

STEAKS

Served with Daikon-Yuzu Ponzu sauce

All of our meat is hand picked and either Dry Aged for 32 Days or Wet Aged for 45 days in our custom built meat aging room, and then grilled under an infra-red grill reaching temperatures that exceed 1800 degrees Fahrenheit and finished over Japanese charcoal for depth of flavor.

IOWA GRAIN FED CHATEAU-BRIAND

6 oz.	29
12 oz.	48

JAPANESE PEPPER CRUSTED FILET

6 oz.	29
12 oz.	48

LIGHTLY AGED PRIME KO RESERVE

8 oz.	36
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ILLINOIS CORN FED PRIME RIB EYE

14 Day Dry Aged 12 oz.	39
60 Day Dry Aged 14 oz.	46

30 DAY DRY AGED L BONE

12 oz.	49
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BUTCHER CUT MISO CURED PRIME KO STEAK

8 oz.	38
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BONE IN VEAL CHOP

12 oz.	39
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ORGANIC BISON RIB EYE

12 oz.	44
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FARM RAISED AMERICAN WAGYU KOBE

Rib Eye per oz.	17
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BY YOUR SIDES

KO FRIES, WASABI AIOLI	8
JAPANESE SWEET POTATO TEMPURA	8
YUKON GOLD MASHED POTATOES, WASABI SAUCE	8
GARLIC SAUTÉED STRING BEANS, TOFU	8

SUSHI BAR

TRADITIONAL SUSHI & SASHIMI

sushi (1 piece) or sashimi (2 slices)

MAGURO (LEAN TUNA) YELLOW FIN	6
TORO (FATTY TUNA) BLUE FIN	M/P
HAMACHI (YELLOWTAIL)	6
KANPACHI (AMBER JACK)	7
SAKE (SALMON)	5
SAKE KUNSEI (SMOKED SALMON)	6
TAI (RED SNAPPER)	7
MASAGO (SMELT)	5
IKURA (SALMON ROE)	5

PRIME KO SPECIAL ROLLS

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Miso Chilean Sea Bass Cucumber, Tuna, Avocado
17

RAINBOW ROLL

Kani, Avocado, Tuna, Salmon, Yellowtail, Whitefish
16

KATSU SALMON ROLL

Kani, Avocado, Sun Dried
Tomato, Panko Salmon, Teriyaki Truffle Oil
18

DRAGON ROLL

Salmon, Tuna, Cucumber, Avocado
16

FIRE DRAGON ROLL

Spicy Tuna Jalapeno, Avocado, Spicy Mayonnaise
17

SALMON SPIDER ROLL

Salmon Tempura, Carrot, Tobiko
Cucumber, Avocado, Fried Onions
17

HOUSE ROLLS

(8 pieces)

KANPACHI YUZU JALAPENO	10
HAMACHI SCALLION W/TEMPURA FLAKE	10
MAGURO AVOCADO & MANGO	10
SPICY TUNA CRISPY FRENCH ONION, CILANTRO	10
SALMON AVOCADO & GRILLED TOMATO	10
CALIFORNIA ROLL	10
VEGETABLE ROLL	8

AMERICAN KOBE ROLL

SUKIYAKI PRIME BEEF ROLL

Napa Cabbage, Avocado
23

KOBE BEEF ROLL

Cucumber, Avocado, Carrot, Asparagus,
Ginger Teriyaki Sauce
29

DINNER

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EDAMAME

Sea Salt

7

SHISHITO PEPPERS

Sea Salt

8

SALAD

PRIME ORGANIC FIELD GREENS

Mesclun Greens, Carrots, Cucumber, Radishes, Prime Ko Vinaigrette

10

GREEN ON GREEN JETS SALAD WITH ROASTED MUSHROOMS

Romaine & Mizuna, Bean Sprouts, Radishes, Cucumber
Thai Citrus Dressing

13

SEAWEED NOODLE SALAD

Mesclun, Sesame Ponzu Sauce

15

PRIME KO TUNA SALAD

Roasted Tomato, Vegetables, & Ponzu Infused Olive Oil

19

SOUP

KAME MISO SOUP

Brunoise of Vegetables, Seaweed,
Diced Tofu & Garnished with Scallions

7

TSUKUNE CHICKEN BALL

Egg Drop, Vegetables, Clear Soy Broth

8

COLD

SASHIMI TACOS

Tuna, Yellowtail, Salmon, Spicy Tuna

15

TUNA, SALMON, & YELLOWTAIL TARTAR

Tortilla Chips, Black Truffle

19

SPY TUNA AVOCADO ROLL

Tobiko (No Rice)

16

CRISPY RICE WITH SPICY TUNA

Sweet Jalapeno Aioli Sauce

17

MINI KO TUNA PIZZAS

Citrus Salt, Truffle Oil, Cilantro, Jalapeno Aioli

19

FIVE PIECE SEASONAL FISH

Chefs Daily Choice of Fish, Sauce, & Toppings
Sushi or Sashimi

22

HOT

EGGPLANT DENGAKU

Yuzu-Sesame Miso Glaze

8

SAUTEED JAPANESE MUSHROOMS

Shiitake, Shimeji, Enoki

11

STEAMED ORGANIC ASIAN VEGETABLES

Ponzu Sauce

14

GRILLED SALMON WITH GINGER MIRIN SOY SAUCE

Asian Mushrooms, Vegetable Rice, Yuzu Juice

27

MISO CHILEAN SEA BASS SKEWERS

Napa Cabbage

22

SUSHI GRADE TUNA DELMONICO WITH B&G

Soba Noodles, Baby Carrots, Wasabi Lemon Sauce

27

WAGYU BEEF SLIDERS

Plum Tomato, Romaine, Egg Spicy Teriyaki Sauce

16

JAPANESE STYLE SAUSAGES

Served with Pickled Cabbage

WAGYU CHUCK EYE 22

LAMB LOIN 18

BUFFALO CHICKEN KARA AGE

Sweet & Spicy Aioli & Guacamole Sauce

14

ROASTED CHICKEN WITH MISO SESAME GLAZE

Spinach Noodles, Bell Peppers, Teriyaki

24

SAUTÉED KOBE BEEF BROWN RICE

Gobo Root, Carrot

16

WAGYU BEEF GYOZA DUMPLING

Napa Cabbage, Japanese Leek, Asian Sauce

15

KOBE MEATBALLS

Red & Green Peppers, Onions, Potato, Miso Sesame Sauce

16

GYU KAKUNI

12 hour Sake Braised Short Ribs, Wild Mushrooms,
& Creamy Mashed Potatoes

29

CHICKEN WINGS YUZU KOSYO

Spicy Aioli

8

FREE RANGE YAKITORI CHICKEN SKEWERS

Sweet Teriyaki

9

COLORADO BABY LAMB CHOP

per Chop

14

SUKIYAKI

Traditional Method of Cooking Thinly Sliced Beef which is slowly
simmered using an iron pot in a mixture
of Soy Sauce, Sugar, and Sweet Mirin

36

SHABU SHABU

Translates as "Swish Swish" in English - Thinly Sliced Beef is
submerged in a shallow pan of Hot Broth called Dashi
& "Swished" back and forth several times.

served w/Ponzu & Sesame-Miso Dipping Sauce

36

TEMPURA

Served With Spicy Teriyaki Aioli Sauce, Sweet Ponzu Sauce

OCEAN - WITH VEGETABLE TEMPURA

Tuna, Salmon, White Fish & Vegetables

24

EARTH - VEGETABLE TEMPURA

Organic Vegetables

22

DINNER