

STARTERS / SMALL PLATES

gyoza 7
dumplings filled with
pork & vegetables
prepared steamed or fried

tokyonomiyaki 9
traditional Japanese street food.
savory pancake mixed with
noodles, egg, & green onions,
teriyaki sauce, Japanese mayo,
finished with dancing bonito
- add pork belly \$3

brussel sprouts 7
tempura & white soy

tiger shrimp tempura 7

tok fries 8
seasoned fresh cut potatoes with
Japanese spices & chili mayo
dipping sides

edamame 5
STEAMED with kosher salt
STIR-FRIED spicy, garlic, sesame oil,
togarashi, tamari

spicy tuna tower 13
spicy tuna, avocado, creamy krab,
sushi rice, micro greens, rice pearls

furikake riblets small 5 large 9
furikake-crust riblets
applewood smoked

bao buns 7
smoked brisket, sauteed onions
side of garlic teriyaki sauce

dynamite rock shrimp 8
tempura rock shrimp, tossed
in chili mayo, Japanese pepper,
& scallions

hama chili 14
thin slices of yellowtail sashimi,
garnished with jalapenos,
cilantro, sriracha, & ponzu

avo bake 7
baked avocado, stuffed with
krab mix & shrimp

SOUP & SALAD

miso soup 3

seaweed salad 6

cucumber salad 4

green salad 5
mixed greens, carrots,
sesame seeds, ginger dressing

RICE BOWLS

beef bowl 9.5
extra beef 3
poached egg 2
gluten free 1.5

teriyaki chicken bowl 8.5
white meat 2
gluten free 1.5

katsu pork bowl 8

fried rice
green onions, eggs, peas & carrots

chicken 10
beef 10
pork 10
tofu+veg 9.5
shrimp 11
combination 12

PLATES

sesame chicken 9.5
panko crusted all-natural chicken breast,
sweet sesame dipping sauce

simple salmon 17
pan-seared faroe island salmon,
roasted brussel sprouts,
black vinegar caramel

fish and chips 15
tempura pacific cod, yuzu-tartar sauce,
malt black vinegar, & seasoned fries.

pacific cod 15
miso marinated cod, pan seared,
served over sautéed mixed greens
& pickled onions

NOODLES

yakisoba
stir-fried noodles, cabbage
carrots, onions, furikake

chicken 11
beef 11
pork 11
tofu+veg 10
shrimp 12
combination 13

RAMEN

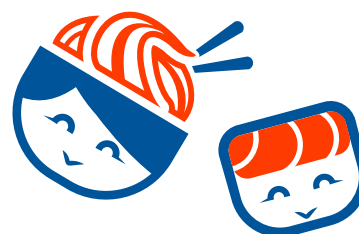
westside ramen 10
blended miso-shoyu-
chicken broth, green onions,
soft boiled egg, fish cake,
black garlic oil, choice of:

pork belly
pork loin

tan tan ramen 10
spicy blended miso-shoyu-
chicken broth, poached egg,
black garlic oil, furikake,
ground pork & beef

ramen additions

pork belly 3
pork loin 3
ground pork & beef 3
soy egg (half) 1
poached egg 2
wood ear mushroom 1
butter 0.50



SUSHI \ SASHIMI \ MAKI
 2 pieces 4 pieces 6 pieces

hamachi 9 / 12 / 6
 yellowtail

ikura 5 / - / -
 salmon roe

kunsei 7 / 11 / 5
 smoked salmon

ebi 4 / - / 6
 black tiger shrimp

maguro 8 / 16 / 7
 big eye tuna

masago 4 / - / -
 smelt roe

shiro maguro 5 / 10 / 5
 white tuna

sake 6 / 10 / 5
 fresh salmon

tobiko 5 / - / -
 flying fish roe

unagi 6 / 11 / 8
 eel

CLASSIC ROLLS

california roll 5
 kanikama, avocado, cucumber, masago roe

cucumber roll 4

avocado roll 5

vegetable roll 5
 cucumber, avocado, carrots

spicy tuna roll 7
 and cucumber

philadelphia roll 7
 smoked salmon, cream cheese, avocado, cucumber

alaska roll 7
 fresh salmon, cream cheese, avocado, cucumber

tempura roll 8
 panko crusted shrimp, avocado cucumber, eel sauce, sprouts

spider roll 10
 fried soft shell crab, avocado cucumber, eel sauce, sprouts

rainbow roll 11
 california roll topped with avocado tuna, salmon, hamachi, & white tuna

caterpillar roll 10
 eel roll topped with avocado and eel sauce

SPECIALTY ROLLS

tejas roll 11
 yellowtail, fried jalapeno, avocado, cucumber, chili mayo, sriracha, scallions

happy roll 12
 avocado, cream cheese, krab mix, spicy tuna, tiger shrimp, four seasoned sauces

wasabi crusted salmon roll 10
 salmon, cream cheese, scallions, panko crusted, eel sauce, wasabi mayo

new york sunrise roll 12
 panko crusted shrimp, krab, spicy tuna, fresh jalapeno, yuzu tobiko

on the beach 12
 tempura roll topped with avocado, tuna, eel sauce, chili mayo

spice girls 11
 tuna, avocado, smelt roe, spicy krab mix, togarashi

dan dan roll 15
 krab, avocado, smoked salmon, mango, cream cheese topped with four assorted sashimi and chili mayo

temptation roll 11
 panko shrimp, krab, cream cheese, and four seasoned sauces

pretty woman roll 13
 mango, krab, cream cheese, topped with tuna and white tuna, wasabi and chili mayo

crunchy roll 9
 panko krab, avocado, cucumber, cream cheese, tempura crunch, eel sauce

philip roll 9
 california roll, fresh salmon, chili mayo

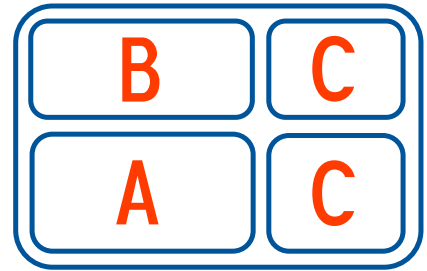
tokyo roll 10
 smoked salmon, krab, cream cheese, mango

white tiger roll 13
 spicy salmon, avocado, yamagobo, topped with seared white tuna, green onion & ponzu



BENTO LUNCH SPECIAL dine-in ONLY

available Monday through Friday 11am - 3pm
starting \$9.95



A Select ONE item

- CHICKEN TERIYAKI SESAME CHICKEN
- ASSORTED SUSHI +\$4 ASSORTED SASHIMI +\$6
- FURIKAKE SMOKED RIBS +\$2

B Select ONE item

- FRIED GYOZA (3pc) PHILADELPHIA ROLL +\$3
- STEAMED EDAMAME ALASKA ROLL +\$3
- CALIFORNIA ROLL TUNA MAKI ROLL +\$2
- AVOCADO ROLL SALMON MAKI ROLL +\$2

C Select TWO items

- MISO SOUP
- CUCUMBER SALAD
- SEAWEED SALAD +\$1
- ONIGIRI
- STEAMED RICE
- SIDE SALAD - GINGER SESAME DRESSING
- BROWN RICE +\$1

TEA

- lipton iced tea
- iced green tea

HOT TEA

- green tea
- roasted green tea
- roasted brown rice tea

RAMUNE

- Japanese marble drink
- original
- strawberry

4

SOFT DRINKS

- unlimited refills
- coca-cola
- diet coke
- sprite
- dr. pepper

2

SPARKLING WATER

- richard's rainwater 12 oz. 3
- pellagrino 1 Liter 7

SPECIALTY COCKTAILS

- cucumber basil gimlet 9
Tito's vodka, cucumber, basil, on the rocks
- hibiscus margarita 9
Dulce Vida Tequila, hibiscus tea, triple sec, lemon, salt, on the rocks

JAPANESE WHISKYS

- suntory distilling
Yamazaki 18 Year _single malt
Yamazaki 12 Year _single malt
Hibiki Harmony _blended malt
Toki _blended malt

nikka distilling

- Coffey Grain _single grain
- From the Barrel _blended malt

other distilleries

- Hatozaki _single grain
- Fukano _single cask rice whisky
- Ohishi _sherry cask rice whisky

OTHER OFFERINGS

- LOCAL** blackland distillery
gin rye whiskey
vodka bourbon whiskey

- Grey Goose
- Tito's
- Dulce Vida Tequila
- Herradura
- TX Whiskey
- Legent Bourbon
- Bulliet Rye
- Hendricks
- Ford's Gin
- Bacardi Rum

WINE

	GLASS	MARY'S POUR	BOTTLE
la gioiosa prosecco, italy	11	17	38
drylands sauvignon blanc, new zealand	12	18	42
foris pinot gris, rogue valley, oregon	10	15	35
marques de caceres albarino, rias baixas, spain	11	17	38
ranch32 chardonnay, arroyo seco, monterey	11	17	38
chehalem on tap unoaked chardonnay, sonoma coast	12	18	--
studio by chateau miraval rose, france	11	17	38
erath on tap pinot noir, oregon	13	19	--
craggy range pinot noir, martinborough, new zealand	16	24	56
famille perrin red blend, cotes du rhone, france	9	14	31
recuerdo malbec, mendoza, argentina	12	18	42
cuna crianza tempranillo blend, rioja, spain	9	14	31
halter ranch on tap cabernet, paso robles, california	14	21	--
double canyon cabernet, horse heaven hills, washington	12	18	42

BEER

on tap	4
kirin ichiban	
sapporo	
bottle/can	
asahi super dry	4
kirin light	4
sapporo	4
sapporo black	6
bud light	3
japanese craft beer	
hitachino white ale	10
Japan- American Wild Ale A refreshing, mildly hopped Belgian & American-inspired beer with complex, tart flavors of coriander, orange peel & nutmeg	

SAKE

hot sake		
small	5	large 10
		GLASS BOTTLE
tozai "snow maiden"	12	42
junmai nigori - creamy texture, honeydew and pumpkin		
hakutsuru superior	15	--
junmai ginjo - flowery fragrant saké with silky, well-balanced smoothness		
tozai "well of wisdom"	18	39
ginjo - watermelon, honeydew, sweet melon, and a hint of pistachio. Soft and silky with a touch of white pepper on the finish.		
soul of the sensei	26	70
junmai daiginjo - aromas of clean honeydew rind and grainy rice with a touch of earth. Soft and rich but maintains tightness and structure. While zesty cantaloupe and dry anise dominate up front, the finish is dry with white pepper and jasmine notes.		