

## STARTERS / SMALL PLATES

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

## SOUP & SALAD

<b>miso soup</b> <b>GF</b> 3
<b>seaweed salad</b> <b>GF</b> 6
<b>cucumber salad</b> <b>GF</b> 4
<b>green salad</b> <b>GF</b> 5 mixed greens, carrots, sesame seeds, ginger dressing

## RICE BOWLS

<b>beef bowl</b> <b>AGF</b> 9.5 extra beef 3 poached egg 2 gluten free 1.5	<b>teriyaki chicken bowl</b> <b>AGF</b> 8.5 white meat 2 gluten free 1.5
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<b>katsu pork bowl</b> 8
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<b>fried rice</b> <b>AGF</b> green onions, eggs, peas & carrots
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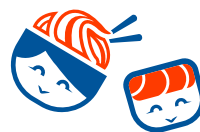
<b>chicken</b> 10
<b>beef</b> 10
<b>pork</b> 10
<b>tofu+veg</b> 9.5
<b>shrimp</b> 11
<b>combination</b> 12

## PLATES

<b>sesame chicken</b> 9.5 panko crusted all-natural chicken breast, sweet sesame dipping sauce	<b>simple salmon</b> <b>AGF</b> 17 pan-seared faroe island salmon, roasted brussel sprouts, black vinegar caramel
<b>fish and chips</b> 15 tempura pacific cod, yuzu-tartar sauce, malt black vinegar, & seasoned fries.	<b>pacific cod</b> <b>GF</b> 15 miso marinated cod, pan seared, served over sautéed mixed greens & pickled onions

## NOODLES

<b>yakisoba</b> stir-fried noodles, cabbage carrots, onions, furikake
<b>chicken</b> 11
<b>beef</b> 11
<b>pork</b> 11
<b>tofu+veg</b> 10
<b>shrimp</b> 12
<b>combination</b> 13



## RAMEN

<b>westside ramen</b> 10 blended miso-shoyu-chicken broth, green onions, soft boiled egg, fish cake, black garlic oil, choice of:	<b>pork belly</b>	<b>pork loin</b>
<b>tan tan ramen</b> 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

yellowtail 9 / 12 / 6  
 hamachi **RAW** **GF**  
 salmon roe 5 / - / -  
 ikura **RAW** **GF**  
 smelt roe 4 / - / -  
 masago **RAW**  
 eel 6 / 11 / 8  
 unagi

big eye tuna 8 / 16 / 7  
 maguro **RAW** **GF**  
 white tuna 5 / 10 / 5  
 shiro maguro **RAW** **GF**  
 tiger shrimp 4 / - / 6  
 ebi **GF**

fresh salmon 6 / 10 / 5  
 sake **RAW** **GF**  
 smoked salmon 7 / 11 / 5  
 kunsei **GF**  
 flying fish roe 5 / - / -  
 tobiko **RAW**

**CLASSIC ROLLS**

california roll 5  
 kanikama, avocado,  
 cucumber, masago roe  
 cucumber roll **GF** 4  
 avocado roll **GF** 5  
 vegetable roll **GF** 5  
 cucumber, avocado,  
 carrots  
 spicy tuna roll **RAW** **GF** 7  
 and cucumber  
 philadelphia roll **GF** 7  
 smoked salmon, cream cheese,  
 avocado, cucumber  
 alaska roll **RAW** **GF** 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 **RAW** 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 **RAW** 11  
 yellowtail, fried jalapeno, avocado, cucumber, chili mayo, sriracha, scallions  
 happy roll **RAW** 12  
 avocado, cream cheese, krab mix, spicy tuna, tiger shrimp,  
 four seasoned sauces  
 wasabi crusted salmon roll **RAW** 10  
 salmon, cream cheese, scallions, panko crusted, eel sauce, wasabi mayo  
 new york sunrise roll **RAW** 12  
 panko crusted shrimp, krab, spicy tuna, fresh jalapeno, yuzu tobiko  
 on the beach **RAW** 12  
 tempura roll topped with avocado, tuna, eel sauce, chili mayo  
 spice girls **RAW** 11  
 tuna, avocado, smelt roe, spicy krab mix, togarashi  
 dan dan roll **RAW** 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 **RAW** 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 **RAW** 9  
 california roll, fresh salmon, chili mayo  
 tokyo roll **RAW** 10  
 smoked salmon, krab, cream cheese, mango  
 white tiger roll **RAW** 13  
 spicy salmon, avocado, yamagobo, topped with seared white tuna,  
 green onion & ponzu

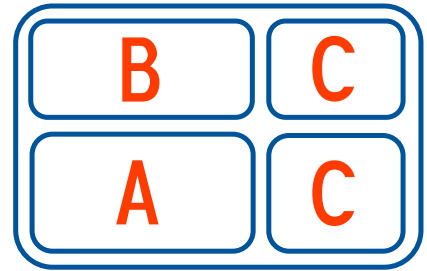
**GF** GLUTEN FREE  
**AGF** AVAILABLE GLUTEN FREE  
**RAW** CONTAINS RAW INGREDIENTS

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
- 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 10 OZ.	BOTTLE
<b>la gioiosa</b> prosecco, italy	11	--	--
<b>chasing venus</b> sauvignon blanc, new zealand	10	15	--
<b>drylands</b> sauvignon blanc, new zealand	12	18	42
<b>tiefenbrunner</b> pinot grigio, italy	10	15	35
<b>marques de caceres</b> albarino, rias baixas, spain	11	17	38
<b>cloudfall</b> chardonnay, monterey county	11	17	--
<b>chamisal</b> unoaked chardonnay, central coast	11	17	38
<b>studio by chateau miraval</b> rose, france	11	17	38
<b>seven falls red rapids</b> red blend - syrah/merlot, wahluke slope, washington	10	15	35
<b>upshot</b> red blend - zinfandel/merlot, sonoma county	10	15	--
<b>banshee</b> pinot noir, sonoma, california	14	21	49
<b>silver palm</b> 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
bud light	3

## SAKE

hot sake			
small	5	large	10

	GLASS	BOTTLE
<b>tozai "snow maiden"</b> junmai nigori - creamy texture, honeydew and pumpkin	12	42
<b>hakutsuru superior</b> junmai ginjo - flowery fragrant saké with silky, well-balanced smoothness	15	--
<b>tozai "well of wisdom"</b> ginjo - watermelon, honeydew, sweet melon, and a hint of pistachio. Soft and silky with a touch of white pepper on the finish.	18	39