



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."

TRADITIONAL MAKI ROLL

SPICY TUNA scallions, cucumber	\$11
SPICY YELLOWTAIL scallion, yuzu kosho paste, spicy sriracha	\$11
TUNA AVOCADO	\$12
SPICY SALMON AVOCADO ROLL salmon, avocado, spicy mayo	\$12
EEL CUCUMBER eel sauce	\$12
CALIFORNIA ROLL crab stick, avocado, cucumber	\$9
MARYLAND CRAB ROLL maryland crab, old bay, scallions, spicy mayo	\$13
SHRIMP TEMPURA ROLL shrimp tempura, avocado, spicy mayo	\$16
PHILLY ROLL cream cheese, cucumber, smoke salmon	\$16
OSHINKO ROLL pickled japanese daikon, shiso mint leaves	\$9
CUCUMBER AVOCADO ROLL	\$9
GINGER FRIED TOFU ROLL vegan bbq sauce	\$11
SAUTÉED MUSHROOM ROLL vegan bbq sauce	\$11

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.**

KAIZEN SIGNATURE MAKI (8pc- 6pc)

CHEF DECO top: tuna, salmon, tobiko, sweet spicy sauce, potato crisp inside: spicy tuna, avocado, crunchy bits	\$20
RAINBOW ROLL top: red, black, green inside - cucumber, avocado, crab stick	\$15
DYNAMITE ROLL - BAKED top: baked mayo, crab, crunchy bits, tobiko inside - salmon	\$19
SPICY CRAB TEMPURA ROLL top: scallions, eel sauce, chili powder inside: spicy crab, old bay, spicy mayo	\$19
RYUJIN ROLL top: wasabi pickled scallion inside: salmon, tuna, yellowtail, avocado	\$18
HI-NO-KAMI - FRIED top: spicy tuna, cholula sauce, bonito flakes inside: crabstick, yellowtail, cilantro	\$22
TORA top: shrimp, avocado, sriracha inside: yellowtail, tempura bit, yuzu paste, cilantro	\$19
CRUNCHY SALMON top: tempura bits bit inside: salmon, spicy mayo, avocado, tobiko	\$15
BLACK WIDOW top: tobiko, sriracha inside: soft shell crab, cilantro, yuzu kosho sauce	\$19
MIDORI <small>VEGAN</small> top: micro shiso, lemon oil, vegan presto, avocado inside: beet, cucumber, radish sprout	\$18
BULGOGI ROLL top: scallions, bulgogi glaze sauce inside: bulgogi beef, kimchi, avocado	\$18





NIGIRI (2 pc over rice) & **SASHIMI** (3 pc fish)

	N	S
SALMON - wasabi pickled	\$8	\$10
TUNA - wasabi oil	\$9	\$12
YELLOWTAIL - yuzu kosho paste	\$8	\$10
UNAGI - eel sauce	\$9	\$12
SMOKE SALMON - scallion	\$8	\$10
IKURA	\$9	\$12
UNI SEA URCHIN	\$10	\$12
SPAM- bbq sauce	\$6	-
CRABSTICK	\$6	-
CRAB - old bay, lemon oil	\$10	-
EBI SHRIMP - lemon oil	\$10	-
TAMAGO	\$6	-

SNACK

MISO SOUP	\$5
EDAMAME - bonito flakes	\$8
SEAWEED SALAD - lime segment	\$9
PORK BELLY BAO	\$16
2 each: pork belly, cucumber scallion, chili oil, miso glaze sauce	
VEGAN BAO <small>VEGAN</small>	\$14
2 each: shitake mushroom, turmeric, pickled daikon, cucumber, vegan bbq sauce	
BEEF SKEWERS	\$16
4 beef skewers, kimchi, scallions, ponzu, sesame chili oil	
SPICY TUNA TOSTADAS	\$19
spicy tuna tartare mixed, avocado, red tobiko, salted plantain chips	
FRIED DUMPLING	\$10
veggies pork dumpling, assorted japanese spices, ponzu	
CHICKEN KARAAGE	\$10
japanese chicken nugget, nori dust, okonomi sauce	

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

TACO

BIRRIA TACO beef short ribs, onions, cilantro, cheese, birria sauce	\$4
BULGOGI TACO avocado, pork belly, kimchi, serrano, cilantro, miso glazed sauce	\$3
SHRIMP TACO shrimp tempura, lucifer chillies powder, lettuce, mayo, avocado, cilantro	\$4
CARNE ASADA TACO grilled beef, onion, cilantro, tomatillo sauce, serrano	\$3

ENTRÉES

CHIRASHI BOWL assorted veggies, 6 pieces of chef choice fish, ikura	\$22
SALMON POKE salmon, togarashi, avocado, ogo seaweed, shaved radish, rice pearls, scallions	\$18
TUNA POKE tuna, togarashi, avocado, ago seaweed, shaved radish, rice pearls, scallions	\$20
SUSHI DELUXE spicy tuna roll, 9 pieces chef choice nigiri, miso soup	\$36
SASHIMI DELUXE 15 pieces chef choice fresh sashimi, miso soup and sushi rice	\$38
VEGAN BOWL <small>VEGAN</small> sushi rice, pickled veggies, ginger fried tofu, sautéed mushroom, avocado, cucumber, japanese shallot yuzu vinaigrette	\$20
RED MISO RAMEN japanese eggs noodle, red miso broth, chili oil, serranos, cilantro, grilled red miso pork belly, egg	\$21
BIRRIA SHORT RIBS RAMEN japanese eggs noodle, spicy miso barria broth, shredded short ribs, serranos, cilantro, onions, egg	\$24





DESSERTS

MOCHIS & MACAROONS strawberry puree, whipped cream	\$13
GREEN TEA GELATO matcha powder, whipped cream, slice toasted almond nut	\$9
GREEN TEA MILLE CRÊPES	\$13

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

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





KAIZEN COCKTAILS

LA VIE EN ROSE four rose bourbon, rose strawberry, angostura, maraschino cherry	\$15
LAVENDER MADNESS gin, st. germain, lemon, lavender bitter	\$13
BEAMS AND DREAMS jim beam, st. germain, dry curaçao, lemon, angostura	\$14
BAM-BA-LAM lunazul blanco tequila, wild hibiscus syrup, triple sec, lemon, lime	\$13
GOLDEN FANG elijah craig straight rye, passion fruit puree, lemon, dry curaçao, egg white	\$15
HIGH-NOON BOOGIE vmount gay rum, pineapple juice, banana liqueur, lemon, angostura bitter	\$13
GINGER PANDA CURE wasabi infused lunazul tequila, ginger liqueur, lemon, triple sec, lavender bitter	\$15

HAPPY HOUR MENU 4pm - 6pm

MARGARITAS	\$9
HIGHNOON BOOGIE	\$9
SELECTED DRAFT BEERS	\$6
WINE BY GLASS	\$8

SNACKS:

BIRRIA TACO beef short ribs, cheese, birria sauce	\$2.50
CARNE ASADA TACO grilled beef, onion, cilantro, tomatillo sauce	\$2
BULGOGI TACO avocado, pork belly, kimchi, serrano, cilantro, miso glazed sauce	\$2.50
BIRRIA NACHOS PLATTER corn tortilla chips, birria short ribs, cheddar cheese, serranos, onions, cilantro, lime	\$13
TAKOYAKI fried octopus hush puppies, bbq sauce, spicy mayo, tempura crisp, nori dust, bonito flakes	\$8
FRIED DUMPLING veggies pork dumpling, assorted japanese spices, ponzu	\$6
TUNA ROLL	\$5
SALMON ROLL	\$5
CUCUMBER AVOCADO	\$5

