

# About us

## Las Vegas Sushi, West Michigan Hospitality

Welcome to Kawa Sushi, where the bright lights and bold flavors of Vegas meet the warm, laid-back charm of West Michigan. We believe sushi should be an experience—creative rolls, fiery sauces, and inventive flavor combinations that surprise and delight your palate. Yet no matter how adventurous the bite, you'll always feel right at home in our cozy dining room or when you pick up your takeout order.

Our founder trained under a master whose roots go back to the first Japanese sushi restaurant in Las Vegas. Every cut, every plate, every roll carries the legacy of that original Vegas sushi culture—bold, creative, and full of heart.

Kawa Sushi brings the best of both worlds: the energy and innovation of Las Vegas, paired with genuine Midwestern hospitality. Pull up a seat, relax, and let us treat you like family—because here, you're not just a guest, you're part of our story.

# Cocktail

Gold Margarita.....10.00	Moscow Mule.....12.00
Reposado Tequila, Triple Sec, Lime juice	Vodka, Ginger, Lemon and Lime juice
Hibiscus Paloma.....10.00	Lavender Palmer.....12.00
Reposado Tequila, Hibiscus, Grapefruit, Lime juice	Vodka, Lavender Tea, Lemon Juice
Sangria 7.6%.....9.00	Better Daze.....12.00
Sierra Rose • Blend of red wine and fruit juices	Longroad Gin, Elderflower Liqueur, Grapefruit
Whiskey Highball.....12.00	Chu-Hai (shōchū highball).....12.00
Toki whiskey, club soda, genmaicha syrup, lemon	Barley shōchū, club soda, genmaicha syrup, lemon
	Honeycrisp Cider 5.0%.....9.00
	Vandernill. • Refreshing and smooth hard cider

# Japanese Spirits

2 oz | btl

Hibiki Japanese Harmony 750ml.....15.00   150.00
With solid fruity tones in the nose and some richer baking spices with hint of Mizunara (Japanese oak)
Ao Suntory World Whisky 700ml.....10.00   95.00
Vanilla and pineapple-like fruitiness on top, a creamy sweetness and depth with a lingering woody aroma
Toki Japanese Whisky 750ml.....5.50   68.00
Clear gold spirit with green apple, herbs, and honey. Crisp, smooth finish with vanilla, pepper, and ginger
Nikka Coffey Grain Whisky 750ml.....10.00   105.00
Rare single grain from Nikka's Coffey still, gold winner in 2019 & 2020
Ichiko Silhouette Shōchū 750ml.....4.00   35.00
barley shochu. lemony with hints of other fruits, flowers, mint, thyme, and almond
Ichiko Shōchū Saiten 750ml.....5.00   75.00
100% barley shochu with notes of melon, grape, citrus, soy, pepper, and barley
Gokoo Mugi Shōchū 750ml.....8.00   80.00
Distilled from barley and stored in oak barrels for 3 years before release
Satsuma Mura Imo Shōchū 750ml.....4.00   52.00
Sweet potato shōchū. Full bodied that is sweet, and sharp
Jinro Chamisul Original Soju 375ml.....   13.00
First pure & clean soju filtered four times w/ charcoals made from bamboo in Korea

# Beer

Sapporo 4.9%.....6.00	Asahi Super Dry 5.2%.....6.00
Sapporo • Lager - #1 Asian beer brand in America	Asahi • Lager - Original super dry beer from Japan
Kirin Ichiban 4.9%.....6.00	Modelo Especial 4%.....6.00
Kirin Brewery • Lager 100% malt beer first-press method	American-Style Lager
Lagunitas IPA 6.2%.....7.00	Citra Pale Ale 5.75%.....7.00
Lagunitas Brewing Company • Legendary Indian pale	Odd Side Ales • Pale Ale - American
Two Hearted 7%.....7.00	3NEIPA 6%.....7.00
Bell's Brewery • American IPA	Third Nature Brewing. • IPA - New England / Hazy
Athletic Nonalcoholic Beer.....7.00	Oberon Eclipse Winter Ale 6.3%.....7.00
Choose: Hazy IPA / Golden	Bell's Brewery • American Wheat Ale
Sake Bomb with any beer.....add 2.00	

# Sake

6 oz | 10 oz | btl

House Sake Hot/Cold.....8.00   12.00	
Junmai. Earthy, Full body, Dry	
Dassai "45" Junmai Daiginjo 750ml.....15.00   24.00   60.00	
Rice polished down to 45% . delivers fruit aromatics and delicate sweetness	
Shimizu No Mai Akita "Pure Dawn" Junmai Ginjo 720ml.....15.00   24.00   60.00	
Fresh, well-structured, subtle notes of pear and Fuji apple, creamy mouthfeel, finishes soft-sweet to dry	
Kubota "1000 Snowdrifts" Junmai Ginjo 720ml.....15.00   24.00   60.00	
Soft and silky semi dry with hints of vanilla	
Ryujin "Dragon God" Kakushi Genshu Ginjo 720ml.....12.00   19.00   48.00	
Full bodied and flavorful, youthful and vibrant. Fresh and fruit forward	
Jozen "Indigo" Junmai Daiginjo 300ml.....     36.00	
Elegant Daiginjo with layered notes of fruit and sweet rice. Smooth, complex, and velvety with a hint of sweetness	
Yuki No Bosha Sake Jumai Ginjo 375ml.....     30.00	
Superbly innocent sake that has baskets of ripe fruit tones including strawberries and mangos	
Ozeki Nigori 375ml.....     15.00	
Rich and sweet, Ozeki Nigori is a creamy, unfiltered sake with a crisp finish	
Hana Awaka Sparkling Sake 250ml.....     13.00	
Floral, lightly sparkling sake with sweet, juicy fruit. Choose: Sparkling Peach / Sparkling Flower / Yuzu	
Hana Flavored Sake 375ml.....     14.00	
Choose: Fuji Apple	
Hakutsuru Plum Wine 750ml.....glass/7.00 btl/ 28.00	
Semi-sweet wine with slightly tart, bright, tangy notes	

# Sparkling

glass | bottle

- Francois Montand Blanc de Blanc, Jura France 187ml..... | 11.00  
White flowers and citrus fruit give way to a creamy and smooth palate
- Francois Montand Blanc de Blanc, Jura France 750ml.....8.50 | 34.00  
White flowers and citrus fruit give way to a creamy and smooth palate
- A3 Prosecco Extra Brut, Veneto Italy DOCG.....8.50 | 34.00  
A balance of savoriness, freshness and a particularly dry finish

# White

glass | bottle

- Brassfield Estate Serenity White Blend, High Valley CA.....8.00 | 32.00  
Honeydew melon, jasmine, ripe pear, white peach, and grapefruit abound. off-dry to balanced
- Viña Nora Albarino, Rias Baixes, Galicia Spain.....10.00 | 40.00  
An aromatically complex wine with a mouth that stands out for its freshness. Creamy texture, slight salinity
- Inama Soave Classico, Veneto Italy.....8.00 | 32.00  
The nectar of a flower field with chamomile, elderflower, and iris, balanced, structured, and elegant
- Left Foot Charley, Pinot Blanc Island View Old Mission Peninsula.....9.00 | 36.00  
Lemon, white-blossom aromas with juicy, ripe lemon, peach fuzz, Michigan's oldest Pinot Blanc planting
- Marland, Chardonnay Non-Affecté Lake Michigan Shore.....9.50 | 38.00  
Full and crisp with flavors of yellow apple, bright pear and crisp lemony acidity, Medium-bodied and vibrant
- Schloss Gobelsburg Gruner Veltliner Kamptal, Austria.....8.50 | 34.00  
Like Pinot Grigio, Sauvignon Blanc and Viognier had a baby, slender, crisp, with a saline note, lemony finish
- Selbach Bernkastler Kurfürstlay Riesling Kabinett.....7.50 | 30.00  
Light-bodied, crisp, refreshing, delicate residual sugar. Attractive fruit and hints of sweetness
- Foris Vineyards Moscato, Rogue Valley OR.....7.50 | 30.00  
White peach, pear, orange blossom, and honeysuckle, Lightly fizzy and sweet yet balanced by natural acidity

# Rose

glass | bottle

- Scaia Rosato, Veneto Italy.....7.50 | 30.00  
Fresh and floral and delightfully refreshing acidity, hint of saline/mineral nuance
- Chateau d'Estoublon Roseblood Rose Cote de Provence.....12.00 | 48.00  
blend of Grenache, Syrah, Rolle in harmonious composition, Bright citrus, red fruit, fresh minerality, saline edge

# Red

glass | bottle

Darting Pinot Meunier, Pfalz Germany.....	9.50		38.00
Ripe cherry and raspberry flavors with a bright acidity, Dry, medium body, chalky tannins			
Vigneron de Buxy Cote de Chalonnaise Rouge, Burgundy.....	9.00		36.00
Dried strawberry, cherry, Medium-bodied, fine tannins, balanced			
Au Bon Climat Pinot Noir Valdiguie, Santa Barbara CA.....	11.00		44.00
Bright ruby red, with rose petal, ripe strawberries, Medium-bodied, balanced tannins, mouth-filling richness			
Guigal Cote du Rhone Rouge, France.....	8.50		34.00
Fresh red berries and spices. Rounded and smooth tannins, with a long finish, Medium to full-bodied			
Chateau du Petit Thouars Chinon, Loire Valley France.....	10.00		40.00
Vibrant fruit, honest tannins, refreshing earth-mineral interplay, Medium-bodied, balanced, well-structured			
Raul Perez Ultreia Tinto Bierzo, Spain.....	10.00		40.00
Fresh and floral on the nose, with hints of coffee and plummy fruits, Medium to full-bodied, vibrant acidity			
Howard Park Flint Rock Syrah, Frankland River Australia.....	10.00		40.00
Rose petals, violets, soft red berries, aromatic spices, Medium to full-bodied, robust yet balanced and elegant			
Bodegas Y Vinedos Valderiz Ribera del Duero Crianza.....	11.00		44.00
Appealing smoke grilled herb notes over rich dark fruits, Full-bodied, robust, elegant, structured			
Goose Ridge 1st Flight Cabernet Sauvignon, Columbia Valley WA.....	12.50		50.00
Dark fruit notes are freshened and balanced by polished tannins, rich, long finish, Medium–full-bodied			
Vik Omega Cabernet Sauvignon, Valle del Cachapoal, Chile.....	12.00		48.00
Strawberries and a hint of spice, with perfectly balanced acidity and complexity, Medium–full-bodied			
Finca Mendel Malbec, Lujan de Cuyo Argentina.....	11.00		44.00
Sweet French oak and espresso reveal black plum, raspberry, and violet, Medium-to-full-bodied			
Molo 8 Lambrusco, Emilia Romagna, Italy (served chilled).....	7.50		30.00
Black cherries and wild berries. Aromatic, fruity, and pleasantly sweet, Light to medium-bodied			

# Drinks

Root Beer 2.50

Coke 2.50

Diet Coke 2.50

Sprite 2.50

Ginger Ale 2.50

Unsweetened Ice Tea 2.50

Lemonade 2.50

**add flavor** 1.00

# Japanese Tea

choose single or sharable

Matcha Green Tea 3.00 / 5.00

Hojicha (Roasted green tea) 3.00 / 5.00

Genmaicha (green tea mixed with roasted rice) 3.00 / 5.00

# Starter

## JALAPENO YELLOWTAIL 20.00

Yellowtail carpaccio . sliced jalapenos . spicy garlic . yuzu ponzu sauce - GF

## GARLIC TUNA CARPACCIO 21.00

Bluefin Tuna . garlic mayo . garlic chips . green onion . spicy ponzu - GF

## SOY GARLIC GYOZA 9.00

Deep fried vegetable dumplings tossed in house soy garlic sauce

## TAKOYAKI 12.00

Bits of octopus and cabbage inside a crispy shell . takoyaki sauce  
kewpie mayo . itogaki . kizami nori

## CRAB RANGOONS 14.00

Deep fried crispy crab rangoons wonton dumplings served with sweet chili sauce

## KAWA POPPER 7.00

Jalapeno . cream cheese . spicy crab . eel sauce . HOT

## KOROKKE (POTATO CROQUETTE) 11.00

Mashed potato cakes that are breaded and deep-fried. With a golden  
crispy crust and creamy succulent interior  
**Choose one:** curry . pumpkin . vegetable . corn

## EDAMAME 9.00

**Add flavor:** salt . garlic +1.00 . spicy garlic +1.00 - GF

## MINI EGG ROLLS 9.00

Vegetable mini egg rolls . sweet chili sauce

## TEMPURA APP 14.00

**Choose one:** Shrimp . Green bean with house made truffle aioli  
Soft shell crab . Sample Platter +6.00

## IKAGESO KARAAGE (CALAMARI) 12.00

Fried calamari tentacles . togarashi . kewpie mayo

## SMOKED SALMON QUESO DIP 12.00

House smoked salmon . queso cheese . pita chips

“Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.”

# Soup

ORGANIC MISO SOUP 5.00

House made soup . seaweed . tofu . green onion - GF

BIRRIA RAMEN 17.00

Loaded with FLAVOR featuring tender beef and ramen noodles in a rich, spicy broth topped with onion, cilantro, corn and egg

# Salad

HOUSE SALAD

Salad with house ginger dressing FULL 9.00 HALF 6.00 - gf

SEAWEED SALAD 9.00

Green seaweed salad with amazu sauce - gf

CUCUMBER SALAD 7.00

Sliced cucumber . krab salad . wakame . sumiso sauce - gf

# Kids

KIDS MAC & CHEESE 8.00

White Mac & Cheese served with fries

KIDS CHICKEN FINGERS 8.50

Chicken fingers served with fries

KIDS FRIED RICE 8.00

Small fried rice

# Main

## CHICKEN TERIYAKI 16.00

Chicken . salad . rice . house teriyaki sauce ADD: Yum Yum \$0.50 - gf

## MISO SALMON PLATE 20.00

Miso salmon . salad . rice - gf

## BULGOGI PLATE 22.00

Thin slices of marinated rib eye served with grilled onions and kimchi on sizzling plate - gf

## CURRY RICE 13.00

Japanese chicken flavored curry . rice . potatoes . onion . carrots

ADD PROTEIN: Beef+7.00 . Chicken+5.00 . Shrimp+5.00 . Tofu+3.00 . Miso Salmon+5.00

## KAWA FRIED RICE 13.00

Stir fried rice . eggs . carrot, onion . green onions ADD: Yum Yum \$0.50 - gf

ADD PROTEIN: Beef+7.00 . Chicken+5.00 . Shrimp+5.00 . Tofu+3.00 . Miso Salmon+5.00

## YAKISOBA 14.00

Egg noodles . cabbage . onion . carrot . green onion . fried egg . yum yum

ADD PROTEIN: Beef+7.00 . Chicken+5.00 . Shrimp+5.00 . Tofu+3.00 . Miso Salmon+5.00

## BIBIMBAP 14.00

Rice bowl . seasoned vegetables . kimchi . fried egg . gochujang sauce

ADD PROTEIN: Beef+7.00 . Chicken+5.00 . Shrimp+5.00 . Tofu+3.00 . Miso Salmon+5.00

ADD HOT STONE +1.00

# Sashimi

## SASHIMI PLATTER

8pc 35.00 / 16pc 64.00 / 32pc 120.00 / 64pc 225.00 - gf

## NIGIRI PLATTER

8pc 35.00 / 16pc 64.00 / 32pc 120.00 - gf

### sashimi or nigiri price per piece

BLUEFIN TUNA 5.50

plain or garlic spicy ponzu +0.50 - gf

ALBACORE 4.00

plain or cajun tataki +0.50 - gf

YELLOWTAIL 5.00

yellowtail or yellowtail belly +0.50 - gf

SALMON 4.00

salmon or salmon belly +0.50 - gf

UNAGI 5.00

MASAGO 3.50 - gf

IKURA 5.00 - gf

HOTATE 4.50

Hokkaido Scallop - gf

AMAEBI SWEET SHRIMP 11.00

Has one of a kind sweet flavor and texture. deep fried head or miso soup - gfo

TOBIKO 9.00

yuzu or black - gf

**FRESH WASABI 2.00**

# Standard Rolls

## AVOCADO ROLL

Inside: Avocado (Handroll 5.00) or (Cut roll 7.00) - gf

## BLUEFIN TUNA ROLL

Inside: Bluefin Tuna (Handroll 7.00) or (Cut roll 11.00) - gf

## SALMON ROLL

Inside: Salmon (Handroll 6.00) or (Cut roll 8.00) - gf

## CALIFORNIA ROLL

Inside: Krab Stick . Avocado . Cucumber (Handroll 6.00) or (Cut roll 9.00) - gf

## EEL ROLL

Inside: Eel . Cucumber . eel sauce (Handroll 6.00) or (Cut roll 9.00)

## PHILADELPHIA ROLL

Inside: Salmon . Cream Cheese . Avocado (Handroll 7.00) or (Cut roll 11.00) - gf

## SHRIMP TEMPURA ROLL

Inside: Shrimp Tempura . Avocado . Sweet Mayo (Handroll 7.00) or (Cut roll 10.00)

## SPICY TUNA ROLL

Inside: Spicy Tuna (Handroll 7.00) or (Cut roll 10.00) - gf

## PINK SLIP ROLL

Inside: Krab Salad Mix (Handroll 5.00) or (Cut roll 7.00) - gf

## SPICY PINK SLIP ROLL

Inside: Spicy Krab Salad Mix (Handroll 5.50) or (Cut roll 7.50) - gf

## VEGETABLE ROLL

Inside: Cucumber . Avocado . Takuwan . Yamagobo (Handroll 5.50) or (Cut roll 7.50) - gf

# Baked Rolls

## GRAND CANYON ROLL 14.00

Inside: Krab Salad

Outside: Shrimp Tempura . Garlic Mayo . Green Onion . Eel Sauce

## JAPANESE LASAGNA ROLL 12.00

Inside: Krab Stick . Avocado

Outside: Cream Cheese . Sweet Mayo . Eel Sauce - gf

## HOT 'N' SPICY KAWA ROLL 12.00

Inside: Spicy Krab

Outside: Cream Cheese . Sweet Mayo . Eel Sauce - gf

# Signature Rolls

## 911 ROLL 12.00

Inside: Spicy Krab Outside: Tempura Crunch . Eel Sauce . MEDIUM

## GTR ROLL 19.00

Inside: Shrimp Tempura . Spicy Tuna  
Outside: Seared Albacore . Jalapeno . Spicy Mayo . Spicy Ponzu . HOT

## ULTIMATE KAWA ROLL 19.00

Inside: Shrimp Tempura . Avocado  
Outside: Cajun Albacore . Spicy Krab Salad . Avocado . Sweet Mayo . Spicy Ponzu . MILD

## LISA LISA ROLL 15.00

Inside: Shrimp Tempura . Avocado . Cream Cheese Outside: Tempura Crunch . Eel Sauce

## SMOKEY THE SALMON ROLL 15.00

Inside: House Smoked Salmon . Avocado . Cream Cheese  
Outside: Tempura Crunch . Eel Sauce . Spicy Mayo . Green Onions

## TIGER ROLL 15.00

Inside: Shrimp Tempura . Avocado Outside: Spicy Tuna . Eel Sauce . MILD

## ROPPONGI ROLL 19.00

Inside: Spicy Tuna . Krab Stick  
Outside: Tuna . Smelt egg . Green Onion . Sweet Mayo . Spicy Ponzu . MEDIUM - gf

## SUNNY DAZE 19.00

Inside: Spicy Krab . Avocado . Cream Cheese  
Outside: Yellowtail . Jalapeno . Spicy Mayo . Green Onion . Spicy Ponzu . MILD - gf

## ANGRY WIVES ROLL 20.00

Inside: Shrimp Tempura . Jalapeno  
Outside: Avocado . Tuna . Eel Sauce . Spicy Mayo . Sweet Mayo . Spicy Ponzu  
Topped with Potato Strings . MEDIUM

## SPICY PUCKER ROLL 19.00

Inside: Spicy Tuna . Jalapeno . Cucumber  
Outside: Yellowtail . Avocado . Lemon . Yuzu Ponzu . MILD - gf

## BURNING SPIDER ROLL 18.00

Inside: Spicy Krab . Avocado . Cucumber  
Outside: Seared Tuna . Spicy Mayo . Fried Onions . Spicy Ponzu . MEDIUM - gfo

# Signature Rolls

## SALLY'S SNOWDAY SPECIAL ROLL 16.00

Inside: Spicy Krab . Cucumber . Cream cheese . Jalapeno  
Outside: Tempura crunch . Sweet Mayo . Spicy Mayo . Spicy Ponzu . MILD

## GOSSY ROLL 19.00

Inside: Spicy Tuna . Cucumber  
Outside: Avocado . Jalapeno . Sweet Mayo . Spicy Mayo . Spicy Ponzu  
Eel Sauce . Radish Sprouts . MEDIUM - gf

## DRAGONFLY ROLL 16.00

Inside: Shrimp Tempura . Avocado Outside: Eel . Tempura Crunch . Eel Sauce

## KAWAI ROLL 19.00

Inside: Salmon . Avocado . Cucumber  
Outside: Yellowtail . Masago . Green Onion . Yuzu Ponzu - gf

## CROWN JUL ROLL 17.00

Inside: Crab salad . Cucumber . Avocado  
Outside: Avocado . eel sauce . las vegas sauce . garlic chips . green onion - gf

## SECRET GARDEN ROLL 16.00

Inside: Cucumber . Avocado . Takuwan . Yamagobo  
Outside: Seared avocado . garlic mayo . las vegas sauce . radish sprouts - gf

# Deep Fried Rolls

## LITTLE DARLING ROLL 16.00

Inside: Salmon . Cream Cheese . Avocado  
Outside: Breaded Panko . Spicy Mayo

## DARK CIRCLE ROLL 17.00

Inside: Krab Stick . Albacore  
Outside: House Smoked Salmon . Avocado . SOS Sauce . Eel Sauce

## BANZAI ROLL 14.00

Inside: Salmon . White Fish . Avocado  
Outside: Smelt Eggs . Green Onions . Spicy Mayo

## DEEP FRY ANY STANDARD ROLL 1.00

“Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.”

# Desserts

## TEMPURA ICE CREAM 11.00

Deep fried ice cream served with whipped cream and chocolate syrup

## HALO HALO CHEESECAKE 13.00

Ube cheesecake . coconut ice cream filled with chocolate chips and crunchy almonds .  
Sweetened condensed milk . Rice krispies

## YUZU CHEESECAKE 13.00

Yuzu cheesecake . vanilla ice cream . blueberry sauce . matcha crumble

## ICE CREAM 4.00

Coconut or Vanilla

## MOCHI ICE CREAM 3PC 7.00

Choose three: chocolate . coffee . cookies n cream . green tea . mango  
mint chip . vanilla . strawberry