



# YAKITORI

K O N A

YAKITORI • CRAFT COCKTAILS • JAPANESE WHISKEY • SAKE • SHOCHU • AND MORE

## MENU

DINNER 5PM-10PM

### APPS

- Shishito peppers with carrot ginger dressing \$12
- Seaweed salad \$7
- Assorted japanese pickles \$7
- Squid salad \$8
- Takoyaki with eel sauce and Japanese mayo \$12

### YAKITORI ALL 1 PIECE

- Dark meat \$4
- White meat with scallion \$4
- Chicken skin with lemon togarashi spice \$5
- Chicken heart \$3
- Chicken tender \$4

### SEAFOOD

- Whole squid with taré \$13
- Head on shrimp \$7 (1pc)
- Eel \$10 (1pc)
- Lobster \$10 (1pc)

### VEGETABLES 1 PC

- Blistered tomato \$3
- Local mushroom \$5
- Eggplant \$4
- Shishito \$4

### SPECIALTY ITEMS

\*limited availability\*

- \*Lobster with shishito and crunchy garlic \$27
- \*A5 wagyu with shishito and crunchy garlic \$32
- \*The Kona Platter \$25  
5 pc Chefs choice skewers
- Side of rice \$4

## LUNCH MENU

LUNCH 12PM-3PM

### KONA BOXES

\*all served with rice, miso soup, small salad and 2 skewers\*

- Surf and turf box \$25  
1pc steak, 1 pc lobster
- Chicken \$15  
1pc dark meat, 1pc white meat
- Veggie \$15  
Chef's Choice skewers
- Steak \$20
- Eel \$20

### APPS

- Shishito peppers \$12  
Ginger carrot dressing, sesame seed, lemon togarashi seasoning
- Seaweed Salad \$7
- Assorted Japanese pickles \$7
- Squid salad \$8
- Whole Squid with Tare Sauce \$13
- Kona Salad \$10  
Spring mix- shaved red onion- pickled daikon-tomato-  
honey carrot ginger dressing

Add:

- Chicken \$8
- Shrimp \$12 (3pc)
- A5 Wagyu \$32
- Side of Rice \$3
- Sauces and Seasonings: Housemade Tare Sauce /  
Citrus Togarashi / Salt / Vegetarian Taret



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DESIGNED & CREATED BY: ALEX KINJO





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## COCKTAILS

### \*F U Eddy \$12

Grapefruit Infused Vodka, Orange Oleo Saccharum,  
Lime, Egg White....'you'll get it'

### Yes, Yes You Do \$11

Shochu, Lemon, Lychee, Tarragon, Elderflower, Aquafaba  
'it's all that AND a bag of donuts'  
\$2 Substitute St. Royale Green Tea Lychee Vodka

### Red Tonic and Gin \$10

Gin, House Red Tonic.. 'WHAAT?!

### Live a Little \$13

Silver Rum, Lime, Bananaberry,  
Goat Cheese Foam 'Lawda Mercy'

### All the Feels \$14

Tequila, Lime, Blood Orange, Rosemary, Tajin,  
Ginger Beer 'Boom!'

### I'll Have a Traditional \$14

Burnt Orange Infused Japanese Whiskey,  
Orange and Lemon Bitters, Ginger, Honey... 'Hail'

### Monte Carlo \$12

Bourbon, Benedictine, Bitters  
'Classic never goes out of style'

## BEERS

Emergency Drinking Beer \$5

Westbrook White Thai \$7

Sapporo \$6

High Life Pony \$3

Orion \$6

## WINE

### Prosecco \$10

Acinum, Veneto, Italy

### Cremant \$12

Faire La Fete Brut Languedoc, France

### Verdejo \$10

Marques de Riscal, Rueda, Spain

### Sauvignon Blanc \$9

Rapaura Springs, Marlborough, New Zealand

### Riesling \$10

Karl Kaspar, Mosel, Germany

### Rose \$12

The Pale, Languedoc, France

### Pinot Noir \$14

R.Stuart Love, Willamette, OR

### Tempranillo \$10

Pepe Yllera, Ribera y Rueda, Spain

### Cabernet \$11

Scarlet Vine, Maipo Valley, Chile

## SAKE

Hot Sake Carafe (300 ml) \$12

Kunizakari Cup (200 ml) \$12

Homare Strawberry Sake (300 ml) \$31

Koji Premium (300 ml) \$32

Kikusui (300 ml) \$42

Dasai 39 (300 ml) \$51

## BEERS & SHOT COB (No Substitutions!)

+ Redemption Bourbon \$9

+ Lemongrass Shochu \$9

+ Hot Sake \$8

+ Jamey Shorty \$6

+ Awamori Ryukyu \$8

*Round for the Kitchen \$15*



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