

STARTERS / SMALL PLATES

gyoza 7 dumplings filled with pork & vegetables prepared steamed or fried	tok fries ^{AGF} 8 seasoned fresh cut potatoes with Japanese spices & chili mayo dipping sides	bao buns 7 smoked brisket, sauteed onions side of garlic teriyaki sauce
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	edamame ^{GF} 5 STEAMED with kosher salt STIR-FRIED spicy, garlic, sesame oil, togarashi, tamari	dynamite rock shrimp 8 tempura rock shrimp, tossed in chili mayo, Japanese pepper, & scallions
brussel sprouts 7 tempura & white soy	spicy tuna tower ^{RAW} 13 spicy tuna, avocado, creamy krab, sushi rice, micro greens, rice pearls	hama chili ^{GF} ^{RAW} 14 thin slices of yellowtail sashimi, garnished with jalapenos, cilantro, sriracha, & ponzu
tiger shrimp tempura 7	furikake riblets small 5 large 9 furikake-cruste riblets applewood smoked	avo bake 7 baked avocado, stuffed with krab mix & shrimp

SOUP & SALAD

miso soup ^{GF} 3
seaweed salad ^{GF} 6
cucumber salad ^{GF} 4
green salad ^{GF} 5 mixed greens, carrots, sesame seeds, ginger dressing

RICE BOWLS

beef bowl ^{AGF} 9.5 extra beef 3 poached egg 2 gluten free 1.5	teriyaki chicken bowl ^{AGF} 8.5 white meat 2 gluten free 1.5
---	--

katsu pork bowl 8

fried rice ^{AGF} 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 ^{AGF} 17 pan-seared faroe island salmon, roasted brussel sprouts, black vinegar caramel
--

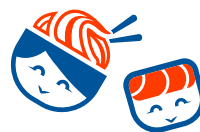
fish and chips 15 tempura pacific cod, yuzu-tartar sauce, malt black vinegar, & seasoned fries.
--

pacific cod ^{GF} 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

^{GF} GLUTEN FREE
^{AGF} AVAILABLE GLUTEN FREE
^{RAW} CONTAINS RAW INGREDIENTS

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

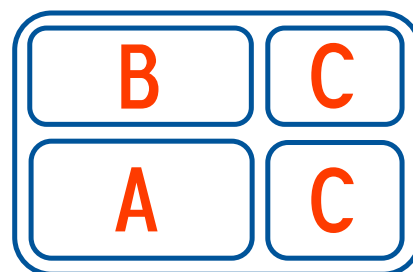
white tiger roll 13
 spicy salmon, avocado, yamagobo, topped with seared white tuna, green onion & ponzu



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

jalapina-rita 9
Dulce Vida Tequila, pineapple juice, muddled jalapenos, agave

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 10 OZ.	BOTTLE
la gioiosa prosecco, italy	11	--	--
drylands sauvignon blanc, new zealand	12	18	42
tiefenbrunner pinot grigio, italy	10	15	35
marques de caceres albarino, rias baixas, spain	11	17	38
chamisal unoaked chardonnay, central coast	11	17	38
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
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 ichiban	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
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.		