

## starters & small plates

gyoza dumplings filled with pork & vegetables prepared steamed or fried	7	tok fries <b>AGF</b> seasoned fresh cut potatoes with Japanese spices & chili mayo dipping sides	8	bao buns soft bread dumpling, made in-house steamed then seared on one side. ask server for filling of the day	8
tokyonomiyaki traditional Japanese street food. savory pancake mixed with noodles, egg, & green onions, teriyaki sauce, Japanese mayo, finished with dancing bonito - add pork belly \$3	10	edamame <b>GF</b> STEAMED with kosher salt STIR-FRIED spicy, garlic, sesame oil, togarashi, tamari	6	dynamite rock shrimp tempura rock shrimp, tossed in chili mayo, Japanese pepper, & scallions	9
brussel sprouts tempura & white soy	8	spicy tuna tower <b>RAW</b> spicy tuna, avocado, creamy krab, sushi rice, micro greens, rice pearls	13	hama chili <b>GF</b> <b>RAW</b> thin slices of yellowtail sashimi, garnished with jalapenos, cilantro, sriracha, & ponzu	15
tiger shrimp tempura	7	furikake riblets furikake-cruste riblets applewood smoked	small 6 large 10	avo bake baked avocado, stuffed with krab mix & shrimp	7

## soup & salad

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

## rice bowls

beef bowl <b>AGF</b>	10
extra beef	3
poached egg	2
gluten free	1.5
teriyaki chicken bowl <b>AGF</b>	9
white meat	2
gluten free	1.5

katsu pork bowl	9
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fried rice <b>AGF</b> green onions, eggs, peas & carrots	
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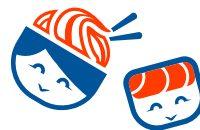
chicken	11
beef	11
pork	11
tofu+veg	9.5
shrimp	12
combination	13

## plates

sesame chicken panko crusted all-natural chicken breast, sweet sesame dipping sauce	11
simple salmon <b>AGF</b> pan-seared faroe island salmon, roasted brussel sprouts, black vinegar caramel	18
fish and chips tempura pacific cod, yuzu-tartar sauce, malt black vinegar, & seasoned fries.	16
pacific cod <b>GF</b> miso marinated cod, pan seared, served over sautéed mixed greens & pickled onions	16

## noodles

yakisoba stir-fried noodles, cabbage carrots, onions, furikake	
chicken	12
beef	12
pork	12
tofu+veg	11
shrimp	13
combination	14



## ramen

westside ramen blended miso-shoyu-chicken broth, green onions, soft boiled egg, fish cake, black garlic oil, choice of:	11
pork belly	
pork loin	
tan tan ramen spicy blended miso-shoyu-chicken broth, poached egg, black garlic oil, furikake, ground pork & beef	11

### 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 hamachi <b>RAW</b> <b>GF</b>	9 / 13 / 6	big eye tuna maguro <b>RAW</b> <b>GF</b>	8 / 16 / 7	fresh salmon sake <b>RAW</b> <b>GF</b>	6 / 11 / 5
salmon roe ikura <b>RAW</b> <b>GF</b>	5 / - / -	white tuna shiro maguro <b>RAW</b> <b>GF</b>	5 / 10 / 5	smoked salmon kunsei <b>GF</b>	7 / 12 / 5
eel unagi	7 / 12 / 8	tiger shrimp ebi <b>GF</b>	4 / - / 6	flying fish roe tobiko <b>RAW</b>	5 / - / -

**classic rolls**

california roll kanikama, avocado, cucumber, masago roe	6
cucumber roll <b>GF</b>	5
avocado roll <b>GF</b>	6
vegetable roll <b>GF</b> cucumber, avocado, carrots	6
spicy tuna roll <b>RAW</b> <b>GF</b> and cucumber	8
philadelphia roll <b>GF</b> smoked salmon, cream cheese, avocado, cucumber	8
alaska roll <b>RAW</b> <b>GF</b> fresh salmon, cream cheese, avocado, cucumber	8
tempura roll panko crusted shrimp, avocado cucumber, eel sauce, sprouts	9
spider roll fried soft shell crab, avocado cucumber, eel sauce, sprouts	11
rainbow roll <b>RAW</b> california roll topped with avocado tuna, salmon, hamachi, & white tuna	13
caterpillar roll eel roll topped with avocado and eel sauce	11

**specialty rolls**

tejas roll <b>RAW</b> yellowtail, fried jalapeno, avocado, cucumber, chili mayo, sriracha, scallions	13
happy roll <b>RAW</b> avocado, cream cheese, krab mix, spicy tuna, tiger shrimp, four seasoned sauces	14
wasabi crusted salmon roll <b>RAW</b> salmon, cream cheese, scallions, panko crusted, eel sauce, wasabi mayo	11
new york sunrise roll <b>RAW</b> panko crusted shrimp, krab, spicy tuna, fresh jalapeno, yuzu tobiko	14
on the beach <b>RAW</b> tempura roll topped with avocado, tuna, eel sauce, chili mayo	13
spice girls <b>RAW</b> tuna, avocado, smelt roe, spicy krab mix, togarashi	12
dan dan roll <b>RAW</b> krab, avocado, smoked salmon, mango, cream cheese topped with four assorted sashimi and chili mayo	15
temptation roll panko shrimp, krab, cream cheese, and four seasoned sauces	13
pretty woman roll <b>RAW</b> mango, krab, cream cheese, topped with tuna and white tuna, wasabi and chili mayo	13
crunchy roll panko krab, avocado, cucumber, cream cheese, tempura crunch, eel sauce	10
philip roll <b>RAW</b> california roll, fresh salmon, chili mayo	11
tokyo roll <b>RAW</b> smoked salmon, krab, cream cheese, mango	11
white tiger roll <b>RAW</b> spicy salmon, avocado, yamagobo, topped with seared white tuna, green onion & ponzu	13

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

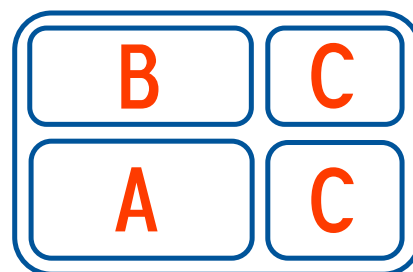
Some menu items are served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. prices subject to change.

20% gratuity may be added to parties of 5 or more.

## BENTO LUNCH SPECIAL dine-in ONLY

available Monday through Friday 11am - 3pm

starting \$10.25



### 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

## soft drinks

unlimited refills  
coca-cola  
diet coke  
sprite  
dr. pepper

## sparkling water

richard's rainwater 12 oz. 3

## specialty cocktail

cucumber basil gimlet 9.25  
Tito's vodka, cucumber, basil, on the rocks

hibiscus margarita 9.25  
Dulce Vida Tequila, hibiscus tea, triple sec, lemon, salt, on the rocks

## japanese whiskys

4      **suntory distilling**  
Yamazaki 12 Year \_single malt  
Hakashu 12 Year \_single malt  
Hibiki Harmony \_blended malt  
Toki \_blended malt

### nikka distilling

Yoichi \_single malt  
From the Barrel \_blended malt  
Nikka Days \_peated blend

### other distilleries

Fukano \_single cask rice whisky  
Ohishi \_sherry cask rice whisky

## other offerings

**LOCAL** blackland distillery

gin  
rye whiskey

Grey Goose

Tito's

Sauza Silver Tequila

Herradura

TX Whiskey

Legent Bourbon

Hendricks

Ford's Gin

Bacardi Rum

# wine

	GLASS	MARY'S POUR 10 OZ.	BOTTLE
la gioiosa prosecco italy	11	--	--
j.p. chenet sparkling rose france	11	--	--
echo bay sauvignon blanc marlborough	12	18	42
the seeker pinot grigio italy	10	15	35
trefethen chardonnay oak knoll district, napa	14	21	--
chamisal unoaked chardonnay central coast	11	17	38
daou rose, provence-style paso robles	12	18	--
seven falls red blend - syrah/merlot, wahluke slope, washington	10	15	35
the pessimist red blend - zinfandel/petit syrah paso robles	12	18	--
argyle winery pinot noir willamette valley, oregon	14	21	--
silver palm cabernet california	12	18	42

# beer

on tap	5
kirin ichiban	
sapporo	
bottle/can	
asahi super dry	6
kirin ichiban	6
kirin light	6
sapporo	6
bud light	4

# sake

hot sake		
small	6	large 10
		GLASS BOTTLE
tozai "snow maiden"	12	42
junmai nigori - creamy texture, honeydew and pumpkin		
taka "noble arrow"	20	48
tokubetsu junmai - creamy, luxurious mid palate with a melon and herbal finish		
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.		

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