

LUNCH

MONDAY - FRIDAY

11AM - 3PM

SPICY SALMON SUSHI BOWL | 16

Spicy salmon, avocado, sprouts, and sesame seeds with a slight touch of dragon sauce; served on a bed of sushi rice

SPICY MANGO CHICKEN BOWL | 15

Chicken breast marinated in torino oil, accompanied with broccoli and mushrooms; drizzled with a spicy mango sauce, topped with sesame seeds, served on a bed of gohan

ITTO BURGER | 16

A beef patty on a brioche bun with spring mix, avocado, chipotle sauce, topped with shishito peppers and baby tomatoes with a side of roasted potatoes, and toreados

Make it a Premium Texas Wagyu Burger +\$5



TACOS | 15

Pick 3: Veggie - Shrimp - Steak - Chicken - Lobster - Tofu

Prepared on the griddle with onions, green bell peppers, and grated manchego cheese on corn tortillas

SEARED TUNA SANDWICH | 19

Sesame-crust seared tuna served on a brioche bun with spring mix, avocado, chipotle sauce, topped with shishito peppers and baby tomatoes with a side of roasted potatoes and toreados

SEARED TUNA SALAD | 16

Sesame-crust seared tuna served over fresh greens with avocado, cucumber, edamame, baby tomatoes, carrots, and sprouts tossed in a honey-garlic wasabi glaze

BUILD YOUR OWN BENTO | 20

Choice of a roll, a green, a rice & two cheese kushiages

ROLLS

California Roll - Kanikama, cucumber, and avocado

Philadelphia Roll - Salmon, cream cheese, and avocado

GREENS

Edamame - Roasted | Steamed | Spicy

Spring Salad - Spring mix, cherry tomatoes, carrots, beets, balsamic vinaigrette, and a lime wedge

RICE

Gohan - Steamed white rice topped with sesame seeds

Yakimeshi - Fried rice with vegetables, sesame seeds, and scallions

Chicken Teriyaki Gohan - Chicken, teriyaki, and mixed sesame seeds on steamed white rice +\$5

ADD A
MISO SOUP
+\$3.5

STARTERS

MISOSHIRU | 5

Authentic miso soup with tofu, shiitake, wakame, and scallions

EDAMAME | 10

Roasted | Steamed | Spicy

SHISHITO PEPPERS | 11

Tempurized Japanese sweet peppers topped with katsuobushi (bonito flakes), glazed with a yuzu miso sauce

YUZU EBI | 18

Tempura shrimp tossed in yuzu sauce; served with scallions, sesame seeds, togarashi, and sriracha

GYOZAS | 13

Stuffed dumpling with chicken, and vegetables served with gyoza sauce

AGUACHILES | 19

Shrimp, lime, togarashi, chile de árbol, salsas negras, cucumber, jicama, and red onions; served with chips

SALMON TOSTADA | 9

Salmon, tampico sauce, avocado, chipotle mayo, scallions, and kakiage

TUNA TOSTADA | 9

Ahi tuna, shiso guacamole, chipotle mayo, scallions, and kakiage

RIBEYE CHICHARRON* | 25

Crispy ribeye steak and shiso guacamole

Make it Japanese A5 Wagyu* + \$20

*limited availability

TACOS

(Pick 2 | 10 Pick 4 | 18)

Veggie - Shrimp - Steak - Chicken - Tofu - Lobster (+\$6 for 2 | +\$10 for 4)

*Prepared on the griddle with onions, green bell peppers, and grated manchego cheese on corn tortillas

SALADS

SUNOMONO | 12

Seaweed, crab, rice noodles, and cucumber; served with a Japanese dressing

MANGO TAI | 16

Sushi grade salmon, crab, seaweed, mango, and avocado; served with a honey-orange dressing

KUDAMONO | 12

Mixed greens, cranberries, strawberries, mango, pear, and caramelized pecans; served with a raspberry dressing

Add protein: Chicken | 6 Shrimp | 6 Salmon | 6 Steak | 8

RAMEN

TONKOTSU RAMEN | 21

Juicy pork belly and baby bok choy, shiitake mushrooms, scallions, ajitsuke tamago, chili oil, togarashi; served with a touch of Doubanjiang Carolina Reaper paste in a pork and chicken broth

KATZU RAMEN | 17

Fried chicken, shiitake mushrooms, carrots, scallions, ajitsuke tamago, chili oil, and togarashi in a miso broth

SUTEKI-MEN | 16

Beef, shiitake mushrooms, ajitsuke tamago, naruto, and scallions; served with a touch of togarashi and spicy sesame oil in a ramen broth

NOODLES

YAKISOBA | 16

Yakisoba noodles with scallions, carrots, red onions, zucchini, and cabbage; tossed in yakisoba sauce
Add protein: Chicken | 6 Shrimp | 6 Salmon | 6 Steak | 8

SPICY UDON | 17

Sauteed Udon noodles with carrots, red onions, zucchini, and cabbage; tossed in chipotle sauce
Add protein: Chicken | 6 Shrimp | 6 Salmon | 6 Steak | 8

RICE

GOHAN | 9

Steamed white rice topped with sesame seeds

GOHAN SPECIAL | 12

Kanikama, tamago sauce, cream cheese, avocado and eel sauce, on steamed white rice; topped with katsuobushi (bonito flakes)

CHICKEN TERIYAKI GOHAN | 14

Teriyaki Chicken with mixed sesame seeds on steamed white rice

YAKIMESHI | 11

Fried rice with vegetables, sesame seeds, and scallions
Add protein: Chicken | 3 Shrimp | 3 Steak | 3 Mix | 4

CHIRASHI BOWL | 23

Fresh octopus, tuna, salmon, ikura, and hamachi with kizami sauce; served on a bed of sushi rice with radish sprouts

MAIN COURSES

SALMON SANUKI | 26

Salmon fillet marinated in chili oil, broccoli, and mushrooms; drizzled with spicy mango sauce and topped with scallions with a side of gohan topped with sesame seeds

Sub Gohan for Yakimeshi + \$5

CHICKEN KARAAGE | 20

Fried chicken marinated in torino sauce and tossed in togarashi with a side of gohan and kushiage sauce

TONKATSU | 19

Breaded pork filet on a bed of gohan with kushiage sauce and sesame seeds

Sub Gohan for Yakimeshi + \$5

WAGYU BURGER | 25

A Premium Texas Wagyu patty on a brioche bun with spring mix, avocado, chipotle sauce, and garlic aioli; topped with shishito peppers and baby tomatoes served with a side of roasted potatoes and toreados

PREMIUM CUTS

(All cuts served with roasted potatoes and shishito peppers)
+ \$7 Grilled Asparagus

TEXAS WAGYU 10oz

NEW YORK PRIME 12oz

RIBEYE PRIME 12oz

The Carnivore (4oz. Texas Wagyu, 6oz. New York, 6oz. Ribeye)



75

55

55

85

A5 Japanese Wagyu

Wag-yu
/'wä,gyōo/



Sold by ounce. Cut to order. For more information about our exclusive curated experience ask your server.
Limited availability.

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CERTIFIED AUTHENTIC

* a 20% gratuity will be added to all checks with our Wagyu Experience

NIGIRI

TRADITIONAL (2 pc)

Shrimp (Ebi)	6
Yellowtail (Hamachi)	10
Ahi Tuna (Maguro) Capelin	8
Roe (Masago)	6
Mackerel (Saba)	7

Crab (Kanikama)	6
Eel (Unagi)	8
Salmon (Sake)	7
Scallop (Hotate)	7
Salmon Roe (Ikura)	7
Octopus (Tako)	8

PREMIUM

A5 Japanese Wagyu	17
Japanese Sea Urchin (Uni)*	15
*Limited Availability	

NIGIRI TOPPINGS

Authentic Wasabi	5
Caviar	8

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NIGIRI SAMPLERS

Traditional 5 Piece | 35

A traditional selection of five signature nigiri:

Hamachi – Topped with avocado and a thin slice of serrano

Tuna – Spicy tuna layered under ahi tuna, finished with lime zest and togarashi

Shrimp – Chipotle-flambéed shrimp with strawberry-infused spicy masago

Salmon – Topped with spicy passion fruit ikura

Eel – Glazed eel with seared foie gras

Tuna Trio Sampler | 30

Three premium bluefin tuna nigiri, each with a perfect touch of wasabi:

Akami – Topped with masago

Chū-toro – Topped with ikura

Ōtoro – Finished with sturgeon beluga caviar

ROLLS

LOBSTER ROLL | 18

Lobster sautéed in butter with avocado and cucumber, wrapped and topped with sesame seeds and a touch of sesame oil (six pieces)

SPIDER ROLL | 22

Tempurized soft-shell crab and cucumber topped with avocado, eel sauce, chipotle sauce and tempura flakes (six pieces)

DRAGON ROLL | 19

Tempurized shrimp, avocado, and cream cheese topped with masago, eel sauce and dragon sauce

SALMON BEACH ROLL | 23

Tempurized ahi tuna, salmon, avocado, and kanikama topped with sesame seeds and spicy mayo

SPICY SALMON ROLL | 17

Avocado and carrots topped with salmon, kakiage and chipotle sauce

PHILADELPHIA ROLL | 14

Salmon, cream cheese and avocado topped with sesame seeds

SPICY TUNA ROLL | 15

Mango, avocado, cucumber topped with spicy tuna and tempura flakes

RAINBOW ROLL | 18

Cucumber and avocado topped with octopus, shrimp, salmon, ahi tuna, hamachi and sesame seeds

VOLCANO ROLL | 14

Salmon, cream cheese and avocado topped with torched manchego cheese, spicy mayo, chipotle and eel sauces

TOREADO ROLL | 15

Breaded kanikama and avocado topped with melted manchego cheese, chiles toreados and chipotle sauce

TEMPURIZED VEGAS ROLL | 16

Salmon, tuna, avocado, asparagus and cream cheese topped with eel sauce, garlic aioli, and radish sprouts (six pieces)

BUTTERFLY ROLL | 19

Tuna, salmon, mango, cucumber and avocado wrapped in soy paper topped with garlic aioli, and radish sprouts

CALIFORNIA ROLL | 14

Kanikama, cucumber and avocado topped with sesame seeds

BREADED EBI ROLL | 16

Breaded roll with shrimp, avocado and cream cheese, topped with tamperico sauce, serrano peppers and sesame seeds

MANCHEGO ROLL | 16

Breaded roll with shrimp, avocado, manchego cheese and carrots topped with eel sauce, sesame seeds and kakiage

JALAPEÑO HAMACHI ROLL | 21

Avocado, cucumber and cream cheese topped with torched spicy hamachi, serranos, sriracha and eel sauce

RIBEYE ROLL | 16

Grilled ribeye marinated in tornio with onions, wrapped in a flour tortilla topped with chipotle sauce and scallions

SASHIMI

Thin or Thick Cut | Rasurado Sauce +2

Yellowtail (Hamachi)	40	Scallop (Hotate)	26
Ahi Tuna (Maguro)	29	Octopus (Tako)	20
Salmon (Sake)	22	Sashimi Sampler Chef's Choice	35



A5 Japanese Wagyu 4oz. Served with a traditional Ishiyaki Stone for table-side grilling 70

*extra sauces available for 0.75 each

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. ALSO, PLEASE NOTE THAT WHILE INFREQUENT, THERE COULD BE PIECES OF SHELL OR BONE IN OUR FISH AND SHELLFISH.

DESSERTS

GOLDEN MATCHA ICE CREAM | 10

Matcha ice cream sprinkled with
24k gold leaf flakes

KIRIMOCHI | 11

(4 piece mochi)

Traditional Japanese rice cakes on top of a
berry red wine reduction; Seasonal flavors

TEMPURA ICE CREAM | 12

Your choice of ice cream tempurized accompanied by
strawberries and drizzled with chocolate
Vanilla | Chocolate | Matcha

MATCHA CHEESECAKE | 14

Our signature, homemade, Japanese style cheesecake with
very a berry red wine reduction and matcha sugar

BELGIAN CHOCOLATE CAKE | 17

Multi-layered buttercream dark chocolate cake served with
premium vanilla ice cream on a bed of crushed graham crackers

JAPANESE MATCHA CHURROS | 15

Warm, Crispy, cajeta-filled churros coated in our special blend of
cinnamon sugar and matcha; served with a side of chocolate, caramel
and a very berry red wine reduction