

LUNCH SPECIAL

ALL SERVED WITH MISO SOUP & STEAMED RICE.
FOR BROWN RICE, EGG FRIED RICE OR UDON SOUP ADD \$1.50
MON – FRI UNTIL 2:30PM. DINE-IN ONLY.

COMBO BOX

(CHANGES DAILY. BE SURE TO ASK YOUR SERVER FOR TODAY'S SPECIAL.)

BENTO BOX (NO RICE)

(CHANGES DAILY. BE SURE TO ASK YOUR SEVER FOR TODAY'S SPECIAL.)

SABA SHIOYAKI

GRILLED SAUTÉED MACKEREL.

PORK CUTLET

(DEEP FRIED PORK FILLET WITH BREAD CRUMB. SERVED WITH KATSU SAUCE.)

TEMPURA VEGETABLE

FRIED MIXED VEGETABLES IN A LIGHT BATTER.

TEMPURA

FRIED SHRIMP AND VEGGIES IN A LIGHT BATTER.

BBQ RIBS

GRILL BEEF RIBS MARINATED INA SPECIAL HOUSE SAUCE.

CHICKEN TERIYAKI

GRILLED CHICKEN WITH HOUSE TERIYAKI SAUCE.

BEEF TERIYAKI

GRILLED RIB-EYE STEAK WITH HOME TERIYAKI SAUCE.

SALMON TERIYAKI

GRILLED FRESH SALMON WITH HOUSE TERIYAKI SAUCE.

EBI TEMPURA

DEEP FRIED SHRIMP IN A LIGHT TEMPURA BATTER.

SEAFOOD TEMPURA

DEEP FRIED ASSORTED SEAFOOD IN A LIGHT TEMPURA BATTER.

SASHIMI SAMPLER

(NOT SERVED WITH RICE OR SALAD)

ASSORTED SLICED RAW FISH.

RAINBOW FINGER (NOT SERVED WITH RICE OR SALAD)

1 RAINBOW ROLL PLUS 5 PIECES OF SUSHI.

(TUNA, SMOKED SALMON, HAMACHI, EBI, MASAGO)

SUSHI SAMPLER (NOT SERVED WITH RICE OR SALAD)

8 PIECES OF SUSHI AND 1 TUNA ROLL.

RICE & MORE

MIKE'S FRIED RICE

ASSORTED SEAFOOD FRIED RICE.

OMELET YAKIMESHI

WHITE MEAT CHICKEN FRIED RICE. WRAPPED WITH EGG OMELET.

**SIGNATURE FRIED RICE CHOICE OF :
CHICKEN, BEEF, OR VEGETABLE. FOR SHRIMP ADD \$3.**

KATSU DON

PORK FILET DEEP FRIED WITH BREAD CRUMBS OVER
STEAMED RICE WITH SPECIAL SAUCE.

YAKISOBA

CHICKEN AND FRESH VEGETABLES STIR FRIED WIYH
JAPANESE EGG NOODLE. FOR SHRIMP OR BEEF ADD \$ 3.

UDON

TRADITIONAL JAPANESE NOODLE SOUP. CHOICE OF CH[CKEN
OR VEGETABLE. FOR BEEF OR TEMPURA ADD \$ 2.

PLEASE BE AWARE THAT CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY,
SEAFOOD SHELLFISH OR EEGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

AN AUTOMATIC 18% GRATUITY WILL BE ADDED TO TABLE OF 8 OR MORE

APPETIZER

EDAMAME

Steamed Japanese Green Soy Beans.

SAUTEE EDAMAME

Lightly Stir Fried With Garlic And Soy Sauce.

GYOZA (6PC)

Pan Fried Japanese Dumplings (Ground Chicken)

ROCK SHRIMP

Crunchy Shrimp With Yu-Zu Sauce.

SOFT SHELL CRAB

Deep Fried Whole Soft Shell Crab With House Ponzu Sauce.

POTATO CAKE (2PC)

Deep Fried Mashed Potato With Carrots And Green Beans.

GRILLED SHRIMP

Served With Home Made Wasabi Mayo.

JAPANESE EGG ROLL (2PC)

Traditionally Egg Roll With Vegetable And Seafood.

FRIED CALAMARI

Deep Fried Sautee Squid.

YAKITORI (2PC)

Grilled Chicken With Bell Pepper And Onion on A Skewer .

CURRY CRAB CAKE

With Spicy Mayo On Top.

CRISPY SHRIMP (2PC)

Deep Fried Crab Meat and Shrimp Wrapped In
Crispy Egg Roll Skin.

CRAB RANGOON

Fried Wonton Stuffed With Crab Meat, Cream Cheese
And Scallions.

KIDS MENU

(FOR KIDS 10 AND UNDER)

COMES WITH SODA, POTATO CAKE, CALIFORNIA ROLL,
SALAD AND STEAMED RICE, FOR FRIED RICE ADD \$1.50

CHICKEN TERIYAKI

Grilled chicken Glazed With Teriyaki Sauce.

BEEF TERIYAKI

Grilled Rib-Eye Glazed With House Teriyaki Sauce.

TEMPURA

Deep Fried Shrimp And Vegetables In A Light Batter.

CHICKEN KATSU

Deep Fried Boneless White Chicken Meat With
Original Katsu Sauce.

CHICKEN KARA-AGE

Marinated Fried Chicken Nuggets.

SALADS

HOUSE GREEN SALAD

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Assorted Greens Tossed With Tomatoes And Carrots.

Served With Our House Ginger Dressing.

GOMA-AE

Sesame Spinach Topped With Our Special House Sauce.

SEAWEED SALAD

Seasoned Seaweed, Agar and Roasted Sesame. With Chili Peppers.

SQUID SALAD

Tender Squid Sliced And Marinated With
An Assortment of Vegetables.

CUCUMBER SALAD

Marinated Fresh Sliced Cucumber With Shredded Carrots And Sesame Seeds.

ALMON SKIN SALAD

Crispy Grilled Salmon Skin With Marinated Cucumber, Carrots, Sesame Seeds, Seaweed.

SASHIMI CUCUMBER SALAD

CEVICHE

CHOICE OF: SALMON, TUNA, OR YELLOWTAIL.

Shredded Radish, Carrots, Red Onion, Daikon, Sprout.

ENTREES

ALL SERVED WITH MISO SOUP,
HOUSE SALAD AND STEAMED RICE

SABA SHIOYAKI

Seasoned Mackerel Fillet Grilled To Perfection.

PORK CUTLET

Fried Breaded Pork Fillet With Katsu Sauce.

SALMON TERIYAKI

Grilled Salmon Steak Glazed With House Teriyaki Sauce.

CHICKEN TERIYAKI

Grilled Chicken Glazed With House Teriyaki Sauce.

VEGETABLE TEMPURA

Deep Fried Assorted Vegetables In A Light Tempura Batter.

WALNUT SHRIMP

Jumbo Shrimp with House Garlic Tomato Sauce.

BBQ RIBS

Grilled Short Ribs Marinated In House Sauce.

BEEF TERIYAKI

Grilled Rib-Eye Glazed With House Teriyaki sauce.

SEAFOOD TEMPURA

Deep Fried Assorted Seafood In A Light Batter.

CHICKEN KATSU

Deep Fried Boneless White Meat Chicken With Original Katsu Sauce.

TEMPURA

Deep Fried Shrimps With Mixed Vegetables In A Light Batter.

EBI TEMPURA

Deep Fried Shrimps in A Light Batter.

CRISPY BEEF

Lightly Fried Crispy Beef In Sweet & Sour Spicy Sauce.

SUSHI COMBINATION

NO SUBSTITUTIONS PLEASE

SUSHI DINNER

Tuna, salmon, Hamachi, Shrimp, Albacore, Tako, Conch, Eel and
1/2 California Roll Served With Miso Soup and Salad.

SHO-GUN #1

Seaweed Salad, 2pcs Shrimp Tempura, 6pcs Chef Sashimi,
Sushi 1 piece each: Tuna, Salmon, Hamachi, Shrimp, Unagi, Tako
and 1 California Roll.

SHO-GUN #2

Seaweed Salad, 4pcs Shrimp Tempura, 4pcs Fish Tempura
8pcs Chefs Sashimi, Sushi 2 piece each : Tuna, Salmon, Hamachi,
Shrimp, White Fish, Unagi, Albacore, 1 Grapevine Roll and Super Sam.

SHO-GUN #3

Seaweed Salad, Squid Salad, 4pcs Shrimp Tempura, Soft Shell Crab,
12pcs Chef's Sashimi.
Sushi 2 piece Each: Tuna, Salmon, Red Snapper, Scallop, Unagi,
Smoke Salmon, Hamachi, Spicy Tuna Roll, Love Me Tender,
Super Sam and Southlake Roll.

SIDE ORDERS

RICE

JAPANESE STEAMED WHITE RICE

BROWN RICE

STEAMED BROWN RICE

MISO SOUP

TRADITIONAL JAPANESE SOYBEAN
SOUP WITH TOFU AND SEAWEED

EBI TEMPURA (PER PIECE)

DEEP FRIED SHRIMP IN A
LIGHT TEMPURA BATTER

CHICKEN KARA-AGE

MARINATED FRIED
CHICKEN NUGGETS

SABA SHIOYAKI

MARINATED MACKEREL FILLET
GRILLED TO PERFECTION

VEGETABLE TEMPURA

DEEP FRIED ASSORTED VEGETABLES
IN A LIGHT TEMPURA BATTER

CHICKEN TERIYAKI

GRILLED SKINLESS CHICKEN
SMOTHERED WITH TERIYAKI SAUCE

TEMPURA

DEEP FRIED SHRIMP AND
ASSORTED VEGETABLES IN A
LIGHT TEMPURA BATTER

COCONUT SHRIMP (2 PIECES)

JUMBO SHRIMP BREADED WITH
COCONUT CRUMBS. SERVED WITH
COCONUT SAUCE

COCONUT CHICKEN (3 PIECES)

WHITE CHICKEN BREADED WITH
COCONUT CRUMBS. SERVED WITH
COCONUT SAUCE

LETTUCE WRAPS

CHICKEN, WATER CHESTNUTS, ONIONS,
AND MUSHROOM STIR FRIED WITH OUR
HOME MADE SOY SAUCE. SERVED WITH
ICEBERG LETTUCE AND HOISIN SAUCE.

RICE BOWL (DON)

CHICKEN KATSU DON

CHICKEN FILLET DEEP FRIED WITH
BREAD CRUMBS OVER STEAMED RICE

OMELET YAKIMESHI

CHICKEN FRIED FRIED SERVED OMELET STYLE

CHICKEN TERIDON

GRILLED CHICKEN TERIYAKI OVER STEAMED RICE

KATSU DON

PORK FILLET DEEP FRIED WITH
BREAD CRUMBS OVER STEAMED RICE

MIKE'S FRIED RICE

ASSORTED SEAFOOD FRIED RICE.

UNA DON

GRILLED EEL WITH KABAYAKI
SAUCE OVER STEAMED RICE

BEEF FRIED RICE

COMBO FRIED RICE



SUSHI SAM

AN AUTOMATIC 18% GRATUITY WILL BE ADDED TO TABLE OF 8 OR MOR

SPECIALTY NOODLES

VEGETABLE UDON

Ensemble of Season Vegetables In Noodle Soup

CHICKEN UDON

Boneless White Meat Chicken And Vegetables in Noodle Soup

BEEF UDON

Tender Sliced Beef And Garden -Fresh Vegetables In Noodle Soup

TEMPURA UDON

Deep Fried Shrimp And Mixed Vegetable Tempura with Noodle Soup

YAKI UDON

Stir Fried Udon Noodles With Choice Of Beef Or Chicken...
For Shrimp Add #2.00

SPICY SEAFOOD UDON

Assorted Seafood And Vegetables with Noodle Soup

YAKISOBA

Vegetables And Choice Of Chick Or Shrimps Stir Fried with
Traditional Egg Noodles

NABEYAKI UDON

Crisp Tempura Chicken and Boiled Egg With
Noodle Soup In A Hot Pot

COMBINATIONS DINNERS

ALL SERVED WITH MISO SOUP,
HOUSE SALAD AND STEAMED RICE

TEMPURA CHICKEN TERIYAKI

Deep Fried Shrimp And Mixed Vegetables In A Light Batter
And Chicken Glazed With Teriyaki Sauce

TEMPURA AND SABA SHIOYAKI

Deep Fried Shrimp And Mixed Vegetables In A Light Batter
And Grilled Mackerel Fish

TEMPURA AND PORK CUTLET

Deep Fried Shrimp And Mixed Vegetables In A Light Batter
And Deep Fried Breaded Pork Chop With Katsu Sauce

TEMPURA AND EBI FRIED

Fried Shrimp And Mixed Vegetables In A Light Batter
and Deep Fried Breaded Shrimp

TEMPURA AND SALMON TERIYAKI

Deep Fried Shrimp And Mixed Vegetables In A Light Batter
And Grilled Salmon Glazed With House Teriyaki Sauce

TEMPURA AND BBQ BEEF

Deep Fried shrimp And Mixed Vegetables In A Light Batter
And Grilled House Marinated Beef Ribs

TEMPURA AND BEEF TERIYAKI

Deep Fried shrimp And Mixed Vegetables In A Light Batter
And Grilled Rib-Eye Glazed With House Teriyaki Sauce

SPECIAL HOT POT

ALL SERVED WITH HOUSE SALAD
AND STEAMED RICE

YOSENABE

Seafood, Chicken and Fresh Vegetables In A
Delicious Homemade Clear Soup

VEGETABLE YOSENABE

Assorted Fresh Vegetables In A Delicious Homemade Clear Soup

SUKIYAKI

Most Popular Japanese Hot Pot Dish, Thinly Sliced Beef And Fresh
Vegetables Cooked with A Lightly Sweetened Broth

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COLD DRINKS

ICED GREEN TEA

SOFT DRINKS (COKE, DIET COKE,
DR PEPPER, SPRITE, ORANGE SODA, LEMONADE)

MILK

LIPTON ICED TEA

EVIAN PURIFIED WATER 1 LITER

RAMUNE (JAPANESE MARBLE SODA)

BOBA TEA (JASMINE OR GREEN TEA)

FLAVER : LICHI,MANGO,PASSION FRUIT, STRAWBERRY

JUICE

PINEAPPLE, CRANBERRY,ORANGE

HOT DRINKS

GREEN TEA

JASMINE TA

OO- LONG TEA

TEK GUAN YIN TEA

IMPORTED & DOMESTIC BEER

HOUSE HOT SAKE

SAPPORO, ASAHI (16 OZ)

KIRIN ICHIBAN, KIRIN LIGHT (12OZ)

BUD LIGHT, MICHELOB ULTRA (12OZ)

SAKE EXPERIENCE (3 ASSORTED SAKE)

FLAVORED SAKE 8OZ

SWEET ENDINGS

TEMPURA ICE CREAM

FRIED BANANA WITH ICE CREAM

FRIED BANANA WITH HONEY

MANGO SWEET RICE

RAINBOW ICE CREAM

TRIPLE CHOCOLATE CAKE

FRESH FRUIT SORBET

(MANGO, COCONUT, PEACH, PINEAPPLE,)

CHEESECAKE XANGO

ENJOY THIS CRISPY, YET COOL AND

CREAMY CHEESECAKE TREAT

TOPPED WITH HOMEMADE SYRUP AND

SIDE OF RED BEAN ICE CREAM

All Rolls Can Be Made With Brown Rice For Extra Charge. Gluten Free Soy Sauce .50 Each



AHI TOWER
Stacked with rice, Avocado, Crab meat, Spicy Tuna, Masago, & Wasabi Sauce..

ALASKA PEPPER TUNA
Seared Pepper Tuna Sashimi Served with Ponzu Sauce topped with Masago.



CAJUN ROLL
Deep fried Crawfish, Avocado, Spicy Sauce on top.



CALAMARI ROLL
Fried Calamari, Cream Cheese, Avocado, Masago, with Eel Sauce & Spicy Mayo.

CARROLL ROLL
Cucumber, Scallion wrapped with Tuna, Crab Meat, & Salmon, Yellow Tail, ebi, (Low Carb) with Ponzu Sauce.



CATERPILLAR ROLL
Fresh water Eel, Cucumber inside with Avocado, Shrimp on top..



COLLEYVILLE ROLL
Tempura Shrimp topped with Tuna and Specialities Sauce.

COWBOY ROLL
Grapevine roll topped with Spicy Tuna..



DANCING EEL ROLL
Masago, Avocado, Cream Cheese Roll, Topped with Fresh Water Eel.

DRAGON ROLL
Yellow Tail Roll, Scallion with Avocado Outside, Shrimp on top.



GRAPEVINE ROLL
Avocado, Crab Roll, Tempura style.

HAWAII ROLL
Crab Meat & Avocado Topped with Tuna.

KELLER ROLL
Tuna, Crab Meat, Cucumber with Wasabi Masago outside.

LOVE ME TENDER ROLL
Tuna, Salmon, Yellow Tail, Shrimp, and Avocado, Masago outside.



MONSTER ROLL
Baked White Fish & Spicy Mayo over Crab Meat roll.



NEW YORK ROLL
Tempura Shrimp topped with Crab Meat, and Avocado.



PATRIOT ROLL
Crab roll topped W/ Spicy Tuna and Avocado.

POWER ROLL
Shrimp Tempura, Tuna, Tomato, Onion, Masago, Crab Meat with Sauce.



RED DRAGON ROLL
Salmon, Avocado, Cucumber with Miso Chili Sauce.

RAINBOW ROLL
Avocado, Masago, Cream Cheese roll topped With Tuna, Salmon, Yellow tail, Ebi, and Avocado.

RICE PAPER ROLL
Tuna, Salmon, Carrot, Onion, Lettuce with Plum Sauce (Low Carb).



SAMURAI ROLL
Yellow Tail, Jalapeño & Cucumber topped with Salmon & Fresh Salmon.



SONI ROLL
Spicy Tuna, Avocado, Cream Cheese, Topped with Fresh Salmon.



SOUTHLAKE ROLL
Seaweed outside wrap w/Smoked Salmon, Carrot, Avocado, and Cream Cheese., Tempura Style.

SUNRISE ROLL
Crab Meat, Avocado, Cream Cheese roll, Fresh Salmon on top.



SUNSET ROLL
Crab Meat, Avocado, Cream Cheese roll, Smoked Salmon on top.

TAI TIRADITO
Choice of fish, “Tiradito ” (Spanish) refers to Long, thin strips of raw fish, lightly marinated And served as a type of Ceviche inspired by Japanese Sashimi(Low Carb).



TIMARRON ROLL
Eel roll with Avocado and Cream Cheese, tempura style.



LIZARD ROLL
Shrimp Tempura, Fried Onions inside Spicy Tuna and Avocado on top.



LOBSTER ROLL
Crab Meat, Avocado, Fried Lobster inside, topped with Spicy Tuna and Bonito Flakes.



TORNADO ROLL
Yellow Tail, Cream cheese, and Jalapeño. Served Tempura style.

TROPHY CLUB ROLL
Tuna, Cream Cheese, Avocado, Crab Meat, Masago. Served with Spicy Mayo.



TWIN ROLL
Tempura Shrimp Roll. Topped with Ebi and Avocado.

ULTRA CRUNCHY ROLL
Crab Meat, Tuna, Tempura Crunchy Wrapped with Seaweed. Topped with Ebi and Avocado.



VOLCANO ROLL
Choice of: Baked Scallop, Crawfish, or Mussel with Jalapeño Pepper and Mushrooms over California Roll with Spicy Sauce.

WESTLAKE ROLL
Pepper Tuna, Cream Cheese, Avocado, Crab Meat, Masago. Tempura style.



SPICY & COOKED



SPICY



COOKED

PLEASE BE AWARE THAT CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.