

# Kozue Restaurant

1608 N 45th St 98103-6702 · +12065472008 · Updated: Jan 14, 2026

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## APPETIZERS 18

<b>Fisherman's Snack</b>	<b>\$4.95</b>
half of an english cucumber filled with japanese tuna salad and fresh crab meat.	
<b>Hiyayakko</b>	<b>\$2.50</b>
gold plain tofu topped with green onion and a pich of ginger.	
<b>Goma-ae</b>	<b>\$3.50</b>
boiled spinach bathed in iced water. served with sesame sauce.	
<b>Crunch Veggie Kabobs</b>	<b>\$4.95</b>
lightly breaded assorted vegetables. served with tonkatsu sauce and	
<b>Spicy Green Musseles</b>	<b>\$5.95</b>
five green mussels grilled with ponzu sauce and asian red pepper.	
<b>Golden Breaded Oysters</b>	<b>\$4.95</b>
five plump and juicy oysters lightly breaded. served with kozue's tartar sauce.	
<b>Calamari Stripes</b>	<b>\$4.95</b>
calamari strips tempura or katsu style	
<b>Black Codn Tofu</b>	<b>\$5.50</b>
two japanese style kabobs with tofu and black cod marinated in sake seasoning.	
<b>Farmers Snack</b>	<b>\$4.50</b>
simmered baby field potatoes, spicy bean sprout salad and asparagus.	
<b>Hamachi Kama</b>	<b>\$6.50</b>
yellow tail cheek slowly broiled to perfection.	
<b>Gyoza</b>	<b>\$4.50</b>
five japanese style pan fried dumplings.	
<b>Tempura</b>	<b>\$4.95</b>
two shrimp with assorted vegetable tempura.	
<b>Kara-age</b>	<b>\$4.50</b>
juicy chicken thigh, seasoned, lightly buttered and fried crispy.	
<b>Agedashi-tofu</b>	<b>\$4.50</b>
tofu fried golden brown topped with green onions and shaved bonito.served in tempura sauce.	

<b>Sockeye Salmon Carpaccio</b>	<b>\$8.50</b>
fresh sockeye salmon tossed in extra virgin olive oil. seasoned with lemon and salt.	
<b>Blue Fin Tuna With Ponzu-salsa</b>	<b>\$8.50</b>
fresh blue fin tuna tossed in ponzu salsa and seasoned with lemon and salt.	
<b>Sushi Mexico</b>	<b>\$6.95</b>
mexican style sushi appetizer. a kozue original.	
<b>Edamame</b>	<b>\$3.50</b>
boiled fresh soybeans lightly salted.	

## SOUP <sup>2</sup>

<b>Clam Miso Soup</b>	<b>\$3.75</b>
manilla clams in country style dark miso soup.	
<b>Sanpei Miso Soup</b>	<b>\$3.75</b>
potatoes and grilled salmon in white miso soup.	

## SALAD & SOUP <sup>5</sup>

<b>Kozue House Salad</b>	<b>\$3.95</b>
mixed greens, daikon, avocado and asparagus served with homemade dressing.	
<b>Mushroom Forest</b>	<b>\$7.50</b>
4kinds of mushroomms sauteed in garlic butter and zesty teriyaki sauce, served over fresh spinach and drizzled with home made honey mustard	
<b>Smoked-salmon Salad</b>	<b>\$4.75</b>
smoked salmon on a bed of mixed greens dressed with kozues wasabi-ranch dressing.	
<b>Su-no-mono</b>	<b>\$4.50</b>
traditional cucumber salad with japanese vinaigrette sauce.	
<b>Seaweed Salad</b>	<b>\$3.75</b>
marinated seaweed salad.	

## SASHIMI SALAD <sup>4</sup>

<b>Tuna-poki Salad</b>	<b>\$5.50</b>
fresh tuna and avocado tossed in spicy poki dressing.	
<b>Tuna With Ponzu-salsa</b>	<b>AVAILABLE OPTIONS</b>
fresh tuna tossed in ponzu salsa and seasoned with lemon and salt.	
	With Tuna: \$8.50
	With Seared Super White Tuna: \$9.50

<b>Sockeye Salmon Carpaccio</b>	<b>\$8.50</b>
fresh sockeye salmon tossed in extra virgin olive oil and seasoned with lemon and salt.	

## Spicy Seared Albacore Salad

\$8.50

fresh albacore seared with japanese nanami spice and seasoned with lemon and salt.

## SUSHI COMBINATIONS 5

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### 10 Piece Sushi Diner

\$19.50

tuna, hammachi, salmon, shrimp, white fish, albacore, ikura, unagi, & california roll.

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### 8 Piece Sushi Dinner

\$17.50

tuna, hammachi, salmon, shrimp, white fish, albacore, unagi, saba & california roll.

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### 6 Piece Sushi Dinner

\$14.50

tuna, salmon, shrimp, white fish, albacore, saba & california roll.

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### Supreme Assorted Sushi

\$23.50

toro, tuna, hammachi, uni, ikura, amaebi, unagi, seared albacore, sockeye salmon & tuna roll.

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### Sashimi Dinner

\$23.50

various fish artistically arranged. served with rice.

## ENTREES 5

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### Teriyaki Beef

\$13.50

tender short rib grilled japanese style.

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### Ginger Pork

\$10.95

tender pork pan-fried with savory ginger sauce.

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### Teriyaki Chicken

\$10.95

chicken breast seared and glazed with teriyaki sauce.

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### Stewed Hamburg Steak

\$13.50

japanese style hamburger steak simmered in delicious demiglace sauce.

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### Grilled Seafood

\$14.50

green mussel, scallop, calamari, albacore tuna and spot prawn grilled with butter and garlic. served with ponzu sauce.

## CLASSIC 5

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### Assorted Tempura

\$11.95

four tempura shrimp with assorted tempura vegetables.

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### Vegetable Tempura

\$10.95

assorted tempura vegetables.

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### Tonkatsu Or Chicken Katsu

\$10.95

lightly breaded and fried golden brown.

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### Grilled Salmon

\$10.95

grilled salmon with choice of teriyaki or ponzu sauce.

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**Saba Shio****\$10.95**

lightly salted mackerel, slowly broiled to perfection.

**HOT POTS** 3**Sukiyaki****\$13.95**

thin sliced beef, rice noodles, tofu and mixed vegetables in sukiyaki soup.

**Black Cod****\$13.95**

black cod , clam, tofu and vegetable in zesty miso soup.

**Yosenabe****\$13.95**

chicken, seafood and vegetables in a clear soup served with ponzu sauce.

**BENTO** 5**Dinner Bento****\$12.95**

two shrimp and assorted vegetable tempura and three pieces of \*\*california roll with a choice of: teriyaki (beef chicken, or salmon ) ginger pork, saba.

**Vegetable Bento****\$12.95**

assorted vegetable tempura, saut?d tofu &amp; mushrooms and avocado roll.

**Sushi Tempura Box****\$14.50**

two shrimp and assorted vegetable tempura and three pieces of california roll with five pieces of nigiri(tuna, hamachi, salmon, shrimp, white fish).

**Deluxe Miso Beef Bento****\$17.95**

miso grilled beef strip baby style chirashi, \*\* sunomono, spinach with sesame sauce.

**Deluxe Black Cod Bento****\$17.95**

black cod with spinach, breaded oysters, futomaki, \*\*sunomono, agedashi-tofu.

**RICE BOWLS** 7**Uni Bibimbab****\$14.50**

sea urchin, mentaiko, bean sprouts, seaweed salad, spicy miso sauce and egg in a hot-pot

**Spicy Tuna Bowl****\$10.95**

fresh spicy tuna garnished with avocado and seaweed over sushi rice.

**Spicy Salmon Bowl****\$10.95**

fresh spicy salmon topped with avocado seaweed over sushi rice.

**Una Ju****\$10.95**

a classic, filleted eel glazed with unagi sauce over a bed of rice.

**Clam Chazuke Kozue Style****\$10.95**

grilled rice ball with spicy clam and shrimp soup. pour soup over the rice ball to eat.

**Curry Rice** **\$8.50**

japanese curry rice with your choice of chicken, beef, pork or vegetables.

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**Katsu Curry** **\$9.95**

japanese curry rice with cutlet. your choice of chicken or pork.

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## NOODLES 6

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**Nabeyaki Udon** **\$11.50**

noodles, chicken, vegetables and an egg in soup. cooked in a hot pot. served with tempura.

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**Yosenabe Udon** **\$10.50**

hot pot filled with noodles, white fish, chicken shrimp, mussel, eel, and vegetables, cooked in seasoned soup.

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**Sukiyaki Udon** **\$10.50**

hot pot filled with noodles, beef, tofu, egg and vegetables. cooked in sukiyaki sauce.

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**Gomoku Yakisoba** **\$11.50**

pan-fried pork, shrimp, squid and vegetables over crispy yakisoba noodles dressed with savory sauce.

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**Yakisoba** **AVAILABLE OPTIONS**

classic stir-fried noodles with your choice or chicken, beef, pork, or tofu. served in skillet.

\$9.50

With Seafood: \$10.50

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**Yakiudon Vongole Bianco** **\$10.50**

stir-fried red pepper, garlic, clams and udon noodles in a skillet. topped with fresh green leaves and black pepper.

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## SIDE ORDER 5

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**Miso Soup** **\$1.00**

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**Steamed Rice** **\$1.00**

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**Small Salad** **\$1.00**

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**Yam Salad** **\$1.00**

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**Pickled Daikon** **\$1.00**

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