

— KITCHEN —

FRESH	EDAMAME (v) steamed soybeans, sea salt 7 SPICY EDAMAME (v) spicy hoisin, togarashi 8 SEAWEED SALAD (v) tosaka, wakame, sesame, cucumber, cherry tomato, radish 12 OYSTERS NAMAGAKI* half dozen raw east coast oysters on the half shell, toragashi salsa criolla, mint 24
FRIED	BRUSSEL SPROUTS (v) lemongrass soy 12 CHICKEN KARAAGE japanese fried chicken thigh, red onion, shiso, ponzu verde 16 (HH) CRISPY BARBACOA DUMPLINGS mango, chipotle, white scallion 12
YAKITORI	ABURA escolar skewers, aji amarillo yogurt, parsley 14 MOMO chicken skewers, salsa macha ponzu 12 GYU beef tenderloin skewers, avocado aji verde, lime zest 13 CHEF YAKITORI TRIO escolar, beef, and chicken 18 (HH)
GRILLED	CRISPY PORK BELLY ancho mole, green tomato sunomono, watermelon, puffed rice 16 (HH) NASU TAMAL eggplant, kabocha squash, oyster mushroom, pecan, black garlic, pickled radish, herbs 15 (HH) HIRAMASA KAMA* yellowtail "crab cake", yukon gold potato, starkminson pear, salsa macha vinaigrette 18 (HH) BEEF HOT ROCK* 2 oz texas wagyu, ponzu, negi 18 (HH) MISO SALMON * miso cured salmon, sweet corn, green cabbage, hatch chili, tomato vinaigrette 20 FALL WAGYU flank steak, charred eggplant puree, pickled okra, fingerling potato, aji panca jus 24 SPINACH & TOFU DUMPLINGS (v) cashew cheese, red curry oil, cilantro 10
SOUP	MISO SOUP negi, tofu, nori 5 ROBOT RAMEN* pork belly, bean sprouts, 144F egg, pickled ginger, shoyu pork broth, aji amarillo mayu 17
SWEET	YUZU PIE graham cracker, toasted meringue, yuzu blueberry, candied pecans 10 TEXAS TOKYO BANANA(v) banana cream swiss roll, bruleed banana, candied cashew, lucuma caramel 12



— HAPPY HOUR —

Monday - Friday 4:30 - 5:30

HALF PRICE

Select Contemporary Sashimi & Kitchen Menu Items (HH), and designated bottles of Sake & Wine

* may exclude holidays and special events

LUCKY BITES

- ZUCCHINI KATSU (v) panko crusted summer squash, spicy mayo 5
- PORK BELLY NIGIRI fig, aji panca, negi (2 pcs) 6
- SAKE MAKI 2.0* salmon, yuzu kosho, sesame, spicy mayo 8
- PRIME DRY AGED MAKI chef's choice market fish, avocado, sesame, negi, yuzu kosho, lemongrass soy 8

— S U S H I B A R —

CONTEMPORARY
SASHIMI

KING SAKURA* smoked BGB king salmon, tamarind, cherry blossom leaf, kabocha, pepita 22 (HH)
HIRAMASA SERRANO* australian yellowtail, asian pear, coconut water ponzu, red curry oil 24 (HH)
TORO + FIG* bigeye tuna, black mission fig, lardo, candied cashew, micro arugula, ponzu 26
FALL CEBICHE* striped bass, persimmon, pea flower leche de tigre, candied quinoa, serrano, basil 20 (HH)
TUNA TATAKI* torch seared bluefin tuna, golden beet, starkminson pear, pecan gremolata 28 (HH)
SCALLOP CRUDO* scallop, hibiscus ponzu, strawberry, lime, candied cashew, thai basil, vanilla bean 24

RAW NIGIRI/SASHIMI
1 PC/ 5 PC

MAGURO* bigeye tuna 5.50/26
CHIKI TORO* big eye tuna, cured pork lardo, negi 10/28
KINGU SAKE* Big Glory Bay king salmon 6.50/24
KINGU SAKE TORO* Big Glory Bay king salmon belly 8/28
SAKE* atlantic salmon 5/22
SAKE TORO* atlantic salmon belly 6/26
SUZUKI* striped bass, black tobiko 4.50/22
HIRAMASA* australian yellowtail 5.50/26
IKURA* sake marinated salmon caviar, cucumber 7/32



COOKED
NIGIRI

KANI krab stick, spicy mayo, sesame 3.50
PORK BELLY fig, aji panca, negi 5
TEXAS WAGYU 48 hour shortrib, nikkei chimichurri, shallots 6

VEGAN
NIGIRI

AVOCADO yuzu miso sauce, sesame 4
HI FI MYCOLOGY MUSHROOM aderezo, lemon zest 6
ZUCCHINI AHIMI shiso, rebel cheese, aderezo 4.25
KIMCHI OKRA candied quinoa, puffed sesame, nori 4
GOOD CATCH SPICY TUNA GUNKAN negi 5

CHEF'S
CHOICE

NIGIRI MORIAWASE* 5-piece sushi 32
SASHIMI MORIAWASE* 5 types of sashimi 70
PRIME MARKET SASHIMI MORIAWASE* 4 to 6 types of sashimi MKT

JAPANESE WASABI grated to order wasabi 20

— O M A K A S E —
Tasting menu for 2

松 325
竹 250
梅 185

*** Omakase experience unavailable after 9 pm

* 2% culinary fee goes to the critical role our back of house workers play in our success.
If you do not wish to contribute, we will kindly remove the fee from your bill.

— 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
HIRA HIRA* yellowtail, avocado, green onion, crispy shallot, yuzu miso, lemongrass soy, cilantro, sesame 15
R2D2 wagyu beef, green onion, avocado, yuzu kosho, crispy shallot, sesame, cashew huancaína 15
SPIDER fried soft shell crab, avocado, fuji apple, sesame, red curry oil, spicy mayo, cilantro 15
VOLTRON* krab, avocado, pickled cucumber & carrot, topped with tuna, salmon and yellowtail, sesame, spicy mayo, lemongrass soy 22
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
TOYOSU MAKI* chef's choice daily dry aged market fish, green onion, avocado, sesame, lemongrass soy 16

VEGAN MAKI ROLLS

- GOOD CATCH SPICY "TUNA" vegan "tuna", avocado, sesame, green onion, serrano, lemongrass soy 15
VEGGIEPILAR fried miso eggplant, sesame, pickled cucumber & carrot, topped with avocado and serrano, yuzu miso sauce, sesame 18
FARMBOT 2.0 tempura fried green beans, avocado, pickled cucumber & carrot, topped with zucchini ahimi, sesame, red curry oil, cashew cheese 17
BB-8 kimchi okra, english cucumber, takuan, avocado, shiso, tofu, cashew kimcheeze 15

— TOKYO BRUNCH — Saturday and Sunday 11-3

FEATURES

- NIKKEI OMURICE* japanese omelette, fried rice with red bean, shiitake, & cremini mushrooms, peas choice of salsa macha or ponzu verde 20
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 26
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, microgreens 20
BRUNCH KAMA CAKE* yellowtail "crab cake", yukon gold potato, onsen egg, black tobiko, salsa macha vinaigrette, microgreens 24

— DRINKS —

COCKTAILS

MIDNIGHT in TOKYO tequila 512, orange liqueur, edible glitter, squid ink, lime 19
BEES KNEES empress 1908 gin, ginger liqueur, lavender, honey, lemon 18
PINK 75 roku gin, pink peppercorn, lemon, makrut lime, champagne 16
PANDAN MULE deep eddy vodka, thai vanilla, lemon, ginger beer 15
SPICED PEAR PUNCH cognac, rum, oolong, pineapple, warm spices, lemon 18
PENICILLIN mizunara oak aged scotch, laphroaig 10 year, lemongrass, ginger, honey 17

JAPANESE WHISKY

SUNTORY TOKI 43% abv notes of green apple, light citrus, toasted almond, white pepper 14
LEGENT 47% abv notes of butterscotch, vanilla, caramel, rye & oak spice 17
HIBIKI HARMONY 43% abv notes of citrus, light oak, honey, herbs 30
OHISHI SINGLE MALT SHERRY CASK 42.9% abv notes of vanilla, almond, date, leather 55
SUNTORY HAKUSHU 12 YEAR 43.5% abv notes of herbaceous smoke with hints of orange peel 55
OHISHI TOKUBETSU RESERVE 41.2% abv notes of dried fig, tobacco, clove, and sherry oak 75

FLIGHTS

OTOTO SAKE drunken whale, karakuchi honjozo, white silk 24
YOICHI WHISKY legent, akashi ume plum, ohishi single malt sherry cask 65
HAKU WHISKY suntory toki, hibiki harmony, suntory hakushu 12 year 70

— SAKE —

GLASS / BOTTLE

HONJOZO

KIKUSUI KARAKUCHI(300mL)* notes of smooth puffed rice, parmesan, chestnut 10/40

JUNMAI

TARU (300mL) notes of white pepper, juniper berry, cedar 9/40
SILENT SNOW (300mL) notes of soft peach, anise, bamboo 11/45
DRUNKEN WHALE (300mL) notes of refreshing wildflowers, green grape, fennel 11.50/48
SOUTHERN BEAUTY (300mL) notes of bright orange blossom, honeysuckle, creme fraiche 12/50
WHITE SILK NIGORI (500mL) notes of sweet banana pudding, pound cake, maraschino cherry 12/50
AIYAMA (750mL) notes of rich fig, toffee, marshmallow 16/115

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 11/45
SYMPHONY (300mL) notes of layered Milky Way pineapple, brioche, cocoa nib 12/50

JUNMAI DAI GINGO

HAKKAISAN 45 (300mL) notes of pristine green apple, honeydew, edamame 12.50/65
SNOWMAN NIGORI (300mL) notes of effervescent peach, lychee, mango 12/55
DANCING GOBLIN (750mL) notes of complex lime, enoki mushroom, limestone 13/90

— WINE —

WHITE
WINE

HUGI WEINE GRUNER VELTLINER ketzelsdorf-poysdorf, austria 13/49
BIG SALT newberg, oregon 14/65
ANCIENT PEAKS SAUVIGNON BLANC 2021 paso robles, california 15/70

RED
WINE

BABYLONSTOREN RED BLEND cape dutch, south africa 17/80
EZY TGR PINOT NOIR newberg, oregon 17/80
LAN RIOJA RESERVA 2016 rioja, spain 15/66

BUBBLES

SIEUR D'ARQUES AIMERY ROSE languedoc-roussillon, france 11/47 +
CASTELLROIG CAVA catalonia, spain 90 +

— BEER —

BEER

KIRIN LIGHT 5
ASAHI SUPER DRY 6
SAPPORO PREMIUM 8
SAPPORO RESERVE 9
LUCKY CAT WHITE ALE 10

— NON-ALCOHOLIC —

TEA

HOT ZHI TEA 4.5/10
mandarin oolong
texas dreams
jasmine green
ginger lime
ICED ito en green tea 3

ZERO
PROOF

YUZU SPRITZER citrus, agave, soda 5
GINGER CLOUD hibiscus, cranberry, lime, cardamom, ginger 7
SPARKLING RAINWATER 3
FRENCH PRESS 6

