

LUNCH

TUESDAY - FRIDAY: 12 - 2:30PM

SUSHI ENTREES 🍣

CHIRASHI 16.00
assortment of sashimi served on a bed of seasoned rice

SASHIMI 16.00
10 slices of sashimi, salmon carpaccio, and a UFO roll

SUSHI 16.00
7 pieces of nigiri sushi and a california roll

ENTREES

NEGIMAKI
your choice of grilled beef or chicken, rolled with scallions, topped with our classic teriyaki sauce
BEEF 17.00 | CHICKEN 16.00

SHOGAYAKI
stir-fried julienned vegetables with your choice of beef, chicken or pork, topped with a savory ginger sauce
BEEF 16.00 | CHICKEN 15.00 | PORK 15.00

TERIYAKI
your choice of beef or chicken, seasonal vegetables, topped with our classic teriyaki sauce, served sizzling on a cast iron plate
BEEF 17.00 🍣 | CHICKEN 15.00 | SALMON 15.00

KATSU
panko crusted chicken or pork, served with a selection of seasonal vegetables topped with a savory-sweet mustard-barbecue sauce
CHICKEN 15.00 | PORK 15.00

TEMPURA
lightly battered, served with tempura sauce and grated daikon
VEG W/ SHRIMP 14.00 | VEG W/ CHICKEN 14.00
VEGETABLE 12.00

DONBURI (RICE BOWLS)

KATSUDON 14.00
panko-crusted pork cutlet, sauteed in egg and vegetables, topped with our classic teriyaki sauce

OYAKODON 14.00
grilled chicken, sauteed in egg and vegetables topped with our classic teriyaki sauce

NIKUDON 14.00
sauteed sliced beef with scallions and our classic teriyaki sauce

TENDON 14.00
lightly battered shrimp and vegetable tempura

UNADON 19.00
broiled eel topped with a sweet sauce

SOUPS & NOODLES

TEMPURA UDON/SOBA 13.00
your choice of udon or soba noodles served in a dashi broth, topped with shrimp tempura and scallions

NABEYAKI UDON 14.00 🍣
udon noodles, chicken, shrimp tempura, egg, kamaboko, and vegetables, served in a hondashi broth

TONKOTSU RAMEN 13.00
thin ramen noodles in a rich tonkotsu pork broth, topped with sliced cha-su pork, japanese fish cake, and scallions

A LA CARTE

SUSHI/SASHIMI 🍣

CRABSTICK 3.00

EEL 3.25

FLUKE 3.25

IKURA/SALMON ROE 4.25

OCTOPUS 3.75

SALMON/SPICY SALMON 3.25

SCALLOP/SPICY SCALLOP 4.25

SHRIMP 3.00

SMOKED SALMON 3.25

SPANISH MACKEREL 3.25

SQUID 3.00

STRIPED BASS 3.25

SUPER WHITE TUNA 3.00

SURF CLAM 3.00

SWEET SHRIMP 4.25

TOBIKO/FLYING FISH ROE 3.00

OTORO/BLUEFIN TUNA BELLY 9.25

TUNA/SPICY TUNA 3.25

UNI 6.25

WHITE TUNA 3.00

YELLOWTAIL/SPICY YELLOWTAIL 3.25

DESSERTS

ICE CREAM 5.00
your choice of green tea, ginger, or red bean ice cream

MOCHI ICE CREAM 6.00
ice-cream filled mochi

BANANA TEMPURA 8.00
bananas prepared tempura style, topped with chocolate syrup and your choice of ice cream

FRIED CHEESECAKE 6.00
tempura battered new york style cheesecake topped with chocolate syrup

FRIED ICE CREAM 6.00
a sweet potato shell filled with your choice of ice cream prepared tempura style, topped with chocolate syrup

PINEAPPLE 4.50
sliced, succulent pineapple

SPECIALS

KOTOBUKI RECOMMENDED
SERVED ALL-DAY

APPETIZERS 🍣

K-MAC SLIDERS 10.00
chopped tuna, rice, tempura flakes, scallion "patties", topped with avocado, romaine, & spicy mayo in a rice cracker "bun"

SPICY TUNA PIZZA 11.00
a crunchy rice & nori crust topped w/ layers of spicy tuna, shredded crab salad, tobiko, soy-mayo, and scallions

TACOS JAPONESES! 11.00
chopped salmon/yellowtail, romaine hearts, mixed w/ smoked chipotle mayo in a crispy corn tortilla

THE VIADUCT 11.00
rolled pepper tuna or seared salmon, with crab or lobster salad, cucumber, topped with our special yuzu-jalapeño chili sauce

SPICY TUNA SANDWICH 11.00
layers of chopped tuna, crab salad, avocado and spicy mayo sandwiched between a rice & soy-nori "bread"

CRISPY RICE & SPICY TUNA 9.50
bite sized crispy rice topped with spicy tuna and jalapeño

ROCK SHRIMP 10.50
tempura style popcorn shrimp, savory, sweet, spicy, citrusy, all in one bite

SIGNATURE ROLLS 🍣

BEACH MONSTER 16.00
spicy scallop, eel, burdock, and scallions, topped with torched-seared white tuna

CARNIVAL 13.00
tuna, jalapeño, scallions, and tempura flakes, topped with salmon and red-tomato salsa

CATERPILLAR REMIX 15.00
eel, shrimp, tuna, tempura flakes, topped with avocado, tobiko, spicy mayo and our sweet sauce concoction.

CINDERELLA 14.00
spicy tuna, asparagus, avocado w/ fluke, scallions, tobiko on top

COQUETTE 13.00
shrimp, super white tuna, crab salad, tobiko, asparagus, tempura flake, spicy mayo roll wrapped w/ soy-nori, topped with avocado

DAISY DUKES 13.00
yellowtail, avocado, and scallions, topped with crab salad, white tuna, tobiko, tempura flakes and spicy mayo

GOLD COAST 15.00
shrimp tempura, avocado, tobiko, cucumber, w/ lobster salad

GRINCH 13.00
spicy tuna, yellowtail, tempura flakes, and scallions, topped with avocado and cayenne pepper

H 14.00
spicy eel, tuna, and tempura flakes, topped with torch-seared salmon and jalapeños

HOLE-IN-ONE 17.00
shrimp tempura, avocado, tobiko, and mayo, topped with lightly seared scallop and a sweet sauce drizzle

HOLY TUNA! 13.00
crab salad, scallions, and tempura flakes, topped with avocado and tuna

J-POP 12.00
avocado, kampyo, tempura flakes, topped w/ crab salad & tuna

MARDI GRAS GONE WILD 15.00
chopped tuna, tempura flakes, scallions, spicy mayo, and avocado, topped with asparagus and torch-seared cajun salmon

PINK LADY 11.00
a riceless roll with salmon, shrimp, crab salad, and daikon, topped with red-tomato salsa

PUFF THE MAGIC DRAGON 15.00
a kotobuki favorite! salmon, asparagus, cucumber, jalapeño, tempura flake roll topped with lobster & seaweed salad

RAINBOW BRIGHT 17.00
spicy toro topped with avocado, salmon, yellowtail and tobiko

SPICY GIRL 13.00
spicy salmon, spicy yellowtail, avocado, topped with spicy tuna and tempura flakes

KOTOBUKI

HAUPPAUGE • BABYLON • ROSLYN • NYC



LUNCH

TUE - FRI 12:00 - 2:30PM

DINNER

TUE - THU 5:30 - 10:00PM

FRIDAY 5:30 - 10:30PM

SATURDAY 5:00 - 10:30PM

SUNDAY 5:00 - 9:30PM

86 DEER PARK AVE
BABYLON, NY 11702
631-321-8387

KOTOBUKIRESTAURANTS.COM
DELIVERY AVAILABLE

SOUPS

MISO 3.00

white miso, tofu, seaweed, scallions

CLEAR 3.00

dashi broth, mushrooms, lemon zest, scallions

ASARI 7.50

white miso, manila clams, vegetables

TOFU 7.00

white miso, tofu, vegetables

SOBA 7.50

dashi broth, soba noodles, vegetables

TOFU & SOBA 8.00

white miso, soba noodles, tofu, vegetables

SALADS

GREEN

combination of romaine and iceberg with house ginger dressing

SMALL 3.50 **LARGE** 6.25

SOBA 6.50

romaine, iceberg, soba noodles with a creamy ginger dressing

TOFU 6.50

romaine, iceberg, tofu, with a savory mustard-ginger dressing

OTOSHI 6.00

potato starch noodles, soy, hot pepper, sesame

CRAB SALAD 9.00

julienned crabstick, tobiko, cucumber, mayo

CRAB WASABI 9.00

julienned crabstick, cucumber with wasabi-rice vinegar dressing

HIYASHI WAKAME 10.00 🍴

3 varieties of seaweed, cucumber, crispy salmon skin, ikura, rice vinegar dressing

OSHINKO 6.50

assorted pickles, including cucumber, radish, squash and burdock

SASHIMI SALAD 15.00 🍴

salmon, tuna, yellowtail, shrimp, squid, chopped romaine hearts, shredded daikon, red onions, topped with a spicy ginger dressing

SEAWEED SALAD 8.50

3 varieties of seaweed in a rice vinegar dressing

SQUID SALAD 13.50

thinly sliced grilled squid, avocado, cucumber, with a spicy mayo dressing

TUNA SALAD 10.50 🍴

tuna sashimi, chopped romaine, cucumber, red onions, tempura flakes, topped with a spicy ginger dressing

TUNA & AVOCADO SALAD 10.50 🍴

tuna sashimi, avocado, cucumber, with a spicy mayo dressing

SALMON & AVOCADO SALAD 10.50 🍴

salmon sashimi, avocado, cucumber, with a spicy mayo dressing

APPETIZERS

AGE TOFU 7.00

fried tofu, dashi, grated daikon, scallions

CARPACCIO 🍴

pan-seared, sliced, peppery, cajun filets, with wasabi mayo sauce

SALMON 10.50 **TUNA** 10.50

CHILEAN SEA BASS 15.50

miso-marinated, broiled until golden crusted and flaky

DUMPLINGS

choose between steamed/seared/fried, topped with spicy rice vinegar soy sauce

GYOZA (Pork) 7.50 | **SHUMAI** (Shrimp) 7.50

WASABI SHUMAI (Pork and Wasabi) 7.50

EDAMAME 6.00

steamed soy beans with a dash of salt

HAMACHI KAMA

yellowtail collar, served three ways

BROILED 11.00 | **BATTERED FRIED** 11.00 | **BRAISED** 11.00

NEGIMAKI

grilled beef/chicken, rolled with scallions, topped with teriyaki sauce

BEEF 10.00 **CHICKEN** 9.00

SAUTEED SEAFOOD

sauteed seafood w/garlic butter sauce

ASARI MANILA CLAMS 9.50 | **SHRIMP** 10.50 | **OYSTERS** 10.50

SQUID 13.50 | **SCALLOPS** 12.50 | **SOFT SHELL CRAB** 13.00

SHRIMP GO! GO! 13.00

lightly fried asparagus roll wrapped with butterflied shrimp, topped with garlic-butter sauce

SKEWERS

grilled skewers w/ teriyaki sauce

KUSHIYAKI (Chicken,Shrimp,Scallops) 10.00 | **YAKITORI** (Chicken) 9.00

GRILLED SQUID 13.50

grilled, marinated squid with sweet soy sauce

IKA MARU 13.50

simmered squid with sweet soy sauce

SPICY CALAMARI 13.50

sauteed squid, scallions, piquant soy sauce, served sizzling

TEMPURA

lightly battered, served with tempura sauce & grated daikon

CHICKEN & VEG 9.00 | **SHRIMP & VEG** 10.00

VEGETABLE 8.00

TATSUTAGE 9.00

battered fried popcorn chicken

TERIYAKI

grilled with our classic teriyaki sauce

BEEF 12.00 🍴 | **CHICKEN** 9.00

VEGETABLES

steamed/sauteed vegetables

SHIITAKE & ASPARAGUS 9.00 | **MIXED VEGETABLES** 8.00

SUSHI BAR AVANT-GARDES

SASHIMI 10.00 🍴

8 pieces of sashimi

SUSHI 10.00 🍴

4 pieces of nigiri sushi

BEEF TATAKI 12.50 🍴

flame-seared, thinly sliced beef, with garlic sauce

CRUDO 🍴

thinly sliced fish, red onions, rice vinegar, olive oil, freshly

milled sea salt and black pepper

SALMON 11.00 | **SPANISH MACKEREL** 11.00 | **WHITE TUNA** 11.00

FLUKED 🍴

thinly sliced fluke & scallions

OKINAWAN (Sweet Chili Sauce & Cayenne) 13.50

USUZURUKI (Ponzu Sauce & Piquant Grated Daikon) 13.50

K-2 17.00 🍴

battered-fried soft shell crab topped with jullienne crabstick with

a side of tuna & avocado salad

NUTA 🍴

sashimi made with miso-mustard sauce

OMAKASE 10.50 | **TUNA** 11.00 | **GRILLED TORO** 13.00

SUNOMONO

sashimi made with cucumber and rice vinegar sauce

OMAKASE 10.00 🍴 | **TAKOSU** (Octopus) 14.00

TARTAR 🍴

chopped fish, red onions, tobiko, olive oil, sea salt, rice crackers

SALMON 11.00 | **TUNA** 11.00

RAINBOW (Salmon,Tuna,Yellowtail) 11.00

TATAKI 🍴

flame seared, thinly sliced fish, red onions, garlic sauce

TUNA 11.00 | **SPANISH MACKEREL** 11.00 | **WHITE TUNA** 11.00

TORO PON 15.50 🍴

flame-seared bluefin tuna belly over seaweed salad with ponzu garlic sauce

YELLOWTAIL JALEPEÑO 16.00 🍴

thinly slices yellowtail, jalapeños, red onions, yuzu sauce

SUSHI BAR ENTREES 🍴

CHIRASHI 25.00

assorted, thinly sliced fish on a bed of sushi rice

TEKKADON 27.00

thinly sliced tuna on a bed of sushi rice

HAND ROLL SPECIAL 24.00

5 rolls, california, eel, salmon, tuna, yellowtail

SASHIMI 24.00

12 sashimi, salmon carpaccio, u.f.o. roll

SASHIMI DELUXE 26.00

18 sashimi, salmon carpaccio, u.f.o. roll

SUSHI 24.00

9 nigiri & california roll

SUSHI DELUXE 26.00

10 nigiri & california roll

SUSHI & SASHIMI COMBO 27.00

4 nigiri, 8 sashimi, salmon carpaccio, california, u.f.o. roll

SUSHI & SASHIMI SPECIAL FOR 1 36.00

SUSHI & SASHIMI SPECIAL FOR 2 72.00

SUSHI & SASHIMI SPECIAL FOR 3 108.00

ENTREES

CARPACCIO 🍴

pan-seared, sliced, peppery, cajun filets, wasabi mayo sauce

SALMON 24.00 | **TUNA** 24.00

CHILEAN SEA BASS 31.00

broiled, flaky, miso-marinated filet, served with hearty vegetables

NEGIMAKI

grilled beef/chicken, rolled with scallions, topped with teriyaki sauce,

served sizzling with hearty vegetables

BEEF 24.00 | **CHICKEN** 23.00

SKEWERS

grilled skewers w/ teriyaki sauce, served sizzling w/ hearty vegetables

KUSHIYAKI (Chicken, Shrimp, Scallops) 22.00

YAKITORI (Chicken) 21.00

KOTOBUKI STEAK 27.00 🍴

soy & sake marinated shell steak, served sizzling

with seasonal vegetables

TOFU STEAK 16.00

flour-dusted tofu steak, pan-fried until golden brown,

finished with a zesty white mushroom teriyaki sauce

TUNA STEAK 22.00 🍴

grilled tuna steak finished with our classic teriyaki sauce

TERIYAKI

made with our classic teriyaki sauce, served on sizzling cast iron

with seasonal vegetables

BEEF 25.00 🍴 | **CHICKEN** 22.00 | **SALMON** 22.00

SEAFOOD (Lobster Tail, Shrimp) 28.00 | **SHRIMP** 23.00

KABAYAKI

stir-fried vegetables & teriyaki sauce, served sizzling

BEEF 23.00 | **CHICKEN** 22.00

SHOGAYAKI

stir-fried julienned vegetables & ginger sauce, served sizzling

BEEF 23.00 | **CHICKEN** 22.00 | **PORK** 22.00

KATSU

panko-crusted, seasonal vegetables, with mustard barbecue sauce

CHICKEN 22.00 | **PORK** 22.00

TEMPURA

lightly battered, served with tempura sauce & grated daikon

VEG w/ CHICKEN 22.00 | **VEG w/ LOBSTER** 28.00

VEG w/ SHRIMP 22.00 | **VEG w/ TILEFISH & SHRIMP** 22.00

VEGETABLE TEMPURA 17.00

SOUPS AND NOODLES

YAKI UDON

stir-fried noodles, vegetables, teriyaki sauce, aonori garnish

BEEF 20.00 | **CHICKEN** 20.00 | **SHRIMP** 20.00 | **VEGETARIAN** 15.00

ZARU UDON/SOBA 15.00

chilled wheat/buckwheat noodles, shrimp tempura, served on ice with wasabi, grated daikon & hondashi sauce

TEMPURA UDON/SOBA 15.00

dashi broth, wheat/buckwheat noodles,

shrimp tempura, scallion

NABEYAKI UDON 17.00 🍴

dashi broth, wheat noodles, chicken,

shrimp tempura, egg, fish cake, vegetables

SUKIYAKI

dashi broth, wheat noodles, thickly sliced meat, tofu, vegetables

BEEF 25.00 | **CHICKEN** 23.00

YOSENABE 26.00

dashi broth, wheat noodles, asari clams, salmon, scallops,

shrimp, fish cake, vegetables

TONKOTSU RAMEN 17.00

thin ramen noodles in a rich tonkotsu pork broth, topped with sliced cha-su pork, japanese fish cake, and scallions

BENTO SETS

BENTO

a bento box set with california roll, pork gyoza, shrimp tempura

and your choice of teriyaki dish

BEEF 26.00 | **CHICKEN** 26.00 | **BEEF NEGIMAKI** 26.00

SALMON 26.00

Several dishes on our menu may contain sesame seeds. Here at KOTOBUKI, we take pride in ensuring the highest level of customer service. Please let us know of any food allergies you may have concerns about while ordering.

🍴 Menu items may consist of meat, fish, or shellfish that are raw or not cooked to temperatures which destroy all harmful bacteria and/or viruses. Consuming raw or undercooked meats, fish, or shellfish may increase your risk of food-borne illness, especially if you have certain medical conditions.

CLASSIC ROLLS

(ALL ROLLS CAN BE MADE PLAIN OR SPICY)

CALIFORNIA 6.25

crabstick and avocado

ALASKAN 6.50 🍴

salmon, crabstick, avocado

FIRE ISLAND 7.00 🍴

yellowtail, crabstick, avocado

SUPER WHITE TUNA 6.25 🍴

SHRIMP 6.25

TORO/TUNA BELLY 12.75 🍴

SALMON 6.25 🍴

SCALLOP 7.75 🍴

KAMPYO/SQUASH 6.50

CRUNCHY 🍴

your choice of fish with tempura flakes

SALMON 6.25 | **TUNA** 6.25 | **YELLOWTAIL** 6.75

1/2 FUTOMAKI 8.75 🍴

crabstick, shrimp, tamago, kampyo, avocado, tobiko

BABYLON 🍴

tempura flakes & spicy mayo, number 7 & 8 w/ asparagus and romaine,

number 9 w/ avocado and scallions

#1 YELLOWTAIL 7.75