Appetizer		Salad
	0.00	Seaweed Salad Marinated Seaweed with Sesame Seed
Edamame Steamed Soy Bean with Sea Salt	3.99	Sunomono Salad Marinated Cucumber with Sesame Seed
Shrimp Tempura Lightly Deep Fried 5pcs Shrimp	6.99	Salmon Skin Salad
Vegetable Tempura Lightly Deep Fried 6pcs Seasonal Vegetables	6.99	Broiled Salmon Skin, Cucumber and Radish Sprout on Top of Green Salad Served w/ Ponzu and Eel Sauce
	7.99	Fried Teriyaki Tofu Salad Deep Fried Teriyaki Style Tofu on Top of Green Salad; Creamy Sesame Dressing on To
Shrimp & Vegetable Tempura Lightly Deep Fried 3pcs Shrimp & 4pcs Seasonal Vegetables		Sashimi Salad * Assorted Raw Fish, Seaweed Salad, Radish and Beet
Chicken & Pork Gyoza (Steamed or Fried) 5pcs Steamed or Fried Pot Stickers	6.50	on Top of Green Salad w/ Ponzu
Vegetable Gyoza (Steamed or Fried) 5pcs Steamed or Fried Vegetable Pot Stickers	6.50	Sushi Roll
Tako Yaki Japanese Style Pancake Balls Filled with Diced Octopus / Spicy Mayo and eel sauce on top	6.99	California crab, cucumber and avocado
Agedashi Tofu Deep Fried Tofu Served in Hot Dashi Broth Topped with Shredded Dried Bonito, Onion	6.99	Spicy Tuna* spicy tuna and cucumber
Fried Calamari Lightly Deep Fried Calamari	7.99	Spicy Salmon* spicy salmon and cucumber
Chicken Karaage Golden Deep Fried Chicken breast with Spicy Mayo and Sweet	7.99 Chili	Philadelphia* salmon, avocado and cream cheese
Croquette Crispy Deep Fried Mashed Potato	6.50	Spicy Scallop* spicy scallop, green onion, smelt egg and cucumber
Monkey Brain* Lightly Deep Fried Stuffed Avocado with Spicy Tuna and Crab w/House Spicy Sauce	7.99	Shrimp shrimp and cucumber
Jalapeno Poppers*	6.99	Tuna* tuna only
Lightly Deep Fried Stuffed Jalapeno with Spicy Tuna w/House Spicy Sauce		Albacore*
Tuna(or Salmon or Mix) Poke* Diced Fresh Tuna and Cucumber Tossed	10.99	albacore and cucumber inside ponzu sauce on top Salmon*
with Soy Sauce, Sesame oil, Onion and Masago Chili Ponzu Yellowtail(Hamachi)* Thinly Sliced Yellowtail Served w/ Jalapeno and Spicy Garlic Po	9.99	salmon only
Crab Cucumber Wrap	7.99	Negi Hamachi* yellowtail and green onion
Crab and Shrimp Tempura Rolled in Peeled Cucumber		
With Spicy Mayo and Sweet Chili sauce on top		Salmon Skin
Spicy Tuna on Crispy Rice* Spicy Tuna on Crisped Rice Topped	7.99	salmon skin, cucumber eel sauce on top Eel
with Jalapeno and House Spicy Sauce Consuming raw or undercooked meats, poultry, seafor	ood, shell	fresh water eel and cucumber eel sauce on top

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

Vegetarian Sushi	
------------------	--

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	9.99	Avocado Roll	4.99
on Top of Green Salad Served w/ Ponzu and Eel Sauce Fried Teriyaki Tofu Salad Deep Fried Teriyaki Style Tofu	10.99	Vegetable Roll cucumber, avocado, carrot and radish sprout Veggie Vegas Roll (Deep Fried Roll)	5.5O 6.99
on Top of Green Salad; Creamy Sesame Dressing on Top 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	0.77
on Top of Green Salad w/ Ponzu		Tempura Yam Roll spicy mayo and sweet chili on top	5.99
		Migigi Cuahi 9 Caahi	i



Nigiri Sushi & Sashimi

Susni Roll								
California	4.99	SUSHI(2pcs) [;] with rice		HIMI(3p			SASHIMI(3pcs) without rice	
crab, cucumber and avocado		Tuna	5.50	7.50	Scallop	5.99	7.99	
Spicy Tuna* spicy tuna and cucumber	5.99	Salmon	4.50	5.99	Sweet shrimp	b.5°	8.99	
		Yellowtail	4.99	6.99	Mackerel	4.50	5.99	
Spicy Salmon* spicy salmon and cucumber	5.99	Albacore	4.50	5.99	Surf Clam	3.99	4.99	
D. 7	5.00	Escolar	4.50	5.99	Egg	3.99	4.99	
Philadelphia* salmon, avocado and	5.99	Smoked salmon	4.99	ь.99	Freshwater eel	5.99	7.99	
cream cheese	4.50	Sockeye salmon	4.99	6.99	Smelt egg	3.99		
Spicy Scallop* spicy scallop, green onion,	6.50	5hrimp	3.99	4.99	Flying fish egg	4.99		
smelt egg and cucumber	5.50	Crab (imitation)	3.99	4.99	Salmon egg	4.99		
Shrimp shrimp and cucumber	5.50	Octopus	4.50	5.99	Bean curd	3.99		
Tuna*	5.99	Squid	3.99	4.99				
tuna only								
Albacore*	5.99	Nigiri Sushi Sa Tuna, Salmon, Yellow					8.99	
albacore and cucumber inside ponzu sauce on top		Nigiri Sushi On	naka	ne <u>o*</u> (1	with rice)		22.99	
Salmon*	<u>4</u> .99	Nigiri Sushi Omakase* (with rice) Tuna, Salmon, Yellowtail, Albacore, Escolar, Scallop, Octopus, Egg, Shrimp and Smelt Egg					22. / /	
salmon only								
Negi Hamachi*	4.99	Sashimi Sampl 2pcs Tuna, 2pcs Salm	er* (v	withcocs Yello	out rice) owtail and 2pcs Alb	acore	17.99	
yellowtail and green onion		Sashimi Omak	'Asp*	(with	oout rice)		29.99	
Salmon Skin	5.50	2pcs Tuna, 2pcs Salm 2pcs Escolar, 2pcs O	non, 2p	ocs Yell	owtail, 2pcs Álbaco	re,	27.77	
salmon skin, cucumber eel sauce on top				- 1	•		70.00	
Eel	6.50	Chirashi Sushi Assorted Variety of Sa	ashimi(19.99	
fresh water eel and cucumber		and Smelt Egg on Sus	shi Rice	e Serve	d with Miso Soup			

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

Mon—Thur 11:00am - 9:00pm
Fri,Sat 11:00am - 9:30pm
Sunday Closed

Consuming raw or undercooked meats, poultry, seafood, shell fish or eggs may increase your risk of food-borne illness *

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, Salar	13.99	Monday ~ Friday	11:00am to 4:00pn	n	
Rainbow* crab, cucumber, avocado inside tuna, salmon, yellowtail, albacore and shrimp on top	11.50	Vegas crab, avocado, cream cheese, eel inside deep fried roll; eel sauce	10.50	Beef Sukiyaki	14.99	Kitchen Bento Box Choice of : Chicken Breast	-	12.99	
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	8.99	Thinly Sliced Béef Marinated in Soy Sauce, tofu and vegetables Served in dashi broth		Beef Sukiyaki, Sa 2pcs Shrimp & 2pcs Vegeta	almon Teriyaki or Chicke able 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	9.99	Salmon Teriyaki Grilled Salmon Teriyaki Served with Miso Soup, Rice, Salad	14.99	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	Sushi & Sashimi Bento Box* Seaweed Salad, 2pcs Deep Fried Gyoza 3pcs Nigiri Sushi, 4pcs Sashimi	19.99	Sushi Roll Special	Served with Miso Soup		
Wasabi Hamachi*	10.99	Colby Ave.*	12.99	Choice of: California Roll or Spicy Tuna Roll		Any 2 Rolls 10.50 3	Rolls 13.50		
spicy yellowtail, cucumber, jalapeno inside wasabi flavor fish eggs on top Sunset* cream cheese, avocado inside; salmon, mango on top	10.99	tuna, salmon, crab, avocado, escolar, asparagus inside deep fried roll; spicy mayo and eel sauce Spider* crab, cucumber, soft shell crab inside	11.50	Noodle Kake Udon Thick Noodle Served Hot in Mildly Flavored Fish Broth w/ Vegetab	10.50	Spicy Tuna Roll* Shr	gi Hama Roll* rimp Roll iladelphia Roll*		
Smokey* avocado, mango, cream cheese and tobikko inside	11.99	smelt egg on top; eel sauce Paradise* coconut shrimp, cream cheese and crab Inside Salmon, coconut flakes and spicy mayo on top	12.50	Tempura Udon Udon Soup Served with 2pcs Shrimp & 3pcs Vegetable Tempura	12.99	Tuna(Tekka) Roll* Alb	acore Roll* mon Skin Roll		
smoked salmon, onion on top Salmon Lemon* spicy salmon, cucumber inside	11.99	Ultimate Albacore* spicy tuna, cucumber inside albacore, mango on top; soy mustard	13.99	Seafood Udon Udon Soup w/ Calamari, Scallop, Fish Cake, Mussel and Vegetabl Tempura Udon & Roll Combo	13.99 les 15.99	Cuo	ocado Roll cumber Roll		
squeezed lemon, sesame seed and salmon on top Baked Salmon* crab, cucumber, avocado inside; baked salmon, smelt egg eel and spicy mayo	10.99 on top	Miami Heat crab, shrimp tempura and cucumber inside shrimp, avocado on top; house special spicy sauce	11.50	Tempura Udon Served with California Roll Dessert		Nigiri Sushi Special* 4pcs Chef's Choice Nigi		up 12.99	
Caterpillar* eel, cucumber inside avocado and smelt egg on top; eel sauce	10.99	Boss* crab, shrimp tempura and cucumber inside spicy tuna, avocado slice on top house special sauce	13.50	Ice Cream Green Tea or Vanilla Ice Cream	3.50	with California or Spicy T 6pcs Chef's Choice Nigi		15.50	
Black Dragon* crab, cucumber and shrimp tempura inside	13.99	Shrimp Lovers crab, shrimp tempura, cream cheese and cucumber inside shrir avocado and eel sauce on top	11.50 mp,	Mochi Ice Cream(2pcs) Green Tea, Red Bean or Mango	3.50	with California or Spicy T			
eel, avocado and tobikko on top Tuna Tataki* crab. cucumber, avocado inside; seared tuna, fresh onion o	12.99	Mango Salmon* crab, shrimp tempura and cucumber inside salmon, mango: soy mustard on top	13.99	Vanilla Tempura Ice Cream Lightly Deep Fried Vanilla Ice Cream Served with Whipped Cream and Choco Syrup	5.50		oodle		
washington* crab, cucumber, avocado inside; seared tuna, fresh offion of 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	13.99	Side		Kake Udon Thick Japanese Noodle Served Hot in Mildly Flavored Fish	n Broth with Vegetables	8.99	
spicy mayo & eel sauce		sweet & spicy on top	12.00	House Salad	3.50	Tempura Udon		11.50	
Kiss of Fire* crab, spicy tuna, cucumber and jalapeno inside seared white tuna on top; hot and eel sauce	13.99	Innocent (No rice)* tuna, salmon, yellow tail, shrimp, radish sprout, avocado, radish rolled in cucumber peel; ponzu sauce on top	13.99 h	Sushi Rice Miso Soup	2.5O 1.5O	Udon Soup Served with 2pcs Shri			
Crunch crab, cucumber and shrimp tempura inside crupch flakes, eel sauce on top	8.5O	Veggie Lovers(No rice) seaweed salad, beet, radish, avocado, asparagus	9.99	Steamed Rice	2.00	Tempura Udon & Roll Tempura Udon Served with Californ		14.50	

crunch flakes, eel sauce on top

rolled in cucumber peel