

## POKE RICE BOWLS

### BONSAI POKE

MARINATED ASSORTED BLEND OF CHEF'S SELECTED FRESH FISH, CRISPY SHALLOTS, CILANTRO LEAVES, CRISPY SHREDDED LEEKS, SEASONED RICE – NORI GOMA

### SALMON POKE

CITRUS MARINATED WILD CAUGHT SCOTTISH SALMON, PLUM VINAIGRETTE CARROTS, SEAWEED SALAD, SHREDDED CUCUMBER, AVOCADO, TEMPURA FLAKES, GARLIC CHIPS, SEASONED RICE

### WASABI TUNA POKE

AVOCADO, WASABI MAYO TUNA, PLUM VINAIGRETTE, CARROTS, SHREDDED CUCUMBER, KIZAMI – SHREDDED NORI, SIZZLING RICE

### CHIRASHI BOWL

CHEFS SELECTION OF SASHIMI FRESH FISH, TAMAGO, PICKLE VEGETABLES, CRISPY SHALLOTS, SIZZLING RICE – NORI GOMA

### BLACKENED TUNA BOWL

BLACKENED TUNA, PICKLED CABBAGE, CARROTS, AVOCADO, CUCUMBER, PONZU SAUCE, STICKY RICE

## ENTREES

### HIBACHI RICE

CARROTS, PEAS, EGG, YELLOW ONION, SEASONAL VEGETABLES  
ADD: TOFU +3, CHICKEN +4, SHRIMP +5

### SZECHUAN SALMON

SCOTTISH SALMON, COCONUT RICE, SAUTÉED SPINACH, GARLIC CHIPS, SCALLIONS, PICKLED RED CABBAGE

### TEMPURA PLATE

SHRIMP AND VEGETABLES, SERVED WITH CITRUS SOY AND HIBACHI FRIED RICE

### TONKOTSU RAMEN BOWL

MUSHROOMS, SWEET CORN, NORI, SLOW-COOKED EGG, SCALLIONS, SPROUTS, JALAPENO, SPINACH,  
ROASTED PORK BELLY +6, ROASTED CHICKEN +4

### OSAKA MISO RAMEN

NORI, SLOW-COOKED EGG, PICKLED GINGER, GARLIC CHIPS, MISO BUTTER, PICKLED RED CABBAGE  
GRILLED DUCK TENDERLOIN +6 SEASONED MEATBALLS +4

### PANANG CURRY

SEASONAL VEGETABLES, COCONUT CURRY  
TOFU +3, CHICKEN +3, SHRIMP +5

### BIBIMBAP

COCONUT RICE, FRIED EGG, MUSHROOMS, KIMCHI, SPROUTS, CARROTS, SQUASH, CILANTRO, CHILI GARLIC SAUCE  
ROASTED PORK BELLY +6, MEATBALL +4, ROASTED CHICKEN +4

## STEAMED BUNS

ACCOMPANIED WITH SWEET POTATO FRIES

19

### PRIME BEEF SLIDERS

TRUFFLE AIOLI, SHIITAKE, ONIONS, PONZU BBQ

12.5

18

### ROASTED CHAR SIU PORK

ROASTED BBQ PORK BELLY, PONZU BBQ, PICKLES

12.5

19

## SUSHI LUNCH SPECIALS

### SHRIMP BENTO BOX

MISO SOUP, HIBACHI FRIED RICE, TEMPURA SHRIMP, CUCUMBER SALAD,  
CHOICE OF ONE ROLL: CALIFORNIA OR SPICY TUNA

16

18

### EXPRESS LUNCH

CALIFORNIA ROLL AND SPICY TUNA ROLL

17

19

### NIGIRI LUNCH

TUNA, SALMON, WHITE TUNA, YELLOW TAIL, CRAB STICK, TAMAGO

18

12

### KEMURI LUNCH COMBO

CRUNCHY SHRIMP ROLL, OMG ROLL, AND BLUE DRAGON ROLL

18

19

### LUNCH TRIO

HAWAIIAN ROLL, BLUE CRAB ROLL, AND CALIFORNIA ROLL

19

14

### LUNCH COMBO

FOUR ASSORTED NIGIRI PIECES WITH YOUR CHOICE OF:

- AUSTIN COMBO
- CALIFORNIA COMBO
- SPICY CRAWFISH COMBO
- SPICY TUNA COMBO
- SPICY SALMON COMBO

19

19

19

19

19

12

### VEGGIE ROLL DUO

2 CHEF SELECT VEGGIE ROLLS

17

12

### FRIED COMBO

SUPER VEGAS ROLL AND BOMB ROLL

19

12

### SASHIMI LUNCH SPECIAL

9 PIECES, CHEF'S SELECT

22

**\*\*ALL LUNCH SPECIALS SERVED WITH CUCUMBER SALAD TOPPED WITH BLUE CRAB SALAD WHICH CONTAINS GLUTEN\*\***

**\*\*Spice Trio Available Upon Request \$2.00\*\***

KEMURI  
sushi seafood robata

## BRUNCH ENTREES

### CAPPUCCINO PANCAKES

BUTTERMILK PANCAKES TOPPED WITH CAPPUCCINO CREAM, FRESH BERRIES, & TOFFEE NUGGETS

12

### BLT

SERVED ON TEXAS TOAST WITH POTATO HASH & FRUIT

12

### FIELD OMELET

SPINACH, TOMATOES, ASPARAGUS, SHIITAKE MUSHROOMS, CHEDDAR CHEESE, GOAT CHEESE, FRUIT, POTATO HASH

15

### STRAWBERRY FRENCH TOAST

THREE PIECES SMOTHERED IN OUR HOUSE STRAWBERRY CONFECTION

14

### BREAKFAST SAMPLER

ONE PIECE OF BACON, SAUSAGE, & HAM WITH TWO EGGS YOUR WAY. SERVED WITH TEXAS TOAST & FRUIT

14

### EGGS BENEDICT

- WITH SOFT SHELL CRAB

17

- WITH SMOKED SALMON

16

- WITH THICK CUT PETIT JEAN BACON

14

- WITH AVOCADO

12

YUZU WASABI HOLLANDAISE, POACHED EGG, FRESH FRUIT & POTATO HASH

### TIPS AND EGGS

18

TENDERLOIN TIPS WITH THREE SCRAMBLED EGGS, GREEN ONION, & ANTICUCHO SAUCE SERVED WITH FRESH FRUIT & POTATO HASH

## SIDE ITEMS

KID PANCAKE

3.5

TWO EGGS YOUR WAY

4

BACON

4

TURKEY SAUSAGE

4

PORK SAUSAGE

4

POTATO HASH

4

TEXAS TOAST

3

BUSCUITS AND GRAVY

5.5

THE DEPARTMENT OF PUBLIC HEALTH ADVISES THAT EATING RAW OR UNDERCOOKED MEAT, POULTRY, EGGS OR SEAFOOD POSES A HEALTH RISK TO EVERYONE, BUT ESPECIALLY TO THE ELDERLY, YOUNG CHILDREN UNDER AGE 4, PREGNANT WOMEN AND OTHER HIGHLY SUSCEPTIBLE INDIVIDUALS WITH COMPROMISED IMMUNE SYSTEMS. THOROUGH COOKING OF SUCH ANIMAL FOODS REDUCES THE RISK OF ILLNESS.

## RED WINE

PAVETTE PINOT NOIR NORTH & CENTRAL COAST – CALIFORNIA	10 / 36
BOREALIS PINOT NOIR OREGON	12 / 45
SEAN MINOR CABERNET SAUVIGNON NORTH COAST – CALIFORNIA	12 / 45
CONFIDENCIAL RED BLEND RESERVA – PORTUGAL	9 / 35
ALAMOS MALBEC MENDOZA – ARGENTINA	8 / 30
INTUITION COTES DU RHONE RHONE - FRANCE	11 / 39

## BEER

MICHELOB ULTRA	4.75
MILLER LITE	4.75
LOST FORTY ROCKHOUND IPA	5.75
LOST FORTY LOVE HONEY	5.75
OZARK CREAM STOUT	5.50
STELLA ARTOIS	5.50
BLUE MOON	5.50
ASAHI	5.75
SAPPORO	5.50
SAPPORO LIGHT	5.50
KIRIN ICHIBAN	5.75
ATHLETIC BREWING (NA)	5.50

## WHITE WINE

MANU SAUVIGNON BLANC MARLBOROUGH - NEW ZEALAND	11 / 40
BAILLY LAPIERRE SAUVIGNON BLANC BURGUNDY – FRANCE	11 / 42
PETER ZIMMER PINOT GRIGIO ALTO ADIGE – ITALY	9 / 34
FRITZ'S RIESLING RHEINHESSEN – GERMANY	11 / 41
SKYFALL CHARDONNAY WASHINGTON	8 / 31
DOMAINE LATOUR “ARDECHE” CHARDONNAY ARDECHE – FRANCE	10 / 38
THREE HENRYS ROSÉ MEDITERRANEE - FRANCE	9 / 32

## SPECIALITY WINE

GRAHAM'S 20 YR TAWNY PORT PORTUGAL	17
KIKKOMAN PLUM WINE	8 / 25

## SPARKLING WINE

BOUVET BRUT ROSE LOIRE, FRANCE	11 / 42
LA GIOIOSA PROCECCO VENETO, ITALY	11 / 41

## SAKE

ORGIAMI – A THOUSAND CRANES JUNMAI (750 ML)	15 / 55
ORGIAMI – WHITE LOTUS NIGORI (750 ML)	15 / 55
WARM SAKE	7 / 19
SNOW BEAUTY JUNMAI NIGORI (300 ML)	20
NANBU BIJIN TOKUBETSU JUNMAI (180 ML)	19
FUNAGUCHI NAMA GENSHU (200 ML)	16
HANA AWAKA PEACH SAKE OZEKI (250 ML)	19
HAKUSHIKA YAMADANISHIKI JUNMAI (300 ML)	20
TOZAI LIVING JEWEL JUNMAI (720 ML)	42
MOON ON THE WATER FUKUCHO JUNMAI GINJO (300 ML)	33
DASSAI “39” TAKASAN JUNMAI DAIGINJO (300 ML)	38

# KEMURI

sushi seafood robata

## BRUNCH MENU

### STARTERS

SMOKED SALMON BITES CRISPY RICE CAKE, YUZU AND CHIVE CREAM CHEESE, PICKLED CABBAGE, CAPERS, CILANTRO	13
FIVE PEPPER CALAMARI SWEET PEPPERS, ANISE SALT, FRESH CILANTRO, MANGO CHILI LIME SAUCE	15
STEAMED MUSSELS LEMONGRASS, CHILI, COCONUT MILK	18
HOUSE MISO SOUP TOFU, MUSHROOMS, SEAWEED, & SCALLIONS	7

### SALADS

STRAWBERRY SALAD SPRING MIX, STRAWBERRIES, BLUEBERRIES, & PISTACHIOS, TOPPED WITH GOAT CHEESE AND GINGER DRESSING TOFU +3 CHICKEN +4 SHRIMP +5 SALMON + 7	12
KEMURI HOUSE SALAD BABY GREENS, CHERRY TOMATO, RED ONION, & HEART OF PALM WITH HOUSE ONION VINAIGRETTE TOFU +3 CHICKEN +4 SHRIMP +5 SALMON + 7	12
BLACKENED TUNA SALAD SPRING MIX, BLUEBERRY, GRAPEFRUIT SEGMENTS, AVOCADO, PISTACHIOS, RADISH, SWEET GINGER SOY VINAIGRETTE	18

### DESSERTS

BANANA FOSTER ICE CREAM VANILLA ICE CREAM TOPPED WITH MISO-CARAMEL BANANA FOSTER	9
CAPPUCCINO JAR DARK CHOCOLATE CRÈME BRÛLÉE, TOFFEE, VANILLA ICE CREAM, & CAPPUCCINO MOUSSE	10
NEW YORK STYLE CHEESECAKE VANILLA CHEESECAKE WITH A RASBERRY SAUCE & FRESH BERRIES	10
FRIED ICE CREAM VANILLA ICE CREAM WRAPPED IN CAKE, DEEP FRIED AND FLAMBÉD AT THE TABLE	10

## BUILD YOUR OWN

BLOODY MARY  
OR  
MIMOSA

7

ASSORTED FRUITS, VEGETABLES,  
JUICES, & GARNISHES TO MAKE THE  
PERFECT DRINK YOUR WAY!