tuna only								
Albacore*	5.99	<b>Nigiri Sushi Sa</b> Tuna, Salmon, Yellow	mpler* tail and Sl	' <b>(Wi1</b> hrimp	th rice)		8.99	
albacore and cucumber inside ponzu sauce on top		Nigiri Sughi On	nakas	o* (v.	vith rica)		22.99	
Salmon*	4.99	Nigiri Sushi Omakase* (with rice) Tuna, Salmon, Yellowtail, Albacore, Escolar, Scallop,					22.77	
salmon only		Octopus, Egg, Shrimp and Smelt Egg						
Negi Hamachi*	4.99	Sashimi Sampl 2pcs Tuna, 2pcs Salm				acore	17.99	
yellowtail and green onion		Caralairasi Oras arla	* /-	:الماء	<b></b> :\		00.00	
Salmon Skin	5.50	Sashimi Omak 2pcs Tuna, 2pcs Salm				re,	29.99	
salmon skin, cucumber	3.00	2pcs Escolar, 2pcs Octopus and 2pcs Scallop						
eel sauce on top	/ 50	Chirashi Sushi	*	\ 0			19.99	
<b>Eel</b> fresh water eel and cucumber	6.50	Assorted Variety of Sashimi(9pcs), Seaweed Salad and Smelt Egg on Sushi Rice Served with Miso Soup						



425-374-7949 2811 Colby Ave. Ste A Everett, WA 98201 www.kaisushiroll.com

Mon—Thur 12:00 pm - 8:00 pm Fri,Sat 12:00 pm - 8:30 pm Closed Sunday

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Specialty Roll		Specialty Roll		Dinner Entrée		Lunch Special	
Kai* tuna, salmon, yellow tail, avocado, cucumber and radish sprout inside; smelt egg on top	12.99	Spicy tuna Temp* spicy tuna, asparagus inside deep fried roll; spicy mayo and eel sauce	9.99	Chicken Katsu Fried Breaded Chicken Breast Served with Miso Soup, Rice, Salad	14.99	Monday ~ Friday 11:00am to 4:00pr	m
Rainbow*  crab, cucumber, avocado inside tuna, salmon, yellowtail, albacore and shrimp on top	12.50	Vegas crab, avocado, cream cheese, eel inside deep fried roll; eel sauce	10.50	Beef Sukiyaki	15.99	<b>Kitchen Bento Box</b> Choice of: Chicken Breast Teriyaki,	13.50
Baja* spicy tuna, cilantro, and jalapeno Inside; yellow tail on top spicy garlic ponzu	12.99	Golden Cali avocado, crab inside deep fried roll; eel sauce	9.99	Thinly Sliced Beef Marinated in Soy Sauce, tofu and vegetables Served in dashi broth		Beef Sukiyaki, Salmon Teriyaki or Chick 2pcs Shrimp & 2pcs Vegetable Tempura,	en Katsu
Salmon Scallop*  spicy scallop, cucumber inside salmon on top; spicy mayo	12.99	Crispy Alaska* smoked salmon, cream cheese, avocado inside deep fried roll; spicy mayo, eel sauce	10.50	Salmon Teriyaki Grilled Salmon Teriyaki Served with Miso Soup, Rice, Salad	15.99	2pcs Deep Fried Gyoza Rice, Salad and Miso Soup	
2811* spicy tuna, cucumber, jalapeno inside smelt egg, spicy scallop on top	13.99	Heart Attack* spicy tuna, cream cheese, avocado, jalapeno inside deep fried roll; house spicy sauce	10.99	Seaweed Salad, 2pcs Deep Fried Gyoza 3pcs Nigiri Sushi, 4pcs Sashimi	19.99	Sushi Roll Special Served with Miso Soup	
Wasabi Hamachi* spicy yellowtail, cucumber, jalapeno inside wasabi flavor fish eggs on top	10.99	Colby Ave.* tuna, salmon, crab, avocado, escolar, asparagus inside deep fried roll; spicy mayo and eel sauce	12.99	Choice of : California Roll or Spicy Tuna Roll  Noodle		Any 2 Rolls 10.50 3 Rolls 13.50  California Roll Negi Hama Roll*	
Sunset* cream cheese, avocado inside; salmon, mango on top spicy mayo & soy mustard	10.99	Spider* crab, cucumber, soft shell crab inside smelt egg on top; eel sauce	11.50	Kake Udon Thick Noodle Served Hot in Mildly Flavored Fish Broth w/ Vegetable	<b>1.50</b>	Spicy Tuna Roll* Shrimp Roll  Spicy Salmon Roll* Philadelphia Roll*	
Smokey* avocado, mango, cream cheese and tobikko inside smoked salmon, onion on top	11.99	Paradise* coconut shrimp, cream cheese and crab Inside Salmon ,coconut flakes and spicy mayo on top	12.50	Udon Soup Served with 2pcs Shrimp & 3pcs Vegetable Tempura	13.99	Tuna(Tekka) Roll* Albacore Roll*  Vegetable Roll Salmon Skin Roll	
Salmon Lemon* spicy salmon, cucumber inside	11.99	Ultimate Albacore* spicy tuna, cucumber inside	13.99	Udon Soup w/ Calamari, Scallop, Fish Cake, Mussel and Vegetables	14.99 : 16.99	Salmon Roll* Avocado Roll  Cucumber Roll	
squeezed lemon, sesame seed and salmon on top	10.99	albacore, mango on top; soy mustard  Miami Heat crab. shrimp tempura and cucumber inside	11.50	Tempura Udon Served with California Roll	10.77	Nigiri Sushi Special* Served with Miso So	up
crab, cucumber, avocado inside; baked salmon, smelt egg on eel and spicy mayo		shrimp, avocado on top; house special spicy sauce  Boss*	13.50	Dessert		4pcs Chef's Choice Nigiri sushi with California or Spicy Tuna Roll	12.99
Caterpillar* eel, cucumber inside avocado and smelt egg on top; eel sauce	11.99	crab, shrimp tempura and cucumber inside spicy tuna, avocado slice on top house special sauce	11.50	Green Tea or Vanilla Ice Cream	3.50	6pcs Chef's Choice Nigiri sushi with California or Spicy Tuna Roll	15.50
Black Dragon* crab, cucumber and shrimp tempura inside	13.99	Shrimp Lovers crab, shrimp tempura, cream cheese and cucumber inside shring avocado and eel sauce on top	<b>11.50</b> mp,	Green Tea, Red Bean or Mango	3.5O 5.5O	Noodle	
eel, avocado and tobikko on top  Tuna Tataki*  crab, cucumber, avocado inside; seared tuna, fresh onion on to	<b>12.99</b> top	Mango Salmon* crab, shrimp tempura and cucumber inside salmon, mango; soy mustard on top	13.99	Lightly Deep Fried Vanilla Ice Cream Served with Whipped Cream and Choco Syrup	0.00	NOOGIE  Kake Udon	9.99
spicy garlic ponzu  Washington* crab, cucumber, avocado inside; seared salmon on top	9.99	Cowboy Steak shrimp tempura, cucumber, asparagus inside thin sliced marinated beef, fresh onion sweet & spicy on top	13.99	Side		Thick Japanese Noodle Served Hot in Mildly Flavored Fish Broth with Vegetables	9.99
spicy mayo & eel sauce	10.00		12.00		3.50	Tempura Udon	12.50
Kiss of Fire* crab, spicy tuna, cucumber and jalapeno inside	13.99	Innocent (No rice)* tuna, salmon, yellow tail, shrimp, radish sprout, avocado, radish	<b>13.99</b> h	Sushi Rice	2.50	Udon Soup Served with 2pcs Shrimp & 3pcs Vegetable Tempu	ıra
seared white tuna on top; hot and eel sauce		rolled in cucumber peel; ponzu sauce on top		Miso Soup	1.50	Tempura Udon & Roll Combo	15.50
Crunch crab, cucumber and shrimp tempura inside crunch flakes, eel sauce on top	9.99	Veggie Lovers(No rice) seaweed salad, beet, radish, avocado, asparagus	9.99	Steamed Rice	2.00	Tempura Udon Served with California Roll	

crunch flakes, eel sauce on top

rolled in cucumber peel