

Salad

EDAMAME 5

soy beans garnished with kosher salt

HOUSE SALAD 5

hearts of romaine, candied pecans,
drizzled with house dressing

CAESAR SALAD 6

hearts of romaine garnished with crunchy teriyaki anchovies

HIYASHI WAKAME 8

sesame tossed seaweed salad

SUNOMONO SALAD 9

mixed shrimp, crab, octopus, and cucumber salad,
drizzled with a japanese vinaigrette dressing

BLONDIE SALAD 16

(named after Cartoonist Dean Young)
mixed greens, in-house sashimi, and crispy grouper tempura
coated with a spicy ginger dressing

BABY ARUGULA WITH

SEARED AHI TUNA 17

tangy feta, creamy avocado, pine nuts, house made wasabi aioli,
garnished in a balsamic vinaigrette reduction

Small Plates

Cold

RAW OYSTERS (HALF DOZEN) 9

fresh jalapeño salsa, cocktail sauce, horseradish

HAWAIIAN AHI POKE 13

hand cut ahi tuna in traditional hawaiian poke style sashimi

HAMACHI CRUDO 14

ooba pesto, fiery habanero aioli, sweet soy reduction,
crunchy garlic, fresh micro greens

AHI CARPACCIO 15

parmigiano-reggiano, olive oil, ponzu, wasabi aioli

SEAFOOD CEVICHE 15

fresh seafood marinated in fresh citrus

NEW STYLE SASHIMI 15

thinly sliced fresh white fish, lightly seasoned,
finished with hot olive oil

AHI TUNA TATAKI 16

lightly seared ahi tuna

SASHIMI SAMPLER 16

fresh ahi tuna, yellowtail, salmon

Small Plates

Hot

CHRIS' CHILI 8

Chris' secret recipe

SHE CRAB SOUP 9

recipe from Frenchy's restaurant
in Clearwater Beach, FL

SOFT SHELL CRAB TEMPURA 9

crispy crab served with our special ponzu sauce

CALAMARI TEMPURA 7

crispy, lightly-fried squid served with special ponzu sauce

SHRIMP TEMPURA 8

3 crispy, large shrimp accompanied by sweet potatoes, carrots, and broccoli

TERIYAKI CHICKEN 9

wok stir-fried with fresh vegetables and teriyaki sauce

CHILE PRAWNS 13

wok fried shrimp with fresh vegetables and house
made chile sauce

KICKSHAW CHICKEN PAD THAI 13

stir-fried rice noodles and chicken in tamarind sauce,
with egg, a hint of fresh cabbage slaw,
green onion, garnished with ground peanuts

WOK STRIP STEAK 14

stir-fried with fresh vegetables served
with truffled horseradish mashed potatoes

CHILEAN SEABASS 15

lightly fried with black bean sauce, garlic, and onion, served on a
bed of fresh arugula

JUMBO PRAWN TEMPURA 15

wrapped in filo, lightly fried, and garnished
with black bean teriyaki sauce, habanero aioli

IMPORTED MAINE LOBSTER 19

6oz juicy tail wok stir-fried
with creamy yuju butter sauce

Entrees

*All Entrees served with house made horseradish mashed potatoes
& seasonal vegetables*

CHICKEN KATSU 19

panko breaded chicken breasts
drizzled with our house made demi-glace

STUFFED GROUPER A LA VODKA 24

hand rolled filet with crab meat stuffing, lightly seared,
garnished with a la vodka sauce

SCOTTISH ENCRUSTED SALMON 24

baked salmon filet topped with
almond, pineapple, and wasabi aioli sauce

10 OZ RIBEYE 28

marinated in belgian dark beer and asian pear puree
served with truffle cognac sauce

WOK STIR-FRIED 8 OZ FILET MIGNON 28

cubed filet with mushrooms
in a black bean teriyaki sauce

ONE POUND T-BONE 38

marinated and aged in a light
korean barbecue sauce

8 OZ KOBE BEEF N.Y. STRIP 38

aged snake river farm kobe steak grilled and garnished
with truffle butter

10 OZ RIBEYE & CHILE PRAWNS 38

two of our most popular menu items combined surf and turf style

6 OZ MAINE LOBSTER & 44

8 OZ WOK CENTER CUT CUBED FILET

stir-fried filet with vegetables, served over horseradish mashed potatoes

Desserts

STRAWBERRY DELIGHT 7

six mini cheesecakes sprinkled with cinnamon sugar, topped with strawberry whipped cream and fresh strawberries

APPLE BLOSSOM & BAKLAVA 8

fresh baked apple pastry with crumble topping, homemade whipped cream, and caramel

CHOCOLATE LAVA CAKE 8

chocolate cake served warm with a molten chocolate center and strawberry compote

Coffee Drinks

SPANISH COFFE 7

kahlua, cointreau, and brandy, served with coffee, whipped cream, and a cherry

CINNAMON CREME COFFEE 8

cinnamon creme liquor, bailey's irish creme, served with coffee in a cinnamon rimmed mug, whipped cream, and cherry

IRISH COFFEE 7

jameson's irish whiskey, bailey's irish cream, served with coffee, whipped cream, and topped with dark creme de menthe

B-52 COFFEE 8

bailey's irish cream, kahlua, and grand mariner, served with coffee, whipped cream, and a cherry

Children

10 and under

KOBE BEEF SLIDERS 14

3 mini kobe beef burgers served with french fries

CHICKEN STRIPS 9

lightly tempura fried, marinated chicken served with french fries

KICKSHAW KID BOX 12

chicken strips with choice of rice, french fries, or mashed potatoes, served with fruit and dessert