

STARTERS

MISOSHIRU | 5

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

EDAMAME | 9

Tempura | Roasted | Steamed | Spicy

SHISHITO PEPPERS | 10

Tempurized Japanese sweet peppers with yuzu miso sauce

YUZU EBI | 16

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

GYOZAS | 11

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

CHU-TORO TATAKI | 18

Chu-Toro, sesame seeds and salsas negras

SALMON TOSTADA | 8

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

TUNA TOSTADA | 9

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

TACOS

(Pick 2 | 16 Pick 4 | 30)

Veggie - Shrimp - Steak - Chicken - Lobster - Tofu

*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 | 11

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

Add protein: Chicken | 5 Shrimp | 5 Salmon | 6 Steak | 7

SOUPS & RAMEN

TONKOTSU RAMEN | 21

Juicy pork belly and baby bok choy, shiitake mushrooms, scallions, ajitsuke tamago, chili oil, togarashi and Doubanjiang Carolina Reaper Paste in a pork and chicken broth

TORI-MEN | 16

Chicken, negi, carrots, boiled egg, chile de arbol, and naruto; served with a touch of togarashi in a miso broth with a curry twist

SUTEKI-MEN | 16

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

NOODLES

YAKISOBA | 16

Yakisoba noodles with your choice of protein, scallion, carrots, red onions, zucchini, and cabbage; tossed in yakisoba sauce

SPICY UDON | 15

Sauteed udon noodles with your choice of protein, carrots, red onions, zucchini, and cabbage; tossed in chipotle sauce

Protein: Shrimp | Steak | Chicken

RICE

GOHAN | 8

Steamed white rice topped with sesame seeds

GOHAN SPECIAL | 11

Gohan with tampico sauce, kanikama, cream cheese, avocado and eel sauce; topped with katsuo (bonito flakes)

CHICKEN TERIYAKI GOHAN | 13

Gohan with chicken teriyaki, mixed sesame seeds and scallions

YAKIMESHI | 10

Fried rice with vegetables, sesame seeds, and scallions

Add protein: Chicken | 2 Shrimp | 2 Steak | 2 Mix | 3

CHIRASHI BOWL | 23

Sushi rice covered with fresh octopus, tuna, salmon, and white fish with kizami, nori, ikura and radish sprouts

MAIN COURSES

MACHA TOFU | 15

Crispy deep-fried tofu, macha sauce, eel sauce and pickled red onion & watermelon radishes

SALMON SANUKI | 23

Salmon filet 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

CHICKEN KARAAGE | 16

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

TONKATZU | 17

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

WAGYU BURGER | 25

A Premium Texas Wagyu 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

PREMIUM CUTS

(All cuts served with roasted potatoes & shishito peppers)
+ \$5 Grilled Asparagus

TEXAS WAGYU 10 oz		75
NEW YORK PRIME 12 oz		52
RIBEYE PRIME 12 oz		50
The Carnivore (4oz. Texas Wagyu, 6oz. New York, 6oz. Ribeye)		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

NIGIRI

PREMIUM

A5 Japanese Wagyu	17
Japanese Sea Urchin (Uni)	15
Fatty Tuna (Otoro)	12

TRADITIONAL

Shrimp (Ebi)	6
Yellowtail (Hamachi)	10
Ahi Tuna (Maguro)	8
Capelin 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
Egg (Tamago)	5

Nigiri Sampler Chef's Choice

(excludes premium nigiris)

3pc | 8pc | 12pc 25 | 48 | 75

TOPPINGS

Real Wasabi	5
Caviar	7
Black Truffle	5
Foie Gras	5
Yuzu Kosho	3

SASHIMI

(Thin or Thick Cut) Rasurado Sauce +2	
Yellowtail (Hamachi)	40
Ahi Tuna (Maguro)	29
Fatty Tuna (Otoro)	40
Salmon (Sake)	22
Scallop (Hotate)	26
Octopus (Tako)	20

Sashimi Sampler Chef's Choice 35

A5 Japanese Wagyu 4oz. 70

Served with a traditional

Ishiyaki Stone for table-side grilling

ROLLS

SPIDER ROLL | 22

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

CATERPILLAR ROLL | 17

Shrimp, cucumber, and avocado topped with eel, eel sauce and sesame seeds

SALMON BEACH ROLL | 23

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

DRAGON ROLL | 19

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

MAIKO ROLL | 14

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

SPICY SALMON ROLL | 17

Avocado and carrots topped with salmon, kakiage and chipotle sauce

RAINBOW ROLL | 18

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

PHILADELPHIA ROLL | 14

Salmon, cream cheese and avocado topped with sesame seeds

CALIFORNIA ROLL | 14

Kanikama, cucumber and avocado topped with sesame seeds

TEMPURIZED VEGAS ROLL | 16

Salmon, tuna avocado, asparagus and cream cheese topped with eel sauce and garlic mayo

TOREADO ROLL | 15

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

VOLCANO ROLL | 14

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

BUTTERFLY ROLL | 19

Tuna, salmon, mango, cucumber and avocado wrapped in soy paper topped with garlic mayo

JALAPEÑO HAMACHI ROLL | 21

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

RIBEYE ROLL | 16

Grilled ribeye with onions, wrapped in a flour tortilla topped with chipotle sauce and scallions; served with a side spring mix salad

DOWNTOWN ROLL | 18

Hamachi, avocado, and cream cheese topped with kanikama, chipotle and eel sauce

BREADED EBI ROLL | 16

Breaded roll with shrimp and avocado topped with cream cheese, tampico 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

OROCHI ROLL | 18

Tempurized eel, tampico and toreados topped with avocado, sriracha and eel sauce

DESSERTS

KIRIMOCHI | 10

(4 piece mochi)

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

TEMPURA ICE CREAM | 11

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

MATCHA CHEESECAKE | 13

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 | 13

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

COFFEE

Espresso (Double) | 4

Americano | 5

Capuccino | 5

Latte (Hot or Iced) | 9

Matcha Latte (Hot or Iced) | 9

Carajillo | 13

Matcha | Traditional | Mazapan

TIZANA & TEAS

(Hot or Iced)

Green Tea | 6

Blueberry Wildchild Tea | 6

Maui Mango Tizana | 6

DIGESTIFS

Disaronno Amaretto | 15

Grand Marnier | 11

Sambuca Romana | 11

Frangelico | 11

Chambord | 11

Remy Martin VSOP | 20

Remy Martin XO | 45