



Kei Sushi

WELCOME

All You Can Eat

Lunch 18.95 / Dinner 24.95

11am - 3pm 3pm - 9pm

Kids All You Can Eat

Lunch 14.95 / Dinner 18.95

Gluten Free Sushi Available

Soy wrap available 1.00 each

Additional charge will be added for unfinished sushi.

APPETIZERS

Miso Soup

Gyozas (2pcs)

Tempura Veggies

Sunomono

Dragon Balls

Jalapeño stuffed with shrimp, spicy krab, and cream cheese.

Baked Mussels

(Limit 4 orders per lunch)

Ceviche Tostada

Eggrolls

Edamame

COOKED NIGIRI

Kani (krab)

Ebi (shrimp)

Tako (octopus)

Inari (fried bean cake)

Unagi (fresh water eel) (One order per customer).

Tamago (japanese egg omelet)

Smoked Salmon

Tuna Tataki (seared tuna)

Tataki Hotate (seared scallops)

RAW NIGIRI

Sake (salmon)

Maguro (tuna)

Hamachi (yellowtail)

Shiro Maguro (albacore)

Walu (escolar)

Tai (snapper)

Saba (mackerel)

Hotate (scallop)

Ika (squid)

Tobiko (flying fish roe)

Ikura (salmon roe)

Tobi-Tama (tobiko and quail egg)

SPECIALTY NIGIRI

Rooster Salmon

Salmon topped with lemon, pickled jalapeño, and spicy krab.

Kei Tuna (torched)

Seared tuna topped with our special crystal mix, scallop sauce, sriracha, and teriyaki.

Upside Down Shrimp (regular or tempura)

Ebi, avocado, scallops mix, and teriyaki.

Salmon Lover

Salmon, scallop sauce, pickled jalapeño, salmon skin, and green onions.

Fire Ball

Tuna topped with spicy tuna, fried onions, and teriyaki.

Quail Egg Shooter

Quail egg, ponzu, sriracha, sesame seeds, green onion, and tobiko.

HAND ROLL (TEMAKI)

Please note that any of our long rolls can be served as a hand roll with the exception of our deep fried and baked selection.

Salmon Skin

Jason (cooked)

Spicy Tuna

Spicy Scallops (raw)

VEGETARIAN (LONG ROLLS)

Kappa

Traditional style cucumber roll.

Garden

Lettuce, avocado, cucumber, and carrots.

Tempura Asparagus

Tempura asparagus, avocado, cilantro, and mild sauce.

Tempura Veggie

Tempura fried sweet potato, squash, zucchini, and mild sauce.

Veggie Heaven

Tempura fried zucchini, squash, sweet potato, and mild sauce topped with avocado.

Hana

Inari, avocado, cucumber, and spring mix.

Red Lotus

Tempura fried roll with broccoli, red beets, fresh jalapeños, red bell pepper, and teriyaki.

Futomaki

Inari, tamago, yamagobo, cucumber, and daykon.

RAW (LONG ROLLS)

Spicy Tuna

Our signature spicy seasoned tuna.

Tekka

Traditional style tuna roll.

Rainbow

Salmon, tuna, yellowtail, and tobiko.

Alaskan

Salmon, krab, and tobiko.

Philly York

Salmon and cream cheese.

Sankiu

Salmon, avocado, cream cheese, and tobiko.

 Habanero Spicy

* There is a significant increase of risk associated with eating raw or uncooked foods. Please advise your server about any food allergies.

RAW (LONG ROLLS)

Tiburón

Spicy tuna, salmon, pickled jalapeño, daykon, and sesame seeds.

Taimon

Snapper, salmon, avocado, red bell peppers, and lemon.

Pink Lady

Spicy tuna and cucumber topped with seared tuna, avocado, and tobiko.

Double Double (DINNER ONLY)

Tuna, fried green onion, and cucumber topped with seared tuna.

Salmon Delight (DINNER ONLY)

Salmon, cream cheese, and fried asparagus topped with smoked salmon, teriyaki, and sriracha.

Double Rainbow (DINNER ONLY)

Salmon, tuna, and yellowtail topped with tuna, yellowtail, salmon, and tobiko.

Ninja (DINNER ONLY)

Spicy tuna and fresh jalapeño topped with albacore, avocado, fried onions, and tobiko.

COOKED (LONG ROLLS)

California

Krab and avocado. (spicy also available)

San Francisco

Ebi shrimp, krab, avocado, and cucumber.

Ankiu

Ebi shrimp, avocado, and cream cheese.

Crystal

Panko fried shrimp with mild sauce.

Calamari

Seasoned fried calamari with mild sauce.

Short (5 pieces)

Tempura shrimp, spicy krab, and avocado.

Lily

Tempura shrimp and green onion topped with avocado and spicy krab.

Ixtapa

Cooked snapper, avocado, green onion, and cilantro.

Caterpillar

Fresh water eel, spicy krab, and cucumber topped with avocado.

Spider

Tempura soft shell crab, cucumber, carrots, red tobiko, and mild sauce.

Grasshopper

Panko fried mussels and asparagus topped with avocado, scallops sauce, and sriracha.

Macho Macho

Crystal shrimp, spicy krab, cream cheese, pickled jalapeño, avocado, cilantro, and sriracha.

Blossom (Baked)

Crystal shrimp and cream cheese topped with salmon, house sauces, and panko.

Green Monster

Seasoned fried calamari topped with avocado and seaweed salad.

Piranha (Baked) (DINNER ONLY)

Spicy krab and cream cheese topped with scallops and tobiko.

Iris (DINNER ONLY)

Tempura shrimp, asparagus, and green onion topped with avocado, lemon, cilantro, and spicy krab.

Ceviche (DINNER ONLY)

Marinated salmon with asparagus topped with avocado, cilantro, and ceviche.

Tiger (DINNER ONLY)

Tempura shrimp and cucumber topped with fresh water eel and avocado.

Samurai (DINNER ONLY)

Crystal shrimp, cream cheese, and pecans topped with avocado and scallops.

DELUXE COMBINATION (LONG ROLLS)

Red Dragon (Torched)

Crystal shrimp and cream cheese topped with tuna, avocado, and our house specialty crystal shrimp mix.

Alligator

Tuna, fried green onions, cucumber, and spicy mayo topped with salmon, lemon, and crispy salmon skin.

Fuji Mountain

Crystal shrimp and spicy mayo topped with salmon, tuna, yellowtail, avocado, and spicy krab.

Tom

Crystal shrimp, fried green onion, and cream cheese topped with salmon, avocado, lemon slices, spicy krab, and cilantro.

Uppercut

Fried spicy tuna and salmon topped with snapper, lemon, cilantro, and spicy krab.

 Habanero Spicy

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DELUXE COMBINATION (LONG ROLLS)

Lava

Spicy krab and cucumber topped with salmon, tuna, and spicy house sauces.

Mango Tango

Tempura shrimp, cucumber, and lettuce topped with snapper, avocado, mango, scallop sauce, and teriyaki.

Cal Rainbow

Kani and avocado topped with salmon, tuna, hamachi, ebi, and tobiko.

Rooster Roll

Spicy krab, pickled jalapeño, and cilantro topped with salmon, lemon, scallop sauce, teriyaki, and sriracha.

Sunrise

Ebi, kani, cucumber, and mango topped with salmon, lemon, teriyaki, and sriracha.

🌶️ Mamasan

Tempura veggies, spicy mayo topped with salmon, lemon, sesame seeds, teriyaki and habanero sauce.

Geisha (DINNER ONLY)

Gyozas and cucumber topped with salmon, avocado, scallop mix, and teriyaki.

Optimus (DINNER ONLY)

Shrimp and krab egg roll, and pickled jalapeño topped with seared tuna, avocado, lemon, and marinated red onion.

Tres Diablos (DINNER ONLY)

Kani, snapper, lemon, and fresh jalapeño topped with seared tuna, ponzu, teriyaki, sriracha, and togarashi.

Japican (DINNER ONLY)

Tempura shrimp, cream cheese, and fresh jalapeños topped with avocado, spicy krab, ponzu, scallop sauce, teriyaki, and sriracha.

🌶️ CiCi (DINNER ONLY)

Crystal Shrimp, scallops, and cream cheese, topped with salmon, avocado, scallop sauce, and habanero sauce.

Great White (Torched) (DINNER ONLY)

Tempura shrimp, fried green onion, spicy krab, and cream cheese topped with escolar, chili oil, and macademia nuts.

Nevada (DINNER ONLY)

Crystal shrimp and jalapeño topped with yellowtail, avocado, twisted lemon, and cilantro.

Kracken (DINNER ONLY)

Calamari topped with avocado, squid salad, and tobiko.

DEEP FRIED (LONG ROLLS)

Godzilla

Spicy salmon and snapper fried in tempura.

Tempura

Salmon, spicy krab, cream cheese, and fresh jalapeño.

Volcano

Tamago, cream cheese, and avocado topped with crystal shrimp, scallops, tofu, and tobiko mix.

California Express

Krab and avocado fried in tempura batter.

DESSERT LONG ROLLS - 5 PCS.

(SOY PAPER AVAILABLE)

Miami

Tempura banana, cream cheese, and pecans topped with mango, peach sauce, strawberry sauce, chocolate, and toasted coconut flakes.

Ladybug

Sweet potato and cream cheese topped with honey, chocolate, whipped cream, and fresh strawberry.

OMG

Tamago, cream cheese, and pecans, deep fried with a mix of panko, almonds, cinnamon, and coconut topped with honey and chocolate.

ICE CREAM (ONE ORDER PER PERSON)

Green tea

Vanilla

Coconut

🌶️ Habanero Spicy

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