

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-crust ed 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
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katsu pork bowl 8

fried rice ^{AGF} green onions, eggs, peas & carrots
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chicken 10
beef 10
pork 10
tofu+veg 9.5
shrimp 11
combination 12

PLATES

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

simple salmon ^{AGF} 17 pan-seared faroe island salmon, roasted brussel sprouts, black vinegar caramel
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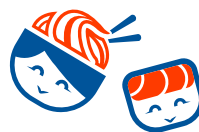
fish and chips 15 tempura pacific cod, yuzu-tartar sauce, malt black vinegar, & seasoned fries.
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pacific cod ^{GF} 15 miso marinated cod, pan seared, served over sautéed mixed greens & pickled onions
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NOODLES

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:
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pork belly
pork loin

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



yellowtail   9 / 12 / 6
 hamachi


salmon roe   5 / - / -
 ikura



smelt roe  4 / - / -
 masago


eel 6 / 11 / 8
 unagi


big eye tuna   8 / 16 / 7
 maguro

white tuna   5 / 10 / 5
 shiro maguro

tiger shrimp  4 / - / 6
 ebi


fresh salmon   6 / 10 / 5
 sake


smoked salmon  7 / 11 / 5
 kunsei


flying fish roe  5 / - / -
 tobiko



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

 GLUTEN FREE


 AVAILABLE GLUTEN FREE

 CONTAINS RAW INGREDIENTS

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

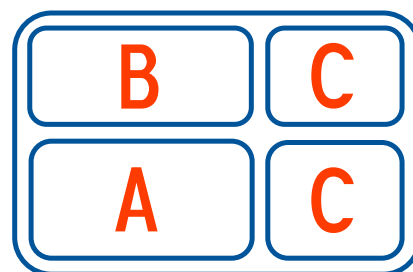
Some menu items are served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. prices subject to change.

18% gratuity may be added to parties of 5 or more.

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
seven falls red rapids red blend, wahluke slope, washington	10	15	35
craggy range pinot noir, martinborough, new zealand	16	24	56
halter ranch on tap cabernet, paso robles, california	14	21	--
silver palm cabernet, california	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

SAKE

hot sake			
small	5	large	10
tozai "snow maiden"	12	GLASS	BOTTLE
junmai nigori - creamy texture, honeydew and pumpkin	42		
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.			