

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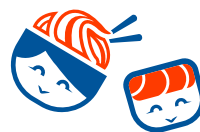
chicken 10
beef 10
pork 10
tofu+veg 9.5
shrimp 11
combination 12

PLATES

sesame chicken 9.5 panko 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



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

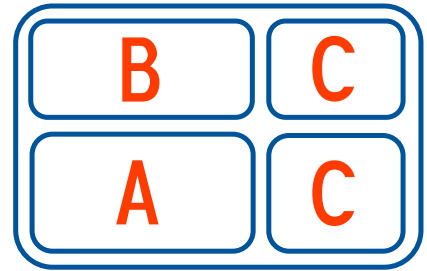
GF GLUTEN FREE
AGF AVAILABLE GLUTEN FREE
RAW CONTAINS RAW INGREDIENTS

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
la gioiosa prosecco, italy	11	--	--
jp. chenet sparkling rose, france	11	--	--
chasing venus sauvignon blanc, new zealand	10	15	--
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
cloudfall chardonnay, monterey county	11	17	--
chamisal unoaked chardonnay, central coast	11	17	38
studio by chateau miraval rose, france	11	17	38
seven falls red rapids red blend - syrah/merlot, wahluke slope, washington	10	15	35
upshot red blend - zinfandel/merlot, sonoma county	10	15	--
banshee pinot noir, sonoma, california	14	21	49
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
bud light	3

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.			