

Business Hours
 Mon-Thurs 11:30-2:30
 5:00-9:30
 Fri-Sat 11:30-2:30
 5:00-10:00
 Sun 12:00-3:00
 4:30-8:30

9870 Hibert St., Suite-D13
 San Diego, CA 92131
 (858) 566-3388
 www.kappa-sd.com



Ocean

Oyster Shooter	<i>Hama Hama oyster with momiji oroshi, ponzu and green onions</i>	3
Chipotle Baked Mussels	<i>Four New Zealand green lip mussels baked with our chipotle dynamite sauce, finished with a sweet soy and baby cilantro</i>	8
Crispy Calamari	<i>Rings and tentacles seasoned with our own spice blend, fried crispy and served with a chipotle aioli</i>	8
Creamy Mermaids	<i>Four jumbo shrimp and cream cheese spring rolls served with a sweet chili sauce</i>	8
Soft Shell Crab	<i>Soft shell crab flash fried, served with ponzu and mixed greens</i>	12
Hamachi Kama	<i>"The best part" grilled yellowtail collar with ponzu</i>	11
Salmon Kama	<i>Grilled salmon collar with ponzu</i>	8
Saba Shioyaki	<i>Grilled mackerel with grated daikon and ponzu</i>	8.5
Grilled Salmon	<i>Fresh salmon grilled and served with teriyaki sauce or ponzu</i>	14
Popcorn Shrimp	<i>Crispy fried shrimp lightly tossed in a kochujang cream sauce</i>	10
Spicy Tuna w/ Crispy Rice	<i>Four pieces of crispy sushi rice topped with spicy tuna, thinly sliced jalapeño and a sweet soy</i>	8.5
Mixed Tempura	<i>Three pieces of shrimp tempura and four pieces of vegetable tempura</i>	9
Blackened Ahi Tacos	<i>Cajun spiced tuna with housemade guacamole stuffed in four crispy wonton shells</i>	9

Garden

Edamame	<i>Steamed soybeans with Japanese sea salt</i>	3
Spicy Garlic Edamame	<i>Soybeans quickly sautéed with a sweet and spicy garlic soy</i>	4
Crispy Jalapeño Tofu	<i>Tempura fried tofu tossed with a seasoned Japanese sea salt and pan fried jalapeño slices</i>	5.5
Agedashi Tofu	<i>Flash fried tofu in a light soy broth</i>	5
French Green Bean "Fries"	<i>French green beans tempura fried and lightly seasoned, served with a garlic truffle aioli</i>	6
Shishito Pepper	<i>Sautéed Japanese peppers with garlic, ponzu and bonito flakes</i>	6
Mixed Vegetables Tempura	<i>Eight pieces of mixed vegetable tempura fried</i>	8
Tempura Avocado	<i>Tempura fried and served with a chipotle aioli</i>	5

Farm

Pork Gyoza	<i>Pan fried pork dumpling served with ponzu</i>	6.5
Ribeye Steak Teriyaki	<i>Grilled ribeye steak with teriyaki sauce</i>	15
Chicken Teriyaki	<i>Grilled boneless, skinless chicken breast with teriyaki sauce</i>	8.5
Chicken Kara-age	<i>Bite sized Japanese style marinated fried chicken</i>	6
Sriracha Chicken Wings	<i>Crispy chicken wings tossed with our spicy Sriracha wing sauce</i>	8
Tempura Bacon	<i>Applewood smoked bacon tempura fried and served with a black pepper sweet soy</i>	5.5

Soups and Salad

Kappa House Salad	<i>Mixed greens tossed in an orange ginger dressing and topped with crispy fried leeks</i>	6
Sashimi Salad	<i>Chef's choice of sashimi tossed with mixed greens and our orange ginger dressing</i>	16
Cucumber Salad	<i>Cucumber slices marinated in a sweet rice wine vinaigrette with sesame seeds</i>	3.5
Chuka Salad	<i>Sesame flavored seaweed salad</i>	4.5
Seafood Sunomono	<i>Octopus, shrimp and halibut with cucumber salad</i>	9.5
Miso Soup	<i>Soybean and fish broth with tofu, wakame seaweed and green onions</i>	2
Asari Miso Soup	<i>Cooked Manila clams in a miso broth</i>	6.5
Tempura Udon Soup	<i>Japanese thick noodle soup with two pieces of shrimp tempura and four pieces of vegetable tempura</i>	10.5
Seafood Udon Soup	<i>Japanese thick noodle soup topped with a medley of sautéed seafood and vegetables</i>	10.5

Bento Boxes

All Bento boxes come with miso soup, rice, mixed greens and four pieces of vegetable tempura

Chicken Teriyaki	<i>Boneless, skinless chicken breast with teriyaki sauce</i>	14
Ribeye Steak Teriyaki	<i>Grilled ribeye steak with teriyaki sauce</i>	21
Chicken Katsu	<i>Panko fried chicken breast with a sweet katsu sauce</i>	14
Grilled Salmon	<i>Fresh salmon grilled and served with teriyaki sauce or ponzu</i>	18
Saba Shioyaki	<i>Grilled mackerel with grated daikon and ponzu</i>	14
Sushi Bento (no steamed rice)	<i>Kalifornia roll with tuna, yellowtail, salmon, albacore, tamago, shrimp and eel sushi</i>	24

Rice and Noodles

Yakisoba	<i>Japanese stir-fried noodles and vegetables with your choice of tofu / chicken / shrimp / beef</i>	10 / 11 / 12 / 13
Fried Rice	<i>Pan fried rice and vegetables with your choice of tofu / chicken / shrimp / beef</i>	10 / 11 / 12 / 13
Steamed Rice		2
Sushi Rice		2
Brown Rice		2.5

Nigiri Sushi and Sashimi

	Sushi 2 pcs	Sashimi 3 pcs		Sushi 2 pcs
Tuna/Maguro	6	8.5	Spicy Scallop/Spicy Scallop	6
Fatty Tuna/Toro	11	15	Shrimp/Ebi	4.5
Seared Albacore/Bincho Maguro	5.5	8	Freshwater Eel/Unagi	5.5
Yellowtail/Hamachi	6	8.5	Sea Eel/Anago	5.5
Yellowtail Belly/Hamachi no Harami	6.5	9	Salmon Roe/Ikura	7
Salmon/Sake	5	7	Smelt Roe/Masago	4.5
Salmon Belly/Sake no Harami	5.5	8	Wasabi Flavored Flying Fish Roe /Wasabi Tobiko	6
NZ King Salmon/NZ King Salmon	6.5	9	Sea Urchin/Uni	9
Smoked Salmon/Sake Kunsei	5.5	8	Japanese Sweet Omelet/Tamago	3
Halibut/Hirame	6	8.5	Sweet Tofu Pocket/Inari	3
Mackerel/Saba	4.5	6.5	Add Quail Egg (1pc)/Uzura	0.5
Sea Scallop/Hotate	6	8.5		
Octopus/Tako	5.5	8		
Squid /Ika	5	7		

Any. Kine Sashimi

Chef's mix sashimi

Manini (10 pcs)	24
Mixed Plate (20 pcs)	48
Bambucha (35 pcs)	80

Kappa Style Sashimi

Peppered Ahi	<i>Pepper seared ahi and avocado, topped with thinly sliced sweet onions and a garlic ponzu sauce</i>	16
Yellowtail Jalapeño w/ White Yuzu Soy	<i>Japanese yellowtail with slices of lemon and jalapeños, finished with a white yuzu soy and baby cilantro</i>	16
Yuzu Salmon	<i>Fresh salmon sashimi with a yuzu vinaigrette and shiso</i>	14
Blackened Albacore Tataki	<i>Blackened albacore pan seared and served in a warm chili garlic ponzu broth</i>	14
Halibut Usuzukuri	<i>Thinly sliced halibut sashimi with a bainiku ponzu and shiso</i>	14
Ahi Poke (Po- Kay)	<i>A Hawaiian style tuna dish with bite sized pieces of ahi marinated in our special sauce, tossed with sweet white onion and sesame seeds</i>	16

Popular Rolls and Hand Rolls

		Cut rolls/Hand rolls
Kalifornia Roll	<i>Krab mix, cucumber and avocado</i>	5.5/3.5
Blue Cali	<i>Sweet blue crab, cucumber and avocado</i>	9.5/6.5
Lobster Cali	<i>Cooked Maine lobster, cucumber and avocado</i>	12/8
Tekka	<i>Tuna roll</i>	6.5/6.5
Spicy Tuna	<i>Spicy tuna, cucumber and avocado</i>	9.5/6.5
Spicy Yellowtail	<i>Spicy yellowtail, cucumber and avocado</i>	9.5/6.5
Spicy Salmon	<i>Spicy salmon, avocado and cucumber</i>	9.5/7/6.5
Spicy Scallop	<i>Spicy scallop, cucumber, avocado and sprouts</i>	10/7
Salmon Skin	<i>Crispy salmon skin, cucumber, sprouts, yamagobo and bonito flakes</i>	7.5/5
Philly Roll	<i>Smoked salmon, cream cheese and avocado</i>	9.5/6.5
Eel Roll	<i>Eel, cucumber and avocado</i>	9.5/6.5
Shrimp Tempura Roll	<i>Shrimp tempura, cucumber, avocado and sprouts, served with spicy chili aioli and sweet soy</i>	10/5
Grilled Shrimp Roll	<i>Jumbo Cajun grilled shrimp, cucumber, avocado and asparagus, served with a lemon lime aioli</i>	11/6
Spyder Roll	<i>Flash fried soft shell crab, cucumber, avocado and sprouts, served with a lemon lime aioli</i>	13/8

Kappa House Rolls

B.L.T.	<i>Crispy bacon, lobster and avocado roll topped with slices of fresh tuna</i>	16
Sancho	<i>Grilled jumbo shrimp, blue crab and avocado roll topped with Cajun seared albacore and served with a warm jalapeño garlic ponzu dipping sauce</i>	15
Surf & Turf	<i>Lobster, asparagus tempura and avocado roll topped with seared Kobe beef, garlic chips and ponzu</i>	16
Fire Cracker	<i>Spicy scallop, grilled shrimp and avocado roll topped with a layer of tuna and a sweet and spicy chili sauce</i>	16
Tasmanian Deyil	<i>Spicy tuna and asparagus roll topped with a layer of NZ king salmon, sweet onions and a spicy garlic ponzu</i>	15
Crunchy Roll	<i>Shrimp tempura, cucumber and avocado rolled in crunchy tempura flakes and a sweet soy</i>	10
Chronic	<i>Shrimp tempura, cucumber and avocado roll topped with spicy tuna, sweet soy and crunchy tempura flakes</i>	13
Green Mile	<i>Spicy tuna, grilled shrimp and avocado roll topped with yellowtail, lime and baby cilantro</i>	15.5
"Green Eggs & Spam"	<i>100% pure Spam rolled with tamago and avocado, topped with wasabi tobiko and teriyaki sauce</i>	7.5
Albacore Special	<i>Shrimp tempura, cucumber and avocado roll topped with seared albacore and a spicy garlic ponzu</i>	13
Lemon Roll	<i>Blue crab, avocado and cucumber roll topped with fresh salmon, a thin layer of lemon and ponzu</i>	14.5
El Diablo	<i>Spicy blue crab and cucumber roll topped with pepper seared ahi and a spicy garlic ponzu</i>	14.5
Caterpillar	<i>Eel and cucumber topped with lots of avocado and eel sauce</i>	11
Dragon Roll	<i>Shrimp Tempura, cucumber and avocado roll topped with eel, avocado and eel sauce</i>	14.5
Rainbow	<i>Kalifornia roll topped with tuna, yellowtail, salmon, halibut and avocado</i>	14.5
Kitchen Sink	<i>Krab, avocado and cream cheese roll topped with fresh salmon, tempura fried and finished with spicy chili aioli, a sweet soy and smoky bonito flakes</i>	12.5
"K" Roll	<i>Spicy tuna, avocado and shrimp tempura roll topped with yellowtail and a spicy garlic ponzu</i>	14.5

Kappa Riceless Rolls

Kappa Monster	<i>Tuna, salmon, shrimp and spicy tuna rolled in a cucumber and served with a citrus chili sauce</i>	16
Protein Roll	<i>Spicy tuna, blue crab and avocado rolled with soy paper and topped with yellowtail and salmon</i>	16
Stay Puff	<i>Spicy tuna, shrimp, halibut and avocado roll topped and baked with spicy scallops and a garlic dynamite sauce; finished with a sweet soy</i>	16

Vegetarian Rolls

Rabbit Food	<i>Cucumbers, avocado, sprouts, asparagus and yamagobo roll served with a creamy sesame dipping sauce</i>	8
Baby Cone Head	<i>Tempura fried Japanese eggplant roll with cucumbers and avocado, served with a sweet and spicy ponzu</i>	8
Veggie Cheese	<i>Asparagus tempura, cream cheese and cucumber topped with avocado, crunchy tempura flakes and a sweet soy</i>	9
Mr. Potato Head	<i>Tempura fried Okinawa sweet potato, cream cheese and avocado topped with inari tofu and a sweet soy</i>	9
Kappa	<i>Cucumber roll</i>	3.5
Ume Shiso	<i>Pickled plum with Japanese mint leaf</i>	3.5
Natto	<i>Aged Japanese soybeans</i>	3.5
Avocado Roll	<i>Avocado roll</i>	3.5

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Mackerel/Saba	4.5	6.5	Add Quail Egg (1pc)/Uzura	0.5
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