



KAIZEN

A MODERN NEIGHBORHOOD TAVERN & BAR

THE CUISINE AT KAIZEN IS A BLEND
OF LATIN, ASIAN, AND AMERICAN COMFORT FOODS.

Kaizen is a Japanese term meaning "change for the better" or "continuous improvement."

APPETIZERS

- CITRUS EDAMAME** VEGAN GLUTEN FREE \$9.00
lemon zest, sea salt
- SPICY TUNA TARTARE TOSTADAS** \$15.00
avocado, ponzu, spicy mayo, fried plantains
- PORK BELLY & FRIED DUMPLINGS** \$13.00
pork, veggies, ponzu, togarashi cream
- TEMPURA VEGETABLES** VEGETARIAN \$11.00
shiitake mushrooms, carrots, daikon, herbed citrus aioli, sweet & sour sauce
- CRISPY TOFU TOMATO STACK** VEGETARIAN \$13.00
heirloom tomatoes, goat cheese mousse, basil-garlic oil, lemon pepper dust
- SPICY CHILI CRAB DIP** \$16.00
maryland crab meat, gochujang cream cheese, red chilies, toasted baguette
- YUCAS BRAVAS** VEGETARIAN \$11.00
kimchi, fried yuca, kaffir lime sauce,
- SURF & TURF SUSHI TASTING** \$24.00
nigiri sushi sampler (2 pieces each)
truffle butter A-5 Wagyu, eel, hamachi, scallops

SOUP & SALADS

- MISO SOUP** \$7.00
- BEEF SKEWER & KIMCHI SALAD** \$16.00
kimchi-ponzu, oaxaca cheese, sesame oil, tomatoes,
mixed greens, kimchi-miso vinaigrette
- TUNA & EBI SASHIMI SALAD*** \$19.00
raw tuna, poached shrimp, avocado, lime supremes, tomatoes,
pickled radishes, goat cheese crumble, mango kaffir lime vinaigrette

A restaurant
service charge of
10% will be added
to the ticket.

This charge helps to
offset some of the
unexpected fluctuation
of operating expenses
that the restaurant
industry is currently
experiencing.

**This is not
a gratuity charge.**

* Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

SANDWICHES

CRISPY CHICKEN SANDWICH fried kimchi brined chicken thigh, spicy korean sesame slaw, pickles, spicy aioli, brioche bun	\$15.00
CRISPY MUSHROOM SANDWICH <small>VEGETARIAN</small> fried oyster mushrooms, spicy korean sesame slaw, pickles, spicy aioli, brioche bun	\$14.00
MISO & THYME VEG BURGER <small>VEGETARIAN</small> impossible meat patty, mozzarella, shiitake onion compote, pickles, miso-thyme aioli	\$16.00

BRUNCH Available all day, every day

BANANA FRENCH TOAST <small>VEGETARIAN</small> banana-maple sauce, candied pecan, powdered sugar	\$15.00
RED MISO RAMEN soy egg, red miso pork belly, serrano, cilantro	\$18.00
2 EGGS & POTATOES eggs your way, confit brunch potatoes, choice of bacon or veggie sausage, buttered toast.	\$14.00
BISCUIT & EGG SANDWICH scrambled egg, toasted biscuit, confit brunch potatoes, buttered toast, choice of bacon or veggie sausage.	\$14.00
BISCUITS & SAUSAGE GRAVY buttermilk biscuits, sausage gravy, honey butter	\$13.00
3 BREAKFAST TACOS spanish chorizo, eggs, Serrano, cilantro, avocado, miso glaze	\$12.00
STEAK & EGGS asian chimichurri-mojo marinated skirt steak, 2 eggs your way, buttered toast	\$21.00
STEAK BENEDICT* A-5 Wagyu beef, poached egg, hollandaise, fried onions, on buttermilk biscuit	\$28.00
SMOKED SALMON BENEDICT* poached egg, lemon-dill hollandaise, on buttermilk biscuit	\$18.00
FRIED CHICKEN BENEDICT* poached egg, sausage gravy, maple-sriracha, on buttermilk biscuit	\$16.00

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BRUNCH Continued

- BULGOGI JACKFRUIT BENEDICT*** \$15.00
poached egg, hollandaise, garlic chili oil,
on buttermilk biscuit
- CRAB CAKE BENEDICT*** \$22.00
poached egg, hollandaise, old bay,
chili pepper dust, on buttermilk biscuit
- FRIED SPAM & BACON BENEDICT*** \$15.00
poached egg, hollandaise, maple-sriracha sauce,
on buttermilk biscuit

MAIN COURSE

- MISO GLAZED SCALLOPS** \$27.00
japanese scallops, pork belly, fried avocado,
red miso cream, citrus serrano cilantro salad
- RAW TUNA POKE BOWL*** \$24.00
cucumber, avocado, ponzu, sesame chili oil,
rice pearls, ago seaweed, sushi rice
- BULGOGI BBQ BABY BACK RIBS** GLUTEN FREE \$23.00
half rack, kimchi, pickled daikon, asian infused potato salad
- SPICED SHORT RIB BIRRIA & RICE** \$26.00
slow roasted short rib, oaxaca cheese, cilantro,
fried onions, beef broth, over sushi rice
- TEMPURA SHRIMP & POLENTA** \$25.00
asian spiced shrimp, smoked mozzarella polenta cake,
pickled slaw, red pepper gravy
- TERIYAKI CHICKEN THIGHS** \$24.00
sesame ramen noodles, pan fried thighs,
teriyaki miso cream, shiitakes, thyme salad
- MARYLAND CRAB CAKES** \$29.00
pan fried crab cakes, feta cucumber tomato salad, remoulade

PLANT BASED MAIN COURSE Vegan & Vegetarian with protein add-ons

RED MISO "CHICKEN" RAMEN VEGAN \$17.00
serrano, pickled veggies, cilantro, scallions, sesame-chili oil

CHILLED CHICKPEA CURRY VEGAN GLUTEN FREE \$21.00
smashed chickpeas, cashews, peppers, onions, scallions, carrots, madras curry, chili oil, on sushi rice

FLASH FRIED "SALMON" & POLENTA VEGETARIAN \$22.00
tofu marinated "salmon", nori, polenta cake, red pepper gravy, fried onions, herb tomato salad

BULGOGI JACKFRUIT BOWL VEGETARIAN \$20.00
jackfruit, lotus root, ginger fried tofu, avocado, pickled vegetables, shallot vinaigrette, on sushi rice

add chicken \$8, add fried tofu \$8, add shrimp \$9,
add steak \$9, add pork belly \$9, add vegan sausage \$9.

SUSHI ENTREES

SASHIMI DELUXE* \$31.00
15 piece chef's choice, daikon radish

SUSHI DELUXE* \$31.00
9 piece chef's choice nigiri, 1 spicy tuna roll

SPECIALTY SUSHI ROLLS

CHEF DECO* \$19.00
spicy tuna, avocado, potato crisp, black/orange tobiko, sweet & spicy sauce

RYUJIN* \$17.00
avocado, salmon, tuna, scallions, pickled wasabi

CRUNCHY SALMON* \$16.00
salmon, baby gem lettuce, avocado, spicy mayo, tempura bits

SPICY CRAB TEMPURA \$18.00
old bay crab, spicy mayo, scallions, cream cheese, eel sauce, chili powder

CASH MONEY \$19.00
shrimp, crab meat, serrano peppers, avocado, spicy mayo





TRADITIONAL SUSHI ROLLS

SPICY TUNA* <small>GLUTEN FREE</small> cucumber, scallions	\$13.00
MARYLAND CRAB MEAT <small>GLUTEN FREE</small> spicy mayo, old bay	\$15.00
CALIFORNIA CRAB STICK <small>GLUTEN FREE</small> kaffir lime sauce	\$11.00
SHRIMP TEMPURA spicy mayo	\$14.00
FRIED GINGER TOFU <small>VEGAN</small> cucumber, avocado	\$11.00
SPICY YELLOWTAIL* <small>GLUTEN FREE</small> yuzocosho paste	\$13.00

NIGIRI & SASHIMI

	N	 	S
CALIFORNIA UNI sea urchin	\$12		\$13
A-5 WAYGU japanese ribeye	\$13		\$14
UNAGI eel	\$8		\$9
TOBIKO flying fish eggs	\$7		-
EBI shrimp	\$9		\$10
SCALLOPS	\$9		\$10
TUNA*	\$9		\$10
SALMON*	\$8		\$9
HAMACHI*	\$9		\$10
CRAB STICK	\$7		-

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DESSERTS

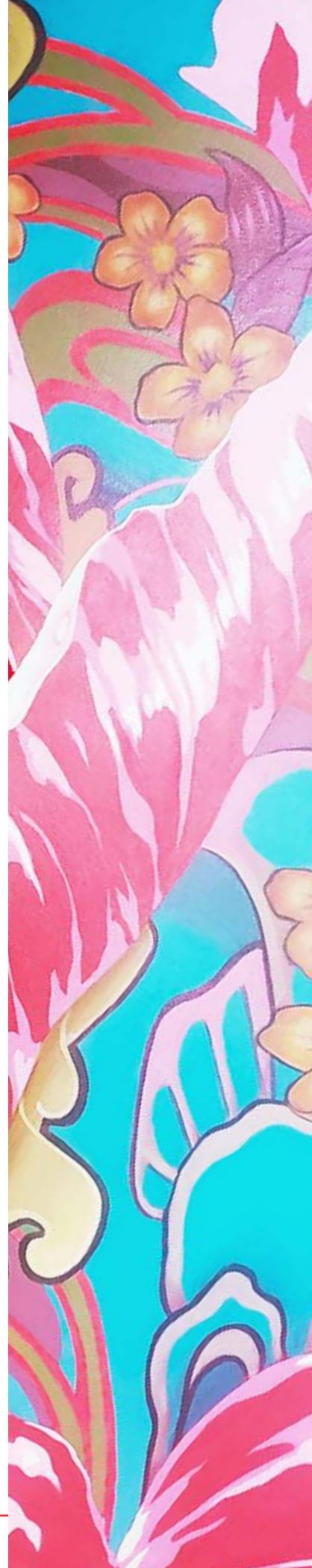
MOCHI ICE CREAM <small>GLUTEN FREE</small> chocolate, vanilla	\$8.00
GREEN TEA GELATO <small>GLUTEN FREE</small>	\$8.00
BLACK SESAME & CHOCOLATE PARFAIT <small>GLUTEN FREE</small> peanuts, chocolate mousse, whipped cream, mint	\$10.00

BEVERAGES

ICED SWINGS LOCAL COFFEE	\$5
SWINGS LOCAL G ST HOT COFFEE	\$5
FRESH SQUEEZED ORANGE JUICE	\$5
CRANBERRY JUICE	\$5
SPARKLING WATER	\$6
COKE, DIET COKE, SPRITE	\$4
MILK	\$4

KID FRIENDLY

CHICKEN NUGGETS	\$10
GRILLED CHEESE	\$10
MINI CHEESE QUESADILLAS	\$10





BAR MENU

ROSÉ & WHITE WINES:

	glass	bottle
ATHENA CHARDONNAY, CA	\$13	\$48
THE SEEKER SAUVIGNON BLC, NZ	\$12	\$40
MINIMALISTA PINOT GRIGIO, ARG	\$11	\$39
VILLAVIVA ROSÉ, FR	\$10	\$38

RED WINES:

FIRESTONE CABERNET, CA	\$13	\$48
EVOLUTION PINOT NOIR, OR	\$13	\$48

DRAFT BEERS:

	16 oz.	20 oz.
SAPPORO	\$8	\$9
DC BRAU IPA	\$10	\$11
LOST BOY CIDER	\$9	\$10

WE HAVE 5 ROTATING DRAFTS — ASK YOUR SERVER

BOTTLED BEERS:

MILLER LITE domestic	\$5
ASAHI imported	\$7

SAKE:

HAKUSHIKA JUNMAI GINJO 900ML ABV 14.7%	\$30
HAKUSHIKA JPN ORCHARD PEACH 720ML ABV 10%	\$28
HAKUSHIKA SNOW BEAUTY NIGORI 300ML ABV 15%	\$18
JUNMAI TANKUKI CUP 200ML ABV 14.5%	\$8
HOUSE SAKE HOT & COLD 300ML ABV 14.5%	\$12

COCKTAILS

BLOODY MARY	\$12	JADE CITY	\$13
CLASSIC MIMOSA	\$12	infused bourbon, sweet vermouth, velvet falernum walnut bitters	
HIBISCUS MIMOSA	\$12	GINGER SAKE SANGRIA	\$12
POMEGRANATE MIMOSA	\$12	ginger, orange mint, junmai	
DELRAY 75	\$13	HIMARI MAI TAI	\$14
gin, lemon, sparkling wine, simple syrup		spiced rum, orgeat, orange liquor, lime, pineapple, mango	
KAIZEN'S COSMO	\$14	BONITO MARGARITA	\$13
vodka, cranberry, lime, cointreau, citrus syrup		tequila, orange, lime, triple sec, honey syrup	

HAPPY HOUR MENU 3pm - 6pm everyday

SAKE SANGRIA	\$9
MARGARITA	\$9
DELRAY 75	\$9
DRAFT BEERS	\$6
WINES BY THE GLASS	\$8

SNACKS:

BULGOGI TACOS	\$6
pork belly, kimchi, avocado, asian pear sauce	
SHRIMP TACOS	\$6
tempura shrimp, spicy mayo, cilantro, avocado	
BIRRIA TACOS	\$6
short rib, oaxaca cheese, onion, cilantro, chilies, beef broth	
VEGGIE TACOS	\$6
bulgogi jackfruit, fried tofu, scallions, spicy aioli <small>VEGETARIAN</small>	

SUSHI:

SALMON ROLL*	\$6
TUNA ROLL*	\$6
CUCUMBER AVOCADO ROLL <small>VEGETARIAN</small>	\$6
CRAB STICK NIGIRI (2 pieces)	\$6
TUNA NIGIRI* (2 pieces)	\$6
SMOKED SALMON NIGIRI (2 pieces)	\$6

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