

RAW

Hamachi*

APPLES, YUZU, CILANTRO
24

Miso Cured Salmon*

PICKLED FRESNO CHILI,
SMOKED SEA SALT
22

Oysters*

PONZU MIGNONETTE
26 / 52

Bluefin Tuna Crispy Rice*

YUZU AIOLI
27

Wagyu Steak Tartare*

CRISPY POTATO, BLACK TRUFFLE,
CHILI CRUNCH AIOLI
32

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Smoking Tuna*

YUZU KOSHO AIOLI, KIZAMI WASABI,
FRIED LEEKS
32

Kaiboi Caviar*

KOJI CREAM, CHIVES, PICKLED
GINGER, GRATED TOFU, FRIED YUBA,
SHALLOT
75

Japanese Milk Toast

HOUSEMADE FRESH DAILY, MISO BUTTER AND HONEY
14

SMALL PLATES

COLD

Spicy Cucumber Salad

SPICY SOY MARINADE, TOASTED
SESAME SEEDS
16

Kaiboi Salad

CARROT GINGER VINAIGRETTE,
TOGARASHI TUILLE
18

Little Gem

SESAME VIN, CRISPY YUBA,
SHREDDED NAPA CABBAGE
19

HOT

Edamame

GARLIC SOY OR LIGHTLY SALTED
16

Tempura Spicy Shrimp

CHILI MAYO
28

K.F.C. *kaiboi fried chicken*

TOGARASHI DIPPING SAUCE,
UMAMI RANCH
22

Crispy Pork Belly

CHILI XO, TOGARASHI SALT
24

A5 Wagyu Hot Stone

HABANERO PONZU, CHILI XO
110

Grilled Kaiboi Ribs

AZ TERIYAKI SAUCE
24

Shishito Peppers

SOY GINGER GLAZE
16

Crispy Chicken Wings

KAUBOI BBQ SAUCE,
NUAC CHAM
22

Togarashi Dusted Fries

CURRY DIPPING SAUCE
16

*ITEMS MAY BE SERVED RAW OR UNDERCOOKED; CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.
20% GRATUITY ON PARTIES OF 6 OR MORE. 071625

YAKITORI

price per skewer

OUR AUTHENTIC YAKITORI IS GRILLED OVER BINCHÔTAN CHARCOAL, WHICH BURNS CLEANLY AND ENHANCES THE NATURAL FLAVOR OF THE MEAT.

Wagyu Short Rib*

19

Wagyu New York Strip*

19

Chicken Thigh

10

Chicken Tsukune

12

Pork Belly

12

Head-On Blue Prawn*

18

Hokkaido Scallop*

15

Whole Lobster Tail*

28

ROBATA VEGETABLES

two skewers per order

Asparagus

YUZU HOLLANDAISE
14

Smoked Sweet Potatoes

SPICY YUZU KOSHO BUTTER
12

Corn on the Cob

TOGARASHI BUTTER, COTIJA
12

BBQ Carrots

HOUSE CURRY
12

King Trumpet Mushrooms

SMOKED THYME BUTTER
15

Japanese Eggplant

MISO GLAZE
13

Wagyu Fried Rice In Clay Pot

SCALLIONS, CHILI CRUNCH, SOY EGG YOLK, WAGYU SHORT RIB
48

LARGE PLATES

King Salmon*

BURNT ONION DASHI
42

Pork Katsu

KAUBOI SLAW, TONKATSU SAUCE
45

Chilean Seabass

BOK CHOY, FERMENTED BLACK BEANS
54

Whole Fried Snapper*

ASSORTED PICKLES, LETTUCE CUPS
AND SAUCES
77

HIGH STEAKS

10 oz Filet*

88

20 oz Bone-In NY Strip*

120



The Kauboi Cut*

40 OZ BONE-IN MISHIMA TOMAHAWK RIBEYE, FLAMED AND CARVED TABLESIDE. INSPIRED BY THE WILD SPIRIT AND BOLD FLAVORS OF THE ARIZONA FRONTIER.

325

Japanese A5 Strip*

PRICED PER OUNCE,
MINIMUM 4 OZ
30 / OZ

40 oz Porterhouse*

215

Kauboi Steak Sauce 6 | Red Yuzu Kosho Butter 6 | Kazami Chimichurri 6