

# LUNCH

MONDAY - FRIDAY  
11AM - 3PM

## SPICY SALMON SUSHI BOWL | 16

Sushi rice with spicy salmon, avocado, sprouts, and sesame seeds with a slight touch of dragon sauce

## SPICY MANGO CHICKEN BOWL | 15

Chicken breast marinated in chili oil, broccoli and mushrooms; drizzled with spicy mango sauce and 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 & 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 & 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

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## 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, Balsamic Vinaigrette

### RICE

**Gohan** Steamed white rice topped with sesame seeds

**Chicken Teriyaki Gohan** Steamed white rice with chicken teriyaki, mixed sesame seeds & scallions +\$5

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



ADD A  
MISOSHIRU 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 with yuzu miso sauce

## YUZU EBI | 18

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

## GYOZAS | 12

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

## A5 WAGYU CHICHARRON | 25

Crispy Japanese A5 Wagyu and shiso guacamole

## SALMON TOSTADA | 9

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

## TUNA TOSTADA | 9

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

## TACOS

(Pick 2 | 10 Pick 4 | 18)

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 | 12

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

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

# 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

## KATZU RAMEN | 17

Fried chicken, shiitake mushrooms, carrots, scallions ajitsuke tamago, chili oil and togarashi in an almond milk & miso broth

## 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  
Add protein for \$6   Chicken | Shrimp | Salmon | Steak

## SPICY UDON | 16

Sauteed udon noodles with your choice of protein, carrots, red onions, zucchini, and cabbage; tossed in chipotle sauce  
Add protein for \$6   Chicken | Shrimp | Salmon | Steak

# RICE

## GOHAN | 9

Steamed white rice topped with sesame seeds

## GOHAN SPECIAL | 12

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

## CHICKEN TERIYAKI GOHAN | 14

Gohan with chicken teriyaki and mixed sesame seeds

## YAKIMESHI | 11

Fried rice with vegetables, sesame seeds, and scallions  
Add protein: Chicken | 2.5   Shrimp | 2.5   Steak | 2.5   Mix | 3.5

## CHIRASHI BOWL | 23

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

## MAIN COURSES

### SALMON SANUKI | 24

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 | 17

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

### TONKATSU | 17

Breaded pork filet on a bed of gohan with tonkatzu 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, topped with shishito peppers and baby tomatoes with a side of roasted potatoes & toreados

## PREMIUM CUTS

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

和牛

CERTIFIED AUTHENTIC

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

# R O L L S

## SPIDER ROLL | 22

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

## 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

## SPICY TUNA ROLL | 15

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

## BREADED EBI ROLL | 16

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

# S A S H I M I

(Thin or Thick Cut)

Rasurado Sauce +2

Yellowtail (Hamachi) 40

Ahi Tuna (Maguro) 29

Salmon (Sake) 22

Scallop (Hotate) 26

Octopus (Tako) 20

Sashimi Sampler Chef's Choice 35

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



# N I G I R I

## PREMIUM

A5 Japanese Wagyu 17

Japanese Sea Urchin (Uni)\* 15

*\*Limited Availability*

## TRADITIONAL

(2 pc)

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

Nigiri Sampler Chef's Choice  
(excludes premium nigiris)

10pc | 12pc 50 | 55

# N I G I R I T O P P I N G S

Authentic Wasabi 5

Caviar 8

*\*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 | 9

Matcha ice cream sprinkled with  
24k gold leaf flakes

### 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 | 14

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