

soup & salad

miso soup **GF** 3 cucumber salad **GF** 4 seaweed salad **GF** 6

green salad **GF** 5
mixed greens, carrots,
sesame seeds, ginger dressing

small plates or starters

tok fries **AGF** 8
fresh cut potatoes, Japanese spices,
chili mayo dipping

edamame **GF** 6
STEAMED with kosher salt
STIR-FRIED spicy, garlic, sesame oil,
togarashi, tamari

gyoza 7
dumplings filled with pork & vegetables
prepared steamed or fried

avo bake 8
baked avocado stuffed with krab mix

tokyokonomiyaki 10
traditional Japanese street food.
A savory pancake mixed with noodles, egg,
green onions, teriyaki sauce, Japanese mayo,
finished with dancing bonito
- add pork belly \$3

bao buns 8
house made dough, formed into a dumpling,
steamed and then pan-fried.
ask your server for the daily filling

shumai 9
open faced dumplings filled with chicken,
beef, vegetables, served over spicy garlic chili oil

furikake riblets sm 6
furikake-crust lg 10
applewood smoke

brussel sprouts 7
tempura, white soy

rock shrimp 9
DYNAMITE tempura, Japanese pepper,
chili mayo, scallions
TEMPURA soy dashi dipping sauce

hama chili **GF** **RAW** 15
yellowtail sashimi, jalapenos,
cilantro, sriracha, ponzu

salmon crudo **GF** **RAW** 15
fresh salmon sashimi, smoked salt,
radish, lemon juice, cilantro oil

spicy tuna tower **RAW** 13
spicy tuna, avocado, krab, sushi rice,
micro greens, rice pearls

plates

sesame chicken 11.5
panko crusted all-natural chicken breast,
sweet sesame dipping sauce

simple salmon **AGF** 19
pan-seared faroe island salmon,
roasted brussel sprouts, black vinegar caramel

fish and chips 17
tempura pacific cod, yuzu-tartar sauce,
malt black vinegar, & seasoned fries.

pacific cod **GF** 17
miso marinated cod, pan seared, served
over sautéed mixed greens & pickled onions

rice bowls

beef bowl **AGF** 10.5 **fried rice** **AGF**
green onions, eggs, peas & carrots

extra beef +3 chicken 11.5 tofu+veg 11.5
poached egg +2 beef 11.5 shrimp 13
gluten free +2 pork 11.5 combination 15

teriyaki chicken **AGF** 9.5 **katsu pork bowl** 9.5
white meat +2 panko fried pork loin, sauteed onions,
gluten free +2 scrambled egg, sweet soy

noodles

yakisoba
stir-fried egg noodles, cabbage, carrots, yellow & green onions,
sprinkled with furikake

chicken 12.5 pork 12.5 shrimp 14
beef 12.5 tofu+veg 12.5 combination 16

westside ramen 11
blended miso-shoyu-chicken broth,
green onions, soft boiled egg, fish cake,
black garlic oil, choice of :

pork belly or pork loin

tan tan ramen 11
spicy blended miso-shoyu-chicken broth,
poached egg, black garlic oil, furikake,
ground pork & beef

bento lunch special

available Monday through Friday 11am - 3pm

starting \$10.75

dine-in ONLY

A Select ONE item

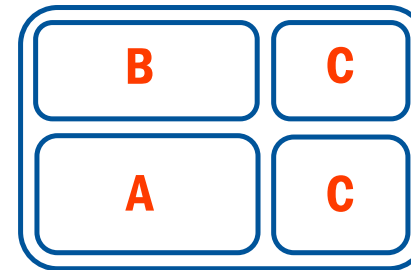
CHICKEN TERIYAKI SESAME CHICKEN
ASSORTED SUSHI +\$4 ASSORTED SASHIMI +\$6
FURIKAKE SMOKED RIBS +\$2

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



ramen additions

pork belly 3
pork loin 3
soy egg (half) 1
ground pork & beef 3
wood ear mushroom 1
poached egg 2
butter 0.75
narutomaki (fish cake) 1

sushi 2 pc
sashimi 4 pc
maki

roll. seaweed out. cucumber. 6 pc.

big eye tuna 9 / 16 / 8
maguro

fresh salmon 7 / 12 / 6
sake

yellowtail 8 / 14 / 7
hamachi

white tuna 5 / 10 / 5
shiro maguro

smoked salmon 7 / 12 / 6
kunsei

tiger shrimp 4 / - / 6
ebi

eel 7 / 12 / 8
unagi

flying fish roe 5 / - / -
tobiko

salmon roe 5 / - / -
ikura

classic rolls

california roll 6.5 kanikama, avocado, cucumber	vegetable roll 6 cucumber, avocado, carrots	philadelphia roll 8.5 smoked salmon, cream cheese, avocado, cucumber	tempura roll 9.5 panko crusted shrimp, avocado cucumber, eel sauce, sprouts	rainbow roll 13.5 california roll topped with avocado tuna, salmon, hamachi, & white tuna
cucumber roll 5	spicy tuna roll 8.5 and cucumber	alaska roll 8.5 fresh salmon, cream cheese, avocado, cucumber	spider roll 11.5 fried soft shell crab, avocado cucumber, eel sauce, sprouts	catepillar roll 11.5 eel roll topped with avocado and eel sauce
avocado roll 6.5				

specialty rolls

tejas roll 13.5 yellowtail, fried jalapeno, avocado, cucumber, chili mayo, sriracha, scallions	temptation roll 13.5 panko shrimp, krab, cream cheese, four seasoned sauces
wasabi crusted salmon roll 11.5 salmon, cream cheese, scallions, panko crusted, eel sauce, wasabi mayo	white tiger roll 13.5 spicy salmon, avocado, yamagobo, topped with seared white tuna, green onion, ponzu
new york sunrise roll 14.5 panko crusted shrimp, krab, spicy tuna, fresh jalapeno, yuzu tobiko	happy roll 14.5 avocado, cream cheese, krab mix, spicy tuna, tiger shrimp, four seasoned sauces
on the beach 13.5 tempura roll topped with avocado, tuna, eel sauce, chili mayo	crunchy roll 10.5 panko krab, avocado, cucumber, cream cheese, tempura crunch, eel sauce
spice girls 12.5 tuna, avocado, tempura crunch, spicy krab mix, togarashi	philip roll 11.5 california roll, fresh salmon, chili mayo
tokyo roll 11.5 smoked salmon, krab, cream cheese, mango	dan dan roll 15.5 krab, avocado, smoked salmon, mango, cream cheese topped with four assorted sashimi, chili mayo
	pretty woman roll 13.5 mango, krab, cream cheese, topped with tuna and white tuna, wasabi, chili mayo

tea 2½

lipton iced tea
iced green tea

hot tea 2½

green tea
roasted green tea

ramune 5

Japanese marble drink
original
strawberry

sparkling water 3

richard's rainwater 12 oz.

soft drinks 2½

unlimited refills
coca-cola sprite
diet coke dr. pepper

lemonade 2½

fresh squeezed
sorry, no refills

specialty cocktails 9

cucumber basil gimlet
Suntory Haku Vodka
Cucumber, Basil, On the rocks

hibiscus margarita
Sauza Hacienda Tequila
Hibiscus tea, Triple sec,
Lemon, Salt, On the rocks

ginger highball
Suntory Toki Whisky
Ginger syrup, Soda
Lemon twist

other offerings

local

Blackland Distillery

gin

rye

tx pecan & brown sugar
bourban

Grey Goose

Legent Bourbon

Tito's

Sauza Hacienda Silver Tequila

Herradura

Hendricks

TX Whiskey

Bacardi Rum

japanese whiskys

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

wine

	glass	mary's pour 10 oz.	bottle
brummel brut france	11	--	--
yes way rose sparkling rose france	11	--	--
echo bay sauvignon blanc marlborough	12	18	42
the seeker pinot grigio italy	10	15	35
trefethen chardonnay willow creek paso robles	12	18	--
chamisal unoaked chardonnay central coast	11	17	38
daou rose cotes de provence france	12	18	--
north by nw red blend syrah/merlot columbia valley, oregon	10	15	35
lubanzi red blend shiraz, grenache south africa	11	17	--
deloach pinot noir california	14	21	--
silver palm cabernet california	12	18	42

beer

on tap	4	kirin ichiban	sapporo
bottle/can			
kirin ichiban	4	asahi super dry	4
kirin light	4	sapporo	4
bud light	3	orion	10

sake

hot sake	small	5	large	10		
					glass	bottle
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.						
konteki "tears of dawn"					20	60
daiginjo - notes of tropical banana anise seed, and truffle. full bodied palate, velvety smooth finish						
konteki "pearls of simplicity"					20	60
junmai daiginjo - aromas of white flower, asian pear, and rice. finished with rich elegant minerality and rice texture						