

— KITCHEN —

SEASONAL SPECIALS DUMPLINGS TASTINGS

- BEEF HOT ROCK* texas wagyu, ponzu, negi 18
- BRUSSELS SPROUTS (v) lemongrass soy 12
- EDAMAME (v) steamed soybeans, sea salt 7.5
- SPICY EDAMAME (v) spicy hoisin, togarashi 8.5
- CHICKEN KARAAGE rocoto honey glazed fried chicken, red onion, shiso 15
- CRISPY BARBACOA mango, chipotle, white scallion 12
- SPINACH & TOFU (v) cashew cheese, red curry oil, cilantro 10
- PORK & GINGER salsa macha, san bai zu, mayu 12
- SCALLOP & KABOCHA* seared scallop, aji amarillo-kabocha squash, puree, spiced pickled figs, fried kale 22
- CRISPY PORK BELLY uwa-sachi adobo, asian pear, purple potato, pickled cucumber, cilantro, lime 17
- MISO SALMON* grilled miso marinated atlantic salmon, kabocha tamal, salsa pariheula 22
- WAGYU KATSU CURRY panko crusted akaushi wagyu short rib, seasonal vegetables, aji panca curry 22

DASHI

- MISO SOUP shimeji mushroom, fried tofu, wakame, negi 6
- ROBOT RAMEN* pork shoyu broth, pork belly, 144F egg, menma, kikurage, nori, aji amarillo mayu 18
- TANTANMEN spicy cashew-miso broth, bok choy, pickled greens, kikurage, brussel sprouts, sesame, tofu 15
- Add 144F egg +2
- Add pork belly +5

SWEETS

- YUZU PIE graham cracker, toasted meringue, yuzu blueberry, candied pecans 10
- TEXAS TOKYO BANANA(v) banana cream swiss roll, bruleed banana, candied cashew, coconut caramel 12

— HAPPY HOUR —

Monday – Friday 4:30 – 6:00

* may exclude holidays and special events

BOTTLES

SAKE	WINE
SOUTHERN BEAUTY 25	HUGL WEINE GRUNER VELTLINER 2022 30
CHRYSANTHEMUM MIST 32.5	DIVISION PINOT NOIR 2022 34
TARU 22.5	JURTSCHITSCH BRUT ROSE 36
SNOWMAN 30	

LUCKY BITES

- ZUCCHINI KATSU (v) panko crusted summer squash, spicy mayo 6
- BEEF HOT ROCK* texas wagyu, ponzu, negi 9
- CRISPY PORK BELLY uwa-sachi adobo, asian pear, purple potato chips, pickled cucumber, lime 8.5
- CHICKEN KARAAGE rocoto honey glazed fried chicken, red onion, shiso 7.5
- PORK BELLY NIGIRI fig, aji panca, negi (2 pc) 6
- SAKE MAKI 2.0* atlantic salmon, yuzu kosho, sesame, spicy mayo 8
- PRIME DRY AGED MAKI* chef's choice market fish, avocado, sesame, negi, yuzu kosho, lemongrass soy 8
- KING SAKURA* king salmon, gooseberries, coconut red curry, satsuma imo, candy ginger chip 15
- HIRAMASA SERRANO* yellowtail, serrano, asian pear, coconut ponzu, red curry oil, black tobiko, cilantro 14
- SCALLOP CRUDO* dayboat scallop, blood orange, fennel, habanero, quinoa 12

— S U S H I B A R —

CONTEMPORARY SASHIMI	KING SAKURA* BGB king salmon, gooseberries, coconut red curry, satsuma imo, candy ginger chip 22
	HIRAMASA SERRANO* australian yellowtail, asian pear, coconut water ponzu, red curry oil 24
	TORO + FIG* bigeye tuna, black mission fig, lardo, candied cashew, micro arugula, ponzu 22
	SUZUKI CEBICHE* striped bass, guava ponzu, achiote, serrano, plantain chips 22
	SCALLOP CRUDO* dayboat scallop, blood orange, fennel, habanero, quinoa 24
	TUNA TATAKI* seared dry chili rubbed bluefin tuna, hakurei turnips, green apple, recado negro leche de tigre, black garlic 22
RAW NIGIRI/SASHIMI 1 PC/ 5 PC	MAGURO* bigeye tuna 6/26
	CHIKI TORO* big eye tuna, cured pork lardo, negi 9
	KINGU SAKE* Big Glory Bay king salmon 8/22
	KINGU SAKE TORO* Big Glory Bay king salmon belly 8.5/24
	SAKE* atlantic salmon 5/18
	SAKE TORO* atlantic salmon belly 6/19
	SUZUKI* striped bass, black tobiko 5/20
	HIRAMASA* australian yellowtail 6/22
IKURA* sake marinated salmon caviar, cucumber 8	
COOKED NIGIRI	KANI krab stick, spicy mayo, sesame 4
	PORK BELLY fig, aji panca, negi 5
	TEXAS WAGYU 48 hour shortrib, nikkei chimichurri, shallots 8
VEGAN NIGIRI	AVOCADO yuzu miso sauce, sesame 4
	HI FI MYCOLOGY MUSHROOM aderezo, lemon zest 5
	ZUCCHINI AHIMI shiso, huancaína 4
	BEET ginger, sesame 5
CHEF'S CHOICE	NIGIRI MORIAWASE* 5-piece sushi 28
	PRIME MARKET NIGIRI MORIAWASE* 5-piece sushi 37
	SASHIMI MORIAWASE* 5 types of sashimi 65
	PRIME MARKET SASHIMI MORIAWASE* 3 pieces of 5 types of market sashimi 90

— O M A K A S E —

Tasting menu for 2

松 325

竹 250

梅 185

*** Omakase experience unavailable after 9 pm

— S U S H I B A R —

MAKI ROLLS

- CRUNCHY ATOMIC SALMON* salmon, avocado, cucumber, panko togarashi, spicy mayo, sriracha 16
- ROBO TUNA* bigeye tuna, avocado, cucumber, panko togarashi, spicy mayo, sriracha 16
- SPIDER fried soft shell crab, avocado, fuji apple, sesame, red curry oil, spicy mayo, cilantro 15
- HIRA HIRA* yellowtail, avocado, green onion, crispy shallot, yuzu miso, lemongrass soy, cilantro, sesame 16
- R2D2 wagyu beef, green onion, avocado, yuzu kosho, crispy shallot, sesame, cashew huancaína 16
- DILL-E rice flour tempura roll, atlantic salmon, pickled cucumber, avocado, dill, cashew salsa macha, shishito ranch 16
(v) substitute tofu for salmon
- VOLTRON* krab, avocado, pickled cucumber & carrot, topped with tuna, salmon and yellowtail, sesame, spicy mayo, lemongrass soy 24
- TRANSFORMER* tempura shrimp, avocado, pickled cucumber & carrot, topped with chef's choice prime market fish, negi, sesame, spicy mayo, lemongrass soy 28
- HIRAMASA SHRIMP BATTLE* tempura shrimp, avocado, pickled cucumber & carrot, panko togarashi, topped with yellowtail, serrano, spicy mayo, lemongrass soy 24
- SEA-3PO* bigeye tuna, avocado, cucumber, topped with Big Glory Bay king salmon, green onion, spicy mayo, panko togarashi 26

VEGAN MAKI ROLLS

- VEGGIEPILLAR fried miso eggplant, sesame, pickled cucumber & carrot, topped with avocado and serrano, yuzu miso sauce, sesame 17
- FARMBOT 2.0 tempura fried green beans, avocado, pickled cucumber & carrot, topped with zucchini ahimi, sesame, red curry oil, cashew cheese 16

— T O K Y O B R U N C H —

Saturday and Sunday 11-3

FEATURES

- NIKKEI OMURICE* japanese omelette, fried rice with aderezo, shiitake mushrooms
choice of salsa macha or ponzu verde 22
add Niman Ranch pork belly +5
- CHIRASHI BOT* tuna, salmon, australian yellow tail, striped bass sashimi over sushi rice, avocado, cucumber, sunomono pickles, sesame, 144 degree egg 28
- PRIME CHIRASHI BOT* Big Glory Bay king salmon, tuna, 2 types of daily prime market sashimi over sushi rice, avocado, cucumber, sunomono pickles, sesame, 144 degree egg 32
- NOMNOMIYAKI* japanese savory pancake, Niman Ranch pork belly, napa cabbage, topped with 2 sunny side up eggs, spicy mayo, tonkatsu, sriracha, bonito flakes, sesame, microgreens 22

— DRINKS —

COCKTAILS

- ESPRESSYO SELF coffee liqueur, cold brew, licor 43, yuzu liqueur, nigori float 17
- CRANBERRY MULE DEEP deep eddy vodka, cranberry, rosemary, lemon, ginger beer 16
- MARACUYA SOUR passion fruit, del maguey vida mezcal, tamarind, lemon 16
- MIDNIGHT in TOKYO cimarron reposado tequila, orange liqueur, edible glitter, squid ink, lime 17
- BEE'S KNEES empress 1908 gin, ginger liqueur, lavender, honey, lemon, creme de violette 17
- YUZU-YU plantation rum, allspice dram, yuzu, cinnamon vanilla demerara 16

JAPANESE WHISKY

- SUNTORY TOKI 43% abv notes of green apple, light citrus, toasted almond, white pepper 15
- LEGENT 47% abv notes of butterscotch, vanilla, caramel, rye & oak spice 17
- KAVALAN CONCERTMASTER PORT CASK(TW) 40% abv brown sugar, strawberry jam, cinnamon 32
- HIBIKI HARMONY 43% abv notes of citrus, light oak, honey, herbs 34
- SUNTORY HAKUSHU 12 YEAR 43.5% abv notes of herbaceous smoke with hints of orange peel 56
- YAMAACKI 12 YEAR orange marmalade, silky honey, winter spice 58

FLIGHTS

- DAIGINJO SAKE dancing goblin, hakkaisan 45, snowman 35
- HAKU WHISKY suntory toki, kavalan concertmaster, suntory hakushu 12 year 72

— S A K E —
GLASS / BOTTLE

HONJOZO

- KIKUSUI KARAKUCHI(300mL)* notes of smooth puffed rice, parmesan, chestnut 45

JUNMAI

- KIK MASAMUNE SHIBORITATE (300mL) notes of strawberry jam, margarine, and brioche 30
- TARU (300mL) notes of white pepper, juniper berry, cedar 10/45
- SILENT SNOW (300mL) notes of soft peach, anise, bamboo 11/48
- DRUNKEN WHALE (300mL) notes of refreshing wildflowers, green grape, fennel 12/50
- SOUTHERN BEAUTY (300mL) notes of bright orange blossom, honeysuckle, creme fraiche 12/50
- SUEHIRO DENSHO YAMAHAI (720mL) notes of almond, brioche, and white mushroom 13/90
- GOZENSU BODAIMOTO USU-NIGORI (720mL) notes of tart green apple, yogurt, zesty citrus 13/90

JUNMAI GINGO

- GARDEN OF THE DIVINE (300mL) notes of subtle pine, fresh pear, licorice 12/50
- CHRYSANTHEMUM MIST (300mL) notes of fresh mandarin, toasted sesame, yogurt 13/65
- SYMPHONY (300mL) notes of layered Milky Way pineapple, brioche, cocoa nib 12/50
- BROOKLYN KURA #14 (720mL) notes of white flowers, ripe apple, tropical fruit 13/90

JUNMAI DAI GINGO

- HAKKAISAN 45 (300mL) notes of pristine green apple, honeydew, edamame 14/85
- SNOWMAN NIGORI (300mL) notes of effervescent peach, lychee, mango 12.50/60
- DANCING GOBLIN (750mL) notes of complex lime, enoki mushroom, limestone 13/90

* indicates sakes that are best served room temperature or hot
Does not Apply to Happy Hour +

— W I N E —

WHITE
WINE

HUGI WEINE GRUNER VELTLINER ketzelsdorf-poysdorf, austria 13/60
TAJINASTE BLANCO SECO 2022 tenerife, canary island 17/64
ECO TERRENO CUVÉE ACERO 2018 SAUVIGNON BLANC sonoma county, california 11/40

RED
WINE

DIVISION PINOT NOIR willamette valley, oregon 18/68
LAN RIOJA RESERVA 2015 rioja, spain 15/56
BABYLONSTOREN RED BLEND cape dutch, south africa 14/52

BUBBLES

JURTSCHITSCH BRUT ROSE austria 18/68 +
LOS BERMEJOS VOLCANICA BRUT NATURE lazarote, canary island 18/68 +

— B E E R —

BEER

ASAHI SUPER DRY 7
SAPPORO PREMIUM 8
LUCKY CAT WHITE ALE 10
KIZAKURA KYOTO MATCHA IPA 10

— N O N - A L C O H O L I C —

TEA

HOT ZHI TEA 6
mandarin oolong
texas dreams
jasmine green

ICED ito en green tea 4

ZERO
PROOF

YUZU DAYSIPPER citrus, agave, Daytripper sparking soda 7
GINGER CLOUD hibiscus, cranberry, lime, cardamom, ginger 8
DAYTRIPPER SPARKLING SODA blood orange + pink grapefruit 4
RICHARD'S SPARKLING RAINWATER 3
THIRD COAST COFFEE FRENCH PRESS 8