



Genki Specialty Appetizers

TIGER SHRIMP - Tiger shrimp sautéed in spicy garlic chili sauce, served over house made guacamole with wonton chips
\$10.95

CHEESE KARI KARI - House made blend of kani kama, cream cheese, red bell peppers and scallions, wrapped in a light pastry and served with wasabi cream and sweet soy sauce
\$6.95

JAPANESE MARINATED RIBS - Always fall-off-the-bone, 4 pork ribs served over a bed of crispy spinach with our house made sweet and savory Japanese barbeque sauce
\$8.95

PORTABELLA MUSHROOM - Grilled and served over crispy spinach with red ginger and a sweet soy sauce
\$6.95

YOKOHAMA LOBSTER - Maine lobster tail, tempura fried and topped with a creamy tomato ginger sauce
\$16.95

CALAMARI - Crunchy and delicious tempura fried squid, served with spicy mayo
\$7.95

CHICKEN EGG ROLLS - House made, stuffed with chicken, red bell peppers, scallions and cabbage, served with wasabi cream and sweet soy sauce
\$6.95



Along with our Genki Specialty Appetizers & Bowls, try our **Genki Specialty Cocktails**

Genki Specialty Bowls

BEEF, SPINACH AND MUSHROOM - Thinly-sliced beef sautéed with caramelized onions, served with crispy spinach and grilled portabella mushrooms, served over brown or white rice
\$12.95

PROTEIN - Crilled beef, chicken and shrimp, served over brown rice with steamed broccoli, carrots, zucchini, squash, spinach and cabbage
\$18.95

COMA BEEF - Stir-fried beef with julienned zucchini, squash, carrots, onions, red bell peppers and ramen noodles in a sesame sauce
\$17.95

MIXED SEAFOOD WITH CILANTRO - Stir-fried tuna, salmon, yellowtail, escolar, calamari and shrimp with julienned zucchini, squash, carrots, onions, red bell peppers and somen noodles in a cilantro fish sauce
\$19.95

JAPANESE MARINATED RIBS - Always fall-off-the-bone, 6 pork ribs served over white rice with sautéed broccoli, carrots, zucchini, squash, spinach and cabbage
\$19.95

SEAFOOD BATAYAKI - Stir-fried tuna, salmon, yellowtail, shrimp, kani kama and somen noodles tossed in a creamy tomato ginger sauce and parmesan cheese
\$19.95

JAPANESE BARBEQUE CHICKEN - Stir-fried grilled chicken, with zucchini, squash, onions, carrots, red bell peppers and udon noodles tossed in a sweet and savory, house made Japanese barbeque sauce
\$14.95

FRIED RICE - Seasoned white rice, sautéed with zucchini, squash, carrots, onions and egg, served with your choice of protein;

Chicken \$9.95
Beef \$10.95
Shrimp \$12.95

Sides

CRISPY SPINACH - Flash fried, served with a sprinkle of sugar and topped with ginger
\$4.95

VEGETABLE FRIED RICE - Seasoned white rice, sautéed with zucchini, squash, carrots, onions and egg
\$5.95

RICE - Steamed white or brown rice
\$2.95

Traditional Appetizers

YAKITORI SAMPLER - From the streets of Tokyo—angus filet tips, chicken, bacon-wrapped shrimp and fried cheddar cheese
Small 8 skewers (2 of each) \$15.95
Large 16 skewers (4 of each) \$29.95

GYOZA - House made steamed or fried pastry, stuffed with pork and vegetables, served with house made ponzu sauce
\$6.95

HAMACHI KAMA - A Japanese delicacy—marinated and grilled yellowtail cheek, served with house made ponzu sauce
\$8.95

SHRIMP AND VEGETABLE TEMPURA - Fresh shrimp, carrots, sweet potato, zucchini, squash and broccoli, lightly battered and fried, served with dipping sauce
\$10.95

Vegetables Only \$9.95
Shrimp Only \$11.95

EDAMAME - One of the five "sacred grains"; steamed soybeans in the pod—don't eat the outside!
\$5.95

GINGER SOY TOFU - Grilled or katsu fried, served with wasabi cream and sweet soy sauce
\$5.95

SASHIMI APPETIZER - Tuna, salmon and yellowtail 12 pieces (4 of each)
\$18.95

Traditional Bowls

YAKISOBA - Stir-fried ramen noodles with thinly-sliced grilled beef, carrots and shredded cabbage, sprinkled with nori and red ginger, served with a side of Japanese mayo
\$11.95

GENKATSU - (Stuffed Katsu) thinly-sliced ribeye, layered and katsu fried, served with shredded cabbage, white or brown rice with your choice of filling:
\$9.95
Cucumber
Mozzarella Cheese
Mozzarella Cheese/Jalapeño

BREAKFAST BOWL - Sanshoku "three colors" is a simple, delicious dish consisting of ground beef, cold scrambled egg and chilled steamed spinach, served over white or brown rice
\$9.95

JAPANESE CHICKEN CURRY - Sautéed or katsu fried chicken, served with red potatoes, carrots, broccoli, zucchini, squash, spinach and cabbage, served over white or brown rice
\$15.95

UNATAMA DON - Crilled freshwater eel with sweet scrambled egg, onions, scallions, red ginger and shredded nori, served over white or brown rice
\$12.95

NABEYAKI UDON - Traditional Japanese soup—tempura fried shrimp, chicken, fish cake, shitake mushrooms, spinach, green onions and udon noodles, topped with an egg
\$17.95

KAISEN DON - Assortment of premium sashimi, including: yellowtail, surf clam, sweet shrimp, sea urchin and masago, served over sushi rice
\$19.95

CHIRASHI DON - Assortment of sashimi, including: tuna, salmon, yellowtail, red snapper, escolar, shrimp, squid, masago, egg cake and octopus, served over sushi rice
\$23.95

KATSU DON - Katsu fried beef or chicken with sweet scrambled egg, onions, scallions, red ginger and shredded nori, served over white or brown rice
Chicken \$8.95
Beef \$9.95

NOODLES - Somen, Soba, Ramen, Class, or Udon, served hot in broth and scallions or cold, with sweet soy sauce
\$4.95

MIXED VEGETABLES - Broccoli, carrots, zucchini, squash, spinach and cabbage, served sautéed, steamed or tempura fried
\$7.95

Soups and Salads

MISO SOUP - Soybean based broth, served with tofu, scallions and wakame seaweed
\$2.95

GINGER SALAD - Fresh romaine lettuce, cucumbers, red bell peppers and oshinko (Japanese pickle), drizzled with a ginger vinaigrette
\$3.95

CRAB AND CUCUMBER SALAD - Kani kama and sliced cucumbers tossed with a ginger vinaigrette
Small \$3.95 Large \$7.95

SEAWEED SALAD - Fresh wakame seaweed, tossed with a ginger vinaigrette
Small \$4.95 Large \$8.95

HIYASHI SALAD - Cold noodles served al dente with a light soy dressing, topped with kani kama, tamago, steamed spinach, chopped daikon, sliced cucumber, scallions, nori and red ginger
Soba or Udon \$10.95

ZARU SOBA - Cold noodles served al dente with a light soy dressing, garnished with shredded seaweed, kani kama and scallions
Soba or Udon \$6.95
With 2-piece shrimp and vegetable tempura \$11.95

SEARED TUNA SALAD - Perfectly seared and blackened sashimi grade tuna on a bed of Romaine lettuce drizzled with a ginger vinaigrette
\$13.95

ORIENTAL CHICKEN SALAD - Crilled or katsu fried chicken, served on a bed of romaine lettuce with broccoli, cucumber, tomato, carrots, cold somen noodles and shredded house made wonton chips, drizzled with a ginger vinaigrette
\$11.95

Build your own Bowl

CHOOSE YOUR PROTEIN

CHICKEN	\$12.95
Crilled, blackened or katsu fried	
BEEF	\$13.95
Crilled or sautéed with caramelized onions	
ANGUS FILET	\$24.95
6 oz filet, cooked to order; served with garlic butter	
SHRIMP	\$17.95
Crilled, blackened or tempura fried	
MAHI MAHI	\$18.95
6 oz filet, grilled or blackened	
SALMON	\$19.95
6 oz filet, grilled or blackened, cooked to order	
TUNA	\$19.95
6 oz filet, grilled or blackened, cooked to order	
SEAFOOD	\$18.95
Crilled tuna, salmon, yellowtail, shrimp, kani kama and mussels	
VEGGIES ONLY	\$10.95
Broccoli, carrots, zucchini, squash, spinach and cabbage, served steamed, sautéed or tempura fried	
TOFU	\$11.95
Crilled or katsu fried	

CHOOSE YOUR STYLE

All bowls come served with steamed or sautéed mixed vegetables

DON-STYLE (over rice)

Brown Rice
White Rice
Vegetable Fried Rice add \$2

•or•

YAKI-STYLE (over stir-fried noodles)

•or•

BROTH-STYLE (over noodles in beef and chicken broth)

NOODLE CHOICES

Somen—extra-thin wheat flour noodles
Ramen—thin spaghetti-style wheat flour noodles
Udon—thick wheat flour noodles
Soba—thin buckwheat flour noodles
Class—potato and corn flour noodles

Add a fried or scrambled egg to any bowl, just **\$1.50**



GENKI FAVORITES

Tuna Specialties

AHI POKI – Hawaiian marinated diced tuna sashimi, served over sliced cucumbers with house made wonton chips and rice
\$14.95

TUNA TATAKI – Seasoned and lightly seared, served thinly sliced with shaved red onions and house made ponzu sauce
\$14.95

SUSHI COMBO – California roll with two pieces of each nigiri; tuna, salmon, yellowtail, shrimp, kani kama and a California roll
\$19.95

TUNA SYMPHONY – Tuna sashimi, tuna tataki, ahi poki, tuna aioli and tuna tartar, served with house made wonton chips
\$29.95

SUMMER BREEZE – Hawaiian marinated diced tuna sashimi mixed with pineapple and mango, served over sliced cucumbers with house made wonton chips
\$14.95

Sushi and Sashimi Combos

SUSHI BOMB – Super Crunch roll, Genki Tuna roll, Rainbow roll; 2 pieces each of tuna, salmon, yellowtail, shrimp and kani kama nigiri; 4 pieces each of tuna, salmon and yellowtail sashimi with a crab and cucumber salad
\$69.95

SUSHI AND SASHIMI COMBO – Tuna, salmon and yellowtail sashimi; tuna, salmon, yellowtail, shrimp and kani kama nigiri, a Rainbow roll and a baby octopus salad
\$35.95

TUNA AIOLI – Diced tuna sashimi mixed with spicy garlic-chili aioli, served over sliced cucumbers with house made wonton chips
\$14.95

TUNA TARTAR – Minced and seasoned tuna, served over sliced cucumbers with house made wonton chips
\$14.95

SASHIMI ASSORTMENT – A selection of our finest sashimi including; 3 pieces each of tuna, salmon, yellowtail, shrimp, escolar, mackerel, squid, octopus, kani kama, sweet shrimp, egg cake, surf clam and Japanese pickled vegetables
\$39.95

Genki Specialty Rolls

• 10 PIECES •

GENKI TUNA **\$19.95**
 7oz tuna filet lightly seasoned and flash fried, topped with sriracha and Japanese mayo, served with house made ponzu sauce

SNAPPING SAMURAI **\$13.95**
 Shrimp tempura, cucumber and avocado topped with red snapper, sliced cherry tomato, jalapeño and ginger vinaigrette

VIRGINIA HIGHLAND **\$10.95**
 Spicy tuna and mango topped with escolar, avocado, jalapeño and masago

I ♥ SUSHI **\$11.95**
 Shrimp tempura and cream cheese topped with tuna, avocado, sweet and spicy chili sauce and wasabi cream

HAWAIIAN **\$9.95**
 Pineapple, cucumber and avocado topped with tuna and ahi poki marinade

REID **\$12.95**
 Spicy chopped salmon wrapped in lettuce topped with seared Angus filet, avocado and a spicy garlic sauce

SUPERCRUNCH **\$10.95**
 Salmon, avocado and cream cheese, tempura fried, topped with spicy mayo and sweet soy sauce

POKERFACE **\$11.95**
 Ahi poki, cucumber and avocado, topped with escolar, black and red tobiko and wasabi cream

STEAMED LOBSTER **\$23.95**
 Steamed lobster tail, spinach, carrots and cucumber, rolled in tobiko and masago, served over fried udon noodles with sweet soy sauce, spicy mayo and honey mustard

RAINBOW **\$11.95**
 Kani kama, avocado and cucumber topped with tuna, salmon and yellowtail

DRUNKEN EEL **\$9.95**
 Crilled freshwater eel, avocado, cucumber, kani kama and shrimp, wrapped in nori, topped with sweet soy sauce

HIMALAYAN **\$12.95**
 Tempura fried shrimp and asparagus with avocado, topped with snow crab salad, sweet soy and sriracha chili sauce

DYNAMITE **\$10.95**
 Chopped tuna, salmon and yellowtail with cucumber, tomato and scallions, topped with red tobiko and a sweet and spicy chili sauce

OLYMPIC **\$11.95**
 Salmon and tuna, tempura fried, wrapped in nori and served with spicy mayo

DRAGON **\$12.95**
 Cucumber and kani kama topped with salmon, avocado and red tobiko

FLORIDA **\$10.95**
 Cucumber and avocado, topped with tuna and yellowtail

SPIDERMAN **\$17.95**
 Tempura fried soft shell crab, scallions, cream cheese and avocado, served with wasabi cream and a net of sriracha chili

\$6 Kid's Meals

(includes choice of white/brown rice or somen noodles, fruit, soft drink and ice cream)

TEMPURA FRIED SHRIMP
 Five fresh shrimp, lightly battered and tempura fried, served with dipping sauce

CALIFORNIA ROLL
 Kani kama, cucumber and avocado

CHICKEN YAKITORI SKEWERS
 Three grilled chicken skewers with sweet soy sauce

CHICKEN KATSU STRIPS
 Katsu fried chicken strips, served with honey mustard

Traditional Rolls

• 10 PIECES •

CALIFORNIA **\$5.95**
 Kani kama, cucumber and avocado

SPICY TUNA **\$7.95**
 Chopped and marinated tuna, served with a spicy garlic sauce

NARUTO MAKI **\$8.95**
 Kani kama and avocado, rolled in thinly-sliced cucumber, served with a side of ginger vinaigrette

CUCUMBER **\$3.95**
 Fresh sliced cucumber

AVOCADO **\$4.95**
 Fresh California avocado

SALMON SKIN **\$4.95**
 Flash fried salmon skin, cucumber and radish sprouts, rolled in masago

VEGETABLE TEMPURA **\$5.95**
 Carrots, squash, zucchini, onions and red bell peppers, lightly battered and tempura fried

YASAI VEGETARIAN **\$6.95**
 Red beets, lettuce, cucumber, spinach and inari tofu

SHRIMP TEMPURA **\$6.95**
 Lightly battered and tempura fried

BAGEL **\$6.95**
 Smoked salmon, avocado and cream cheese

ALASKAN **\$7.95**
 Snow crab salad with spinach and cucumber

TEKKA MAKI **\$8.95**
 Tuna and sushi rice wrapped in nori

STAR CRUNCH **\$8.95**
 Salmon, cucumber, avocado and cream cheese topped with tempura flakes

ROCK AND ROLL **\$9.95**
 Crilled freshwater eel and avocado, topped with sweet soy sauce

YELLOWTAIL SCALLION **\$9.95**
 Yellowtail and scallions

BLACKENED TUNA **\$9.95**
 Tuna, lightly blackened and seared

DANCING EEL **\$13.95**
 Kani kama, avocado and cucumber topped with slices of grilled freshwater eel and sweet soy sauce

Substitute soy paper in any roll for just **\$1.50**



GENKI
 noodles 元気 sushi

100% SCRATCH KITCHEN

Sushi and Sashimi

	NIGIRI 2-PIECE	SASHIMI 4-PIECE
EBI shrimp.....	\$3.95	\$5.95
IKA squid.....	\$3.95	\$5.95
KANI KAMA crab stick.....	\$3.95	\$5.95
SABA mackerel.....	\$3.95	\$5.95
SAKE salmon.....	\$3.95	\$5.95
TAKO octopus.....	\$3.95	\$5.95
TAMAGO egg cake.....	\$3.95	\$5.95
ESCOLAR butterfish.....	\$3.95	\$5.95
MASAGO smelt roe.....	\$3.95	\$5.95
SAKE KUNSELL smoked salmon.....	\$3.95	\$5.95
SAKE TATAKI seared salmon.....	\$3.95	\$5.95
TAI red snapper.....	\$3.95	\$5.95
UNACI grilled freshwater eel.....	\$3.95	\$5.95
HAMACHI yellowtail.....	\$3.95	\$5.95
MACURO tuna.....	\$3.95	\$5.95
MACURO TATAKI seared tuna.....	\$3.95	\$5.95
INARI TOFU sweet tofu pillows.....	\$3.95	
IDAKO baby octopus.....	\$4.95	
TOBIKO flying fish roe.....	\$4.95	
HOKKIGAI surf clam.....	\$4.95	
KANI snow crab salad.....	\$4.95	
IKURA salmon roe.....	\$5.95	
AMA EBI sweet shrimp.....	\$5.95	

ADVISORY: THE CONSUMPTION OF RAW OR UNDERCOOKED FOODS SUCH AS MEAT, POULTRY, FISH, SHELLFISH, AND EGGS WHICH CONTAIN HARMFUL BACTERIA, MAY CAUSE SERIOUS ILLNESS OR DEATH

Desserts

TEMPURA FRIED CHEESECAKE **\$7.95**
 A slice of NY Cheesecake, lightly battered and tempura fried, served with vanilla ice cream, chocolate and strawberry sauce

TEMPURA FRIED OREOS **\$6.95**
 Four Oreos, lightly battered and tempura fried, served with vanilla ice cream, chocolate and strawberry sauce

TEMPURA FRIED TWINKIE **\$6.95**
 The classic American snack cake with a twist—lightly battered and tempura fried, served with vanilla ice cream, chocolate and strawberry sauce

ICE CREAM OR SHERBET **\$4.95**
 Green tea, vanilla or mango sherbet

TEMPURA FRIED ICE CREAM **\$6.95**
 Tempura fried ice cream, served with chocolate or mandarin sauce

JAPANESE NAPOLEON **\$7.95**
 Strawberries and whipped cream layered between house made wonton chips, served with vanilla ice cream and chocolate sauce

BANANAS FOSTER **\$7.95**
 Bananas sautéed in house made mandarin sauce, served over vanilla ice cream

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