



ZENSAI

MISO SOUP GF • 6

EDAMAME GF V

Choice of crushed salt, sriracha salt, or ginger salt • 7

FRIED VEGGIE SPRING ROLLS V

2 pc • 6 / 4 pc • 9

TEMPURA

- Shrimp (6 pc) • 12
- Broccoli, onion, yam • 10
- Shrimp (3 pc) & veggie • 12
- Onion rings served with spicy mayo • 10

GYOZA (5 pc)

- Vegetable • 9 V
- Pork • 10

CHICKEN KARA-AGE

(kah-rah-ah-geh) Japanese chicken nuggets. Traditional fried chicken thighs served with spicy mayo • 10

SHISHITO PEPPERS V

Wok charred with garlic, ginger, house-made yuzu soy sauce • 10

TENDERLOIN KUSHIYAKI GF

Grilled tenderloin skewers, served with house-made kushiyaki sauce • 16

STEAK-CUT FRIES

A basket of thick-cut, crispy French fries. Served with house-made garlic aioli • 8
Add white truffle and parmesan • 11

SPICY TOFU TERIYAKI V

Fried tofu, ginger, garlic, house-made teriyaki sauce, red chili flakes • 10

TAKOYAKI

Lightly fried octopus-filled dumplings. Topped with umami sauce, sweet mayo, bonito flakes, negi • 12

SALADS

AHI TUNA

Ahi tuna, spring greens, avocado, yamagobo, cucumber, seaweed salad, with a yuzu dressing • 19

SPICY TAKO

Tender, seasoned octopus, house-made spicy dressing over spring greens • 10

SUNOMONO GF V

Fresh cucumber & sweet vinegar over shredded daikon • 8

SEAWEED GF V

Spring greens with assorted veggies • 9

KARMA HOUSE V

Spring mix, assorted veggies with creamy miso dressing • 5

SUSHI BAR SELECTIONS

SASHIMI (5 PC)

Hamachi* (Yellowtail)	20 GF
Maguro* (Bluefin Tuna)	22 GF
Hirame* (Japanese Halibut)	16 GF
Sake* (Bakku Salmon)	18 GF
Tako (Octopus)	18 GF

NIGIRI (2 PC)

Hamachi* (Yellowtail)	11 GF
Maguro* (Bluefin Tuna)	12 GF
Sake* (Bakku Salmon)	10 GF
Ebi (Shrimp)	10 GF
Hirame* (Japanese Halibut)	9 GF
Tako (Octopus)	11 GF
Ahi Tataki*	12 GF
Bintoro* (Seared Albacore)	12
Inari (Sweet Tofu)	8 V
Tamago (Sweet Egg)	8
Scallops* (Hokkaido Scallops)	11 GF
Spicy Scallops*	12 GF
Unagi (Freshwater Eel)	12
Ama Ebi* (Sweet Shrimp)	16
Tobiko* (Flying Fish Roe)	10 GF
Ikura* (Salmon Roe)	12 GF

CHEF'S SELECT COMBOS

Your choice of Nigiri or Sashimi style.
(Served with miso soup)

SENTAKU* (8 pc) GF

Two pieces each: salmon, tuna, hamachi, halibut • 36

KOGARASHI* (10 pc)

Two pieces each: salmon, tuna, hamachi, halibut, bintoro • 42

ICHI BAN (PREMIUM)* (8 pc) GF

Two pieces each: toro, salmon belly, hamachi belly, scallops topped with Ikura • 48

DONBURI

Traditional Japanese dish served over sushi rice.
(Served with miso soup)

CHIRASHI DON*

Fresh sashimi cuts, authentic Japanese garnishes • 36

SALMON & IKURA DON* GF

Lightly seared salmon sashimi, ikura, avocado, micro cilantro, ponzu • 27

UNAGI & AVOCADO DON*

Unagi, avocado, tobiko, spring greens, sushi sauce • 22

CREATIVE SELECTIONS

HAMACHI CRUDO*

Fresh hamachi sashimi, lemon-truffle oil, sea salt, Fresno peppers, crispy onion • 24

BINTORO*

Lightly seared tuna sashimi, house marinade, tobiko, crispy onion • 19

AHI TATAKI TOWER* GF

Pepper seared tuna sashimi, tataki sauce, wasabi pesto, negi • 19

ULTIMATE KARMA TRIO*

Sampling of the Ahi Tataki Tower, Hamachi Crudo, & Bintoro sashimis • 22

AKAYUKI*

Hamachi sashimi with wasabi furikaki and house pickled red onions, chili oil & ponzu sauce • 22

KARMA TACO HANDROLLS GF

8 each or 3 for 21

- Tuna, tobiko & cucumber*
- Salmon & avocado*
- Hamachi & avocado*

PREMIUM TACO HANDROLLS GF

10 each or 3 for 27

- Toro & pickled onion
- Hamachi belly, ikura & avocado
- Uni & ikura

RAMEN & UDON

TONKOTSU STYLE

Rich pork broth, pork chashu, 1/2 boiled egg, naruto, black garlic oil, red ginger, green onion • 22

WAVY GRAVY

Curry-infused chicken broth, grilled chicken, cilantro, crispy nori chip, green onion • 20

MUCHO MIDORI

Roasted green chile, chicken and pork broth, pork chashu, 1/2 boiled egg, black garlic oil, green onion, cilantro, blistered shishito pepper • 22

TOKYO NIGHTS

Chicken and soy broth, grilled chicken, 1/2 boiled egg, naruto, red ginger, green onion, bean sprouts • 20

MISO HIPPIE V

Lightly spiced vegetarian tantanmen broth, fried tofu, crispy onion, black garlic oil, crispy nori chip, green onion, bean sprouts • 19

TEMPURA UDON

Light soy and dashi seafood broth, grated daikon & ginger, green onion
- Shrimp (3 pc) • 14
- Veggie (3 pc) • 12

ADDITIONAL TOPPINGS:

- Pork Chashu • 6
- Grilled Chicken • 6
- Tofu • 5
- 1/2 Boiled Egg • 1
- Karma Chili Paste • 1
- Green Chili Paste • 1
- Naruto (fish cake) • 2
- Green Onion • 1
- Crispy Onion • 1
- Bean Sprouts • 1

UPON REQUEST:

- Udon Noodles V • 1

GF Item is Gluten Free. For more options, please ask your server. V Vegetarian

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Prices subject to change. Please inform your server of any split checks. We reserve the right to add 18% gratuity to parties of 5 or more. ©2026 Karma Sushi Bar Grill • 26_0204a

We can not guarantee any changes or substitutions to our menu based on business volume and availability of certain items.

SIGNATURE ROLLS

Contains sesame seeds

- SANTA FE***
Spicy salmon, tempura asparagus, Fresno peppers. Topped with pepper seared ahi tuna, tataki sauce, wasabi pesto, micro cilantro • 20
- FIRECRACKER**
Tempura shrimp, krab, cucumber, avocado. Topped with spicy krab mix, tempura crunch, sushi sauce • 20
- SPIDER**
Lightly fried soft shell crab, krab, avocado, cucumber, sushi sauce • 18
- MERMAID*** GF
Spicy tuna, avocado, cucumber. Topped with hamachi, sriracha, ponzu, negi • 22
- THE BROOKLYN** GF
Smoked salmon, cream cheese, capers, cucumber. Topped with avocado, red onion, wasabi aioli, micro cilantro • 20
- RIPTIDE***
Hamachi, Fresno peppers, avocado. Topped with fresh salmon, crispy onion, house-made creamy truffle sauce, micro cilantro • 22
- HARMONY** V
Tempura negi, roasted red pepper, mango. Topped with avocado, ponzu • 18
- SWEET AUTUMN** V
Tempura sweet potato, avocado, cream cheese, yamagobo, honey ponzu • 12
- ROOKIE**
Cooked shrimp, krab, cucumber, topped with tempura crunch, sushi sauce • 10
- GREEN DRAGON**
Tempura shrimp, krab, cucumber. Topped with fresh avocado, sushi sauce • 19
- RED DRAGON***
Tempura shrimp, avocado, cream cheese. Topped with spicy tuna, ponzu, negi • 20
- TIGER**
Krab, cucumber, shrimp tempura. Topped with cooked shrimp, sushi sauce • 20

- INSTANT KARMA***
Spicy lobster, cucumber, avocado. Lightly fried, topped with spicy tuna, sushi sauce, wasabi aioli, negi • 24
- VEGAS***
Tuna, salmon, cream cheese, avocado, krab, tobiko. Tempura-fried, topped with sushi sauce • 22
- KAPTAIN KRUNCH**
Tempura krab leg, spicy lobster, avocado, cucumber. Topped with sushi sauce • 19
- CATERPILLAR**
Freshwater eel, krab, cucumber. Topped with avocado, sushi sauce • 20
- RAINBOW***
California roll topped with tuna, salmon, ebi, hamachi • 18 / sub blue crab • 22
- SURF & TURF***
Shrimp tempura, cream cheese, avocado. Topped with torched A5 wagyu beef tartare, tataki sauce, wasabi pesto, negi • 28
- VOLCANO**
California roll topped with baked scallops, krab, spicy mayo, sushi sauce, tobiko • 20
[Ask your server about ordering this “wasabi roulette” style!](#)

WANT FRESH WASABI? JUST ASK! • 4 / SIDE OF ANY SAUCE • 0.5 / ADD CRUNCH TO A ROLL • .50

MAKI (8 PC ROLL)

Contains sesame seeds

- CALIFORNIA** • 10
- BLUE CRAB CALIFORNIA** • 14 GF
- SPICY TUNA*** • 12 GF
- SPICY SALMON*** • 11 GF
- SPICY HAMACHI*** • 12 GF
- CUCUMBER AVOCADO** • 9 GF V
- AVOCADO** • 9 GF V
- EEL CUCUMBER** • 13
- SHRIMP TEMPURA** • 11
- SPICY KRAB** • 10
- SPICY LOBSTER** • 11 GF
- ALASKA*** • 15 GF
- PHILLY*** • 14 GF
- Add crunch to a roll • .50

HOSOMAKI (6 PC THIN ROLL)

- SAKE*** (Salmon) • 9 GF
- TEKKA-MAKI*** (Tuna) • 10 GF
- NEGI-HAMA*** (Hamachi, Negi) • 10 GF
- HOSOMAKI COMBO** GF
(18 pc) One each of Sake, Tekka-maki & Negi-hama Hosomaki roll • 25

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ENTORI

Offered with miso soup or Karma house salad

- KARMA FRIED RICE**
Onion, carrot, edamame, sesame oil, egg GF • 18
- Grilled Chicken GF • 20
- Shrimp GF • 22
- Pork Chashu • 22
- KARMA BURGER***
1/2 pound char-grilled brisket patty. Monterey Jack cheese, fresh avocado, bacon, black garlic aioli, tempura onion, steak-cut fries • 20
- BEEF YAKISOBA**
Pan-fried soft noodles, cabbage, onion, carrot, red ginger, bean sprouts • 18
Surf & Turf (add shrimp) • 22
- TERIYAKI**
Steamed rice, green onion, hibachi vegetables, red ginger
- Grilled Chicken • 18 GF
- Salmon • 22 GF
- Spicy Tofu • 16 V
- JAPANESE CURRY**
Onion, carrots, potato, steamed rice • 17
- With grilled chicken, steak, or pork katsu • 23

KIDS MENU

AGE 10 & UNDER

- KIDS RAMEN** • 10
Chicken broth, grilled chicken
- FRIED RICE** • 10 GF
- Chicken or veggie
- CHICKEN FINGERS** • 10
Served with steak-cut fries
- KIDS PASTA** • 10
- Butter, parmesan V
- Marinara V

BENTO BOX LUNCH

A Japanese-style box lunch with a variety of house specialties. Choose one of our fresh selections below.

KARMA
SUSHI • BAR • GRILL

Served 11 am - 3 pm
No substitutions.
Dine-in only.

BENTO BOX INCLUDES:

- Hot or Cold Bento Entree
- Miso Soup
- Karma House Salad
- California Roll (4 pc)
- Veggie Tempura (3 pc)

BENTO SALAD UPGRADES • 3

- Seaweed Salad GF V
- Spicy Tako Salad

COLD BENTO BOX

- Nigiri Sushi* (1 pc ea): salmon, tuna, hamachi • 18 GF
- Sashimi* (1 pc ea): salmon, tuna, hamachi • 18 GF
- Inari (3 pc) • 15 V

GLUTEN FREE BENTO INCLUDES:

Hot or cold bento entree, miso soup, Karma house salad with spicy house dressing, 4 pc shrimp roll, steamed broccoli

HOT BENTO BOX

- Teriyaki Chicken & Rice • 18 GF
- Teriyaki Salmon & Rice • 18 GF
- Spicy Tofu Teriyaki & Rice • 16 V

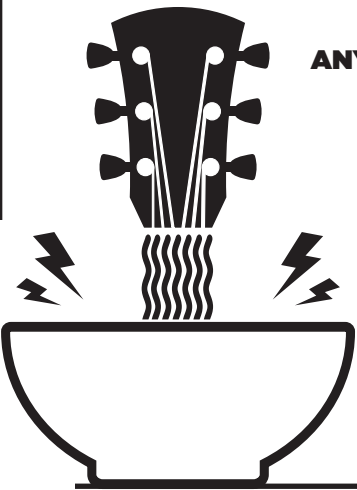
VEGETARIAN BENTO INCLUDES:

Hot or cold bento entree, miso soup, Karma house salad with miso dressing, 4 pc veggie roll, 3 pc veggie tempura

ROCKIN’ RAMEN LUNCH COMBO!

\$22 COMBO

Served 11 am - 3 pm daily
and ALL DAY THURSDAY!



ANY RAMEN + YOUR CHOICE OF:

- Chicken Kara-Age (kah-rah-ah-geh) Japanese chicken nuggets
- Pork or Veggie Gyoza (3 pc)
- Chicken or Veggie Fried Rice
- Takoyaki (2 pc)
- Salmon Nigiri* (2 pc)
- Shrimp Nigiri* (2 pc)
- California Roll (4 pc)

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GENERAL MANAGER: Tom Jenkins • EXECUTIVE CHEF: Soo “Keith” Jung