



#LUCKYBLOSSOMS

CHERRY BLOSSOM INSTALLATION DESIGNED BY
FABIAN SALCEDO + MONARCH FLORAL

Lucky Robot prime dry aged fish

The Japanese tradition of aging fish started over 200 years ago. Lucky Robot is the first restaurant to introduce this technique to Texas.

Dry aging fish elevates the flavor and texture of fish to its highest form. Our modern dry aging chamber allows the enzymes within the fish to activate the umami and glutamates, while improving the texture of the fish.

Taste the difference for yourself and inquire about our Prime Dry Aged fish of the day

fuyu crudo rainbow cauliflower, beet aguachile, avocado, roasted beet, salsa macha, sesame 15

hiramasa serrano* Dutch yellowtail, serrano, asian pear, coconut water ponzu, red curry oil, black tobiko, cilantro 17

suzuki cebiche* striped bass, leche de tigre, serrano, purple sweet potato, shallot, fuji apple, cilantro oil 16

toro+fig* bigeye tuna, black mission fig, candied cashew, cashew cheese, house cured pork lardo, micro arugula, red curry oil 22

king sakura* Big Glory Bay king salmon, salted cherry blossom leaf, Peruvian grape, ponzu 17



In early 2018 under the guidance of our Executive Chef, Jay Huang, we began the journey of becoming one of the first sushi restaurants in the U.S. and first in Texas to be recognized as a sustainable sushi restaurant.

We have extensively researched the best purveyors of seafood all over the world to find people who are as committed to caring for ocean life and the earth as we are. As a certified Smart Catch Leader through the James Beard Foundation, we have chosen to substitute for all at risk species with more ethical and environmentally-friendly choices. Lucky Robot is committed to and passionate about protecting the oceans for the future generations.

Selections you can feel great about includes:

- Hiramasa (Dutch Yellowtail) MBA Green Rated
- Kingu Sake (Big Glory Bay King Salmon) MBA Green Rated
- Suzuki (Hybrid Striped Bass) MBA Green Rated
- Unagi (American freshwater eel) MBA Yellow Rated
- Our signature Chiki Toro in place of Bluefin Tuna Belly

nigiri and sashimi

nigiri sashimi

raw

maguro* bigeye tuna	4.50	18
chiki toro* bigeye tuna, cured pork lardo, negi	6.00	22
kingu sake* Big Glory Bay king salmon	5.00	22
kingu sake toro* Big Glory Bay king salmon belly	6.00	24
sake* atlantic salmon	4.00	16
sake toro* atlantic salmon belly	4.75	18
suzuki* striped bass, black tobiko	3.95	14
hiramasa* dutch yellowtail	4.25	17
ikura* sake marinated salmon caviar, cucumber	6.00	24

cooked

tako octopus, sesame, lemon zest, negi	4.00	16
unagi bbq american eel, crispy ginger, sesame	4.25	
tarabagani* king crab, black tobiko, lemon zest	7.00	
pork belly fig, aji panca, negi	4.25	
wagyu short rib cashew huancaína, crispy shallot, negi	4.50	
kani krab stick, spicy mayo, sesame	2.25	

vegan

avocado yuzu miso sauce, sesame	2.75	
hi fi mycology mushroom aderezo, lemon zest	3.75	
zucchini ahimi shiso, rebel cheese, aderezo	3.00	
spaghetti squash salsa macha, rebel cheese, negi	3.25	
bok choy ohitashi sesame, cashew cheese "huancaína"	3.00	

chef's choice combinations

nigiri moriwase* 5-piece sushi 22

sashimi moriwase* 5 types of sashimi 42

prime market nigiri moriwase* MKT
3-piece sushi

prime market sashimi moriwase* MKT
selection of today's daily offering, 3-4 pc per fish

california krab, avocado, cucumber, sesame 8

crunchy atomic salmon* salmon, avocado, cucumber, panko togarashi, spicy mayo, aji panca sriracha 12.25

robo tuna* bigeye tuna, avocado, cucumber, panko togarashi, spicy mayo, aji panca sriracha 13

the veggiepillar fried miso eggplant, sesame, pickled cucumber & carrot, topped with avocado and serrano, yuzu miso sauce, sesame 15

farmbot 2.0 tempura fried green beans, avocado, pickled cucumber and carrot, topped with braised zucchini, sesame, and negi, red curry oil, cashew cheese 16

hira hira* dutch yellowtail, avocado, green onion, crispy shallot, yuzu miso, lemongrass soy, cilantro, sesame 12

electric eel american unagi, avocado, pickled ginger, pickled cucumber & carrot, sesame, lemongrass soy 12

r2d2 grilled wagyu beef, green onion, avocado, yuzu kosho, crispy shallot, sesame, cashew huancaina 12

spider fried soft shell crab, avocado, fuji apple, sesame, red curry oil, spicy mayo, cilantro 11

voltron* krab, avocado, pickled cucumber & carrot, topped with tuna, salmon and dutch yellowtail, served with sesame, spicy mayo, soy lemongrass 17

transformer* tempura shrimp, avocado, pickled cucumber & carrot, topped with chef's choice prime featured fish, green onion, sesame, spicy mayo, lemongrass soy 22

hiramasa shrimp battle* tempura shrimp, avocado, pickled cucumber & carrot, panko togarashi, topped with dutch yellowtail, serrano, spicy mayo, lemongrass soy 18

sea-3po* bigeye tuna, avocado, cucumber, topped with Big Glory Bay king salmon, green onion, spicy mayo, panko togarashi 22

greens

Lucky Robot spring 2021

edamame steamed soybeans, sea salt 5

spicy edamame stir-fried soybeans, spicy hoisin, garlic, togarashi 6

seaweed salad marinated tosa & wakame seaweed, sesame, english cucumber, cherry tomato, radish 8

brussels sprouts crisped brussels sprouts, lemongrass soy 8

hot tasting

wagyu yaki nashi lemongrass soy glazed Peeler Farms wagyu short rib, asian pear, nikkei chimichurri, farm-to-table sunomono, mustard seed 16

chicken karaage japanese fried Bell & Evans chicken thigh, red onion, shiso, ponzu verde, togarashi 15

tofu + mushrooms *

crispy organic tofu, baby bok choy, king trumpet mushroom, cashew cheese "huancaina", red curry oil, lemon zest 14

beef hot rock* Peeler Farm wagyu beef, ponzu, negi 15

steamed pork buns Niman Ranch pork belly, spicy hoisin, farm-to-table sunomono, red onion, cilantro 12

spinach & tofu dumplings cashew cheese, candied cashew, cilantro, red curry oil 8

pork & shrimp dumplings Niman Ranch pork, shrimp, ponzu, salsa macha, mayu, negi 10

bowls and plates

Lucky Robot spring 2021

pork and shrimp "tacu" yaki

Niman Ranch pork belly, gulf shrimp, crispy rice, adzuki red bean, aderezo, mayu, peas, sunomono, 144 degree egg, ponzu verde 16

crispy salmon*

grilled atlantic salmon, hawaiian sweet potato, quinoa, spaghetti squash, salsa macha vinaigrette, pea, oven roasted tomato, nikkei chimichurri 22

lomo itame

Peeler Farm wagyu flank steak, shishito peppers, crisp fingerling potato, red onion, nikkei chimichurri, ponzu verde 19

chicken teriyaki

Bell & Evans chicken breast, farm-to-table sunomono, teriyaki, sesame, wonton chip served over rice 12

spicy chicken

Bell & Evans chicken breast, farm-to-table sunomono, spicy teriyaki, sesame, green onion, wonton chip served over rice 12

SoCo bowl

Bell & Evans chicken breast, mushroom, broccoli, yellow onion, red bell pepper, chili garlic, serrano aioli, ginger scallion, wonton chip served over rice 16

ramen and soup

umi miso ramen striped bass, shrimp, naruto maki, baby corn, white onion, napa cabbage, mushroom, aji panca spicy miso seafood broth, aji amarillo mayu 17

robot ramen* Niman Ranch Berkshire pork, wood ear mushroom, bean sprouts, ajitama egg, pickled ginger, shoyu pork broth, aji amarillo mayu 16

miso soup dashi broth, miso, negi, tofu, jaapanese mushrooms, nori 5

sake cocktails

taisetsu mojito	sake, mint, lime, agave	11
southern sakura	sake, pecan syrup, cherry bitters, lemon, cherry	13
plum julep	plum wine, lemon, lavender, mint	8
serrano midori	sake, cucumber, citrus, agave, cilantro, serrano	9
flor	sake, lime, agave, lavender, aquafaba	10
chomame fizz	butterfly tea infused sake, peach, lemon, brut	9

sake

(glass/carafe/bottle)

bold

kikusui karakuchi honjozo*	7/12/43
kiku-masamune taru	7/12/43
amabuki sunflower nama	12/21/74

refreshing

silent snow*	21 (300mL)
suigei drunken whale*	9/15/54
taisetsu garden of the divine	10/17/59
kikusui chrysanthemum mist	10.5/18/63
amabuki gin no kurenai junmai	12/21/73
born tokusen †	115

fruity

perfect snow	8/15/23 (300mL)
white silk nigori	7/13/29 (500mL)
tengumai junmai daiginjo*	10.5/18/63
ryujin dragon god nama	10.5/18/63
dassai 45 nigori	12/21/74
southern beauty tokubetsu	74

† Does Not Apply to Happy hour

sake flights

ototo	drunken whale, karakuchi honjozo, white silk	21
kiki	amabuki sunflower, chrysanthemum mist, perfect snow	25
daiginjo	garden of the divine, tengumai, dragon god	29

wine

(glass/bottle)

white

hugl weine gruner veltliner, ketzelsdorf-poysdorf, austria	10/38
farmhouse white blend, sonoma county, california	8/30
elizabeth spencer sauvignon blanc 2019 mendocino, california	10.5/45

red

ten mile washington vintage red blend, washington, usa	10/38
division pinot noir "un", willamette valley, usa	15/66
manoir du carra beaujolais-villages bistrot, burgandy, france	13/48

specialty

sieur d'arques aimery rose, languedoc-roussillon, france	11/47
southern beauty muto plum	12/22/80
bruno paillard champagne, champagne, france †	108

beer

japanese

kirin ichiban bomber	8.5
kirin light bomber	8.5
sapporo bomber	9.5

central texas

austin amber	6
redbud berliner weisse	6
austin eastcider	5
fireman's 4	6
blue owl cool & the gang	6
equal parts entropic	9.50
equal parts loggerbier	9.50

tea

hot zhi tea	4.5/10
mandarin oolong	
texas dreams	
jasmine green	
ginger lime	

iced	4.5
ito en green tea	

non-alcoholic

yuzu spritzer	4
topo chico	3
french press	6

maine root soda	3
mexicane cola	
diet mexicane cola	
pink drink	
doppelganger	
root beer	
ginger brew	

HAPPY HOUR

Monday - Friday 4:30-6:00

HALF PRICE
COOL TASTINGS, HOT TASTINGS AND
SELECT BOTTLES OF SAKE & WINE
PLUS \$1 OFF CENTRAL TEXAS BEER

*may exclude holidays and special events

LUCKY BITES

\$3

dashi papas
crispy fingerling potatoes,
serrano aioli, nikkei hoisin sauce

pork belly nigiri
fig, aji panca, negi
(2 pcs)

\$5

unagi maki
bbq american unagi, sesame,
house pickles, lemongrass soy

sake maki 2.0*
salmon, yuzu kosho,
sesame, spicy mayo

\$7

karaage kama fish "wings"
spicy hoisin glazed fried fish collar "wings",
togarashi, lemon, sesame, negi,
cashew cheese dipping sauce

nomnomiyaki
Niman Ranch pork belly, cabbage,
negi, spicy mayo, bonito, tonkatsu,
sunny side up egg

TOKYO BRUNCH

Lucky Robot spring 2021

Saturday and Sunday 11-3

30% off from 11-12

features

nikkei omurice*

japanese omelette, crispy rice, red bean, shiitake, & cremini mushrooms, peas
choice of salsa macha or ponzu verde 18

add Niman Ranch pork belly +5

chirashi bot*

tuna, salmon, dutch yellowtail, striped bass sashimi over sushi rice, avocado,
cucumber, sunomono pickles, sesame, 144 degree egg 22

prime chirashi bot*

Big Glory Bay king salmon and 3 types of daily prime market sashimi over
sushi rice, avocado, cucumber, sunomono pickles, sesame, 144 degree egg 27

nomnomiyaki*

japanese savory pancake, Niman Ranch pork belly, napa cabbage,
topped with 2 sunny side up egg, spicy mayo, tonkatsu, sriracha,
bonito flakes, microgreens 17

drink specials

mimosa 2/10

robot michelada 7/25

get lucky gin-infused sake, prickly pear, prosecco 8/27

sides

organic eggs (2)* 3.50

crispy fingerling potatoes 4.00

* Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a food borne illness - especially if you have certain medical conditions.

LUCKY SWEETS 9

Lucky Robot spring 2021

yuzu pie

graham cracker, toasted marshmallow meringue,

yuzu blueberry, spiced candied pecans, shiso

texas tokyo banana

banana swiss roll, bruleed banana, candied cashew,

lucuma caramel

tea and coffee

hot zhi tea 4.5/10

mandarin oolong

texas dreams

jasmine green

ginger lime

third coast french press 6

sake

white silk nigori (500mL)

7/13/29

perfect snow (300mL)

8/15/23

dassai 45 nigori

12/21/74

southern beauty muto plum

12/22/80

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