



KAMU ULTRA KARAOKE MENU from Executive Chef Marty Lopez

SEASONAL OYSTERS BY THE DOZEN – Premium oysters served with red wine mignonette and KAMU cocktail sauce

HAMACHI CRUDO – Sushi-grade yellowtail, Asian pear, avocado puree, black garlic leche de tigre

MAINE LOBSTER ROLL – Butter-poached lobster, toasted Pullman, old bay spice, lemon aioli, homemade chips

TUNA TATAKI SALAD – sesame-crusting ahi tuna, romaine, onions and garlic chives dressed with sesame and gochugaru vinaigrette

PROSCIUTTO MOZZARELLA FLATBREAD – Flatbread topped with a baby arugula salad with lemon vinaigrette and fresh mozzarella

FENNEL SAUSAGE MUSHROOM FLATBREAD – Flatbread topped with pork fennel sausage, fontina cheese and roasted mushrooms

KAMU FRUIT PLATTER – Premium sweet melons and organic berries with honey whipped cream

PARMESAN TRUFFLE FRIES – Black truffles, imported Grana Padano, crispy fried potatoes, served with truffle mayo & spicy ketchup

BACON-WRAPPED SCALLOPS – Diver scallop, Applewood bacon, drizzled with spicy truffle honey and served with red cabbage and apple slaw

SAVORY GARLIC PORK EGGROLLS – Garlic confit laced with ground pork wrapped in a crispy shell and served with fresh herbs, butter lettuce, yum sauce and sweet chili sauce

BRAISED PORK BELLY BANH MI BAO BUNS – Steamed bao served with hoisin adobo-braised pork belly, marinated daikon and carrots, cilantro and kewpie

WAGYU BEEF SLIDERS – Seared Australian wagyu beef patty, American cheese, truffle mayo and house-made pickles on toasted brioche bun

SALMON BUTTER LETTUCE WRAP – Grilled Faroe Island salmon served on Bibb lettuce with marinated cucumbers, mint, shiso, crispy garlic and ikura

CAVIAR N' CHIPS – Osetra caviar and salmon ikura served with sour cream and house-made potato chips

CRISPY PRAWN DYNAMITE – Spicy tobiko mayo, crispy garlic and shallots, furikake, bonito flakes

KALBI TACOS – Korean BBQ-marinated and grilled short ribs served with kimchi pickled onions, avocado and sriracha aioli

KIMCHI FRIED RICE – Stir-fried sushi rice fried with prawns and Applewood smoked bacon, season with kimchi and topped with a sunny side-up fried egg

KOREAN FRIED CHICKEN “KFC” – Lollipop chicken wings drumettes fried in a crisp light batter tossed in honey-garlic gochujang honey glaze and served with KAMU- radish

KAMU KALBI PLATTER – LA kalbi marinated in house, grilled and served on a bed of grilled onions, gochugaru and ginger-soy glaze

DUKK BOKKI – Savory rice and fish cakes simmered in a sweet and spicy gochujang sauce and Korean pepper flakes, soft-boiled egg and shaved scallions

KOREAN CLAM SOUP – East coast clams sautéed with garlic, jalapenos, leeks and spinach simmered in Kombu clam dashi and udon noodles

JAPCHE – Sweet potato glass noodles on butter lettuce with garlic chive, shiitake mushrooms, carrots and spinach seasoned with sesame soy and quail egg on top.

RAMEN – Spicy Shim ramen, braised pork belly, soft-boiled egg, crispy enoki, shaved scallions

40OZ WAGYU TOMAHAWK STEAK – Grilled to order, served with black garlic butter, truffle salt and Ajumma’s salad of romaine, sweet onion, garlic chives dressed with sesame-honey gochugaru vinaigrette

GRAND SHELLFISH TOWER – Cold-poached Maine lobster and U-15 prawns, chef’s favorite oysters, Alaskan king crab legs and snow crab leg clusters, KAMU cocktail sauce and red wine mignonette. Available in large and small towers.

HONEY TOAST – buttered sugar toast, dulce de leche ice cream, honey whipped cream

THE ULTIMATE SUNDAE – Neapolitan ice cream, mocha, coconut jelly, whipped cream, chocolate sauce, rolled wafers

NEW YORK STYLE CHEESECAKE – chocolate drizzle, fresh berries, caramel