

KAEDE

SUSHI & NOODLE



SOUPS & SALADS

Green Salad fresh greens served with our house made ginger dressing	5
Seaweed Salad seaweed salad in a sweet and tangy marinade	9
Brussel Sprout Salad deep-fried brussel sprouts and mixed vegetables in a thai style sweet chili dressing	12
Kani Salad shredded crab stick, lump crab, cucumber and mango in a creamy caper sauce	15
Miso Soup served with tofu, green onions and seaweed	4
Dumpling Soup clear broth soup with beef dumplings and onions	9

KITCHEN STARTERS

Edamame boiled and salted green soy beans	7
Spicy Garlic Edamame pan fried green soy beans with garlic and chili	9
Gyoza steamed or pan-seared beef dumplings	12
Soft Shell Crab Buns fried soft shell crab with fried chinese bun	18
Tuna Stuffed Jalapenos* jalapeno stuffed with spicy and cream cheese, deep-fried and topped with spicy mayo and eel sauce	15
Spicy Chicken Lettuce Wraps stir-fried chicken breast, onions and green onions with korean style pepper paste sauce and lettuce cups	17
Calamari Tempura fresh calamari fried in tempura batter served with a side of sweet chili sauce	15
Rock Shrimp deep-fried baby shrimp tossed in our sweet and spicy mayo sauce	15
Spring Rolls fresh vegetables, lightly seasoned and fried served with sweet chili sauce	7
Karage Chicken chicken thigh marinated with japanese dashi and deep fried	11

NOODLES

Chili Garlic Noodles stir-fried yakisoba noodles mixed asian vegetables, cashews and chili garlic sauce	15
Kooma Noodle stir-fried thick wheat noodles with mixed asian vegetables in our sweet and savory sauce	15
Spicy Kooma Noodle stir-fried thick wheat noodles, mixed asian vegetables & mushrooms in our signature spicy sauce	15
Pad Thai Noodle stir-fried rice noodles, onions, scallions, bean sprouts, peanuts & egg in a tangy coconut sauce	15
Yakisoba Noodle stir-fried buckwheat soba noodles with mixed asian vegetables in a sweet and savory sauce	15
ADD CHICKEN 5 BEEF 7 TOFU 4 SHRIMP 7 SEAFOOD 13	

SUSHI BAR STARTERS

Sushi App* 5 pieces of assorted raw sushi (chef's selection)	18
Sashimi App* 5 pieces of assorted raw sashimi (chef's selection)	24
Poke* raw tuna & salmon, avocado, mango, cucumber, asparagus, tomato, carrots, rice pearls & seaweed rice flakes mixed in sweet garlic soy sauce	18
Ceviche* lump crab, lobster, shrimp, scallop & mango in a yuzu orange vinaigrette	26
Hamachi Crudo* thinly sliced raw yellowtail, heirloom tomato, radish, roe & micro greens in a yuzu truffle vinaigrette	24
Tuna Tataki* seasoned tuna served rare with chives, cherry tomato & tobiko, served in a smoked dome	24
Hamachi Jalapeno* thinly sliced raw yellowtail with jalapeno served in a house made ponzu sauce	22
Salmon Carpaccio* thinly sliced raw salmon with watercress, sweet & sour onions in a truffle citrus soy sauce	22
Sushi Tacos* fried seaweed taco shells with rice	
1. tuna, seaweed salad & avocado with sweet garlic soy sauce	9
2. salmon, avocado, scallions & garlic mayo	8
3. spicy scallops mixed with tobiko & crunch with chopped eel & scallions	10
4. cooked yellowtail with samjang paste (chili & bean paste), scallions & rice crunch	8
5. kani, cucumber, mango, avocado & cooked shrimp with creamy caper sauce	9

SUSHI & SASHIMI

Tuna*	5.59
Salmon*	5.59
Yellowtail*	5.59
Amberjack*	5.59
Mediterranean Sea Bass*	5.8
Sea Bream*	5.59
Smoked Salmon*	5.9
Escolar*	5.8
Eel	6.9
Shrimp	4.5/7.5
Sweet Shrimp*	6.9
Scallop*	6.9
Octopus	5.8
Tobiko*	5.9
Salmon Roe*	5.9
Sea Urchin*	M.P.

SUSHI & SASHIMI COMBOS

Chef's Selection	
Sushi Deluxe* 7 pieces of sushi & a tuna roll	28
Sashimi Deluxe* 15 pieces of sashimi & a tuna roll	43
Sushi & Sashimi Combo* 6 pieces of sushi, 12 pieces of sashimi & a tuna roll	52

NA BEVERAGES

Soda coke, diet coke, sprite	3
Bottled Still Water	5
Bottled Sparkling Water	5
Hot Tea green or black	3

*consuming raw or undercooked meat, poultry, seafood, shellfish or egg may increase your risk of foodborne illness.
20% gratuity is added for parties of 6 or more

CLASSIC ROLLS

Tuna Roll*	8
Salmon Roll*	8
Yellowtail Roll*	8
Eel & Avocado Roll	13
Spicy Tuna Roll*	12
Spicy Salmon Roll*	12
Spicy Yellowtail Roll*	12
Shrimp Tempura Roll	10
Cucumber & Avocado Roll	7
California Roll	8
crab stick, avocado and cucumber	
Boston Roll*	11
tuna, avocado and cucumber	
Alaska Roll*	11
salmon, avocado and cucumber	
Philly Roll*	10
Smoked salmon, cucumber & cream cheese	
Spider Roll	16
fried soft shell crab with spring mix, avocado, cucumber & Japanese mayo	
Veggie Futo Maki Roll	12
spring mix, carrots, avocado, asparagus, cucumber & pickled radish	

SPECIAL ROLLS

Q07 Roll	20
shredded kani mixed with spicy mayo topped with cooked shrimp and avocado	
Hawaiian Roll	22
shrimp tempura, avocado & cream cheese topped with mango, strawberry, wine and mango sauces and finished with toasted almonds	
Godzilla Roll*	24
spicy tuna, cream cheese & asparagus topped with eel & tempura crunch	
Kooma Special Roll*	22
shrimp tempura, cucumber & avocado topped with diced spicy yellowtail mixed with tobiko and topped with micro greens	
Rainbow Roll*	24
lump crab, cucumber & avocado topped with tuna, salmon and yellowtail	
Spicy Caterpillar Roll*	20
spicy tuna and mango topped with avocado and tobiko	
West Chester Roll*	22
shrimp tempura, topped with tuna, white tuna & crunch with tobiko and eel sauce	
Conshy Roll*	20
eel, cucumber, mango & avocado topped with tuna, eel sauce, spicy mayo & crunch	
Bruce Lee Roll*	24
salmon & yellowtail topped with spicy tuna, avocado, spicy mayo & eel sauce	
Salmon Volcano Roll*	24
lump crab, spicy tuna & cucumber topped with salmon & avocado with crunch, tobiko, eel sauce & spicy mayo	
Wilmington Roll*	22
white tuna tempura, avocado & spicy mayo topped with spicy scallop mixed with crunch and tobiko with jalapenos and eel sauce	
Pearl Roll*	25
eel, avocado, asparagus, pickled red onion and rice pearls on the outside, topped with both salmon, chives & tobiko and cooked shrimp & wasabi tobiko	
Samurai Roll*	26
lobster tail tempura, avocado, mango & spicy mayo topped with spicy tuna, potato crunch & eel sauce	
Black Belt	26
lobster tail tempura, avocado, mango & spicy mayo topped with eel and crunch	

COCKTAILS

Lychee Martini	14
pear vodka, elderflower liqueur, lychee juice and a splash of club soda	
Samurai Ginger Martini	14
vodka, plum soju, ginger liqueur and fresh lime juice	
Japanese Whisky Hiball	12
suntory japanese whisky, ginger beer, club soda & angostura bitters	
Mango Tango	10
mango vodka, malibu rum, cranberry & pineapple juices	
Yuzu Margarita	12
tequila, yuzu liqueur, fresh lime juice & agave	

SAKE

Momokawa "Moonstone" Asian Pear	12/46
[Forest Grove, OR]	
rich, full bodied, slightly sweet pear	
Tozai "Snow Maiden" Nigori	12/46
[Kyoto, JP]	
rich & creamy, notes of melon, full bodied	
G Joy Junmai Ginjo Genshu	12/46
[Forest Grove, OR]	
big & bold, melon & pepper, medium bodied	
Hakutsuru Junmai	12
[Hyogo, JP]	
crisp, fruit forward, dry & light bodied	

WINE

Broadbent Chardonnay	13/50
[North Coast, CA]	
baked apple, mineral & oak, creamy toasted brioche	
RangaRanga Sauvignon Blanc	13/50
[Marlborough, NZ]	
crisp grapefruit, zippy acidity, delightful	
Guntrum "Royal Blue" Riesling	11/45
[Rheinhessen, GER]	
medium bodied, off dry, citrus & stone fruit	
Canal Grando Pinot Grigio	12/-
[Veneto, IT]	
light bodied, crisp but a fuller style, rich fruit & minerality	
John Sloat Cabernet Sauvignon	13/50
[Alexander Valley, CA]	
black fruit, toasty oak, firm tannins	
The Arborist Red Blend	13/50
[Paso Robles, CA]	
medium-full bodied, bold red fruit, herbs & warm spices	
Nash Pinot Noir	11/45
[CA]	
medium bodied, rich cherry fruit, complex & balanced	
Tilia Malbec	10/40
[Mendoza, ARG]	
medium bodied, rich dark fruit, mild tannin	
C'est la Vie Dry Rose	12/48
[Sud de France, FR]	
ripe red summer berry, refreshing, crowd pleasing	
Nino Ardevi Prosecco	12/46
[Veneto, IT]	
utterly refreshing, fruit forward, lively bubbles	

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