



COLD TASTING

冷製前菜



uni king crab spoon
dashi vinaigrette, fresh uni ‡

10

blōōfin-viche
madai, hamachi, salmon, asian pear, thai chili ‡

13

tuna & goat cheese sashimi
fuji apple, bluefin akami, goat cheese, citrus soy ‡

15

hama chili
baby hamachi, mandrin, fuji apple, thai chili, tobiko ‡

13.5

escolar carpaccio
chives, golden tobiko, nuts ‡

11

tuna tartar
tuna, taro root, caivar ‡

15

foie gras dai sashimi
yuzu, xo tonic, mixed nuts, chives ‡

16

eastern truffle salmon
chives, yuzu, sesame ‡

15

tuna pizza
tuna, jalapeno, red onion, tomatos, cilantro, olive ‡

15

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HOT TASTING

ホット前菜

72-hour slow cooked wagyu skewer 15
sous vide texas wagyu, teriyaki, sesame

edamame 6
- spicy 6
- grilled 5
- steamed 5

fried calamari 9
lightly battered calamari over crispy noodles, thai chili sauce

shumai (ebi/ wasabi pork) 9/ 7
steamed dumplings served with citrus soy

saké mussels 13
black mussels in thai red curry

tempura 9
shrimp w/seasonal vegetables 9
seasonal vegetables 12
soft shell crab 8

monkey brain 8
avocado stuffed with kani salad, spicy tuna, eel sauce, spicy mayo, masago, tempura fried

gyoza 6
japanese pork dumpling

agedashi tofu 6
deep fried tofu in tempura sauce, bonito flakes

baked mussels 8
baked in mayo-based sauce, topped with masago, scallions

uni chawanmushi 13
japanese style egg custard with fresh uni, scallop, ebi (10-15 minutes) ‡

foie gras chawanmushi 13
japanese style egg custard with foie gras, scallop, ebi (10-15 minutes) ‡



SOUP SALAD

スープ、サラダ

miso soup 3

asari miso soup 7

sea bass suimono 13
chilean sea bass, mushroom, ginger

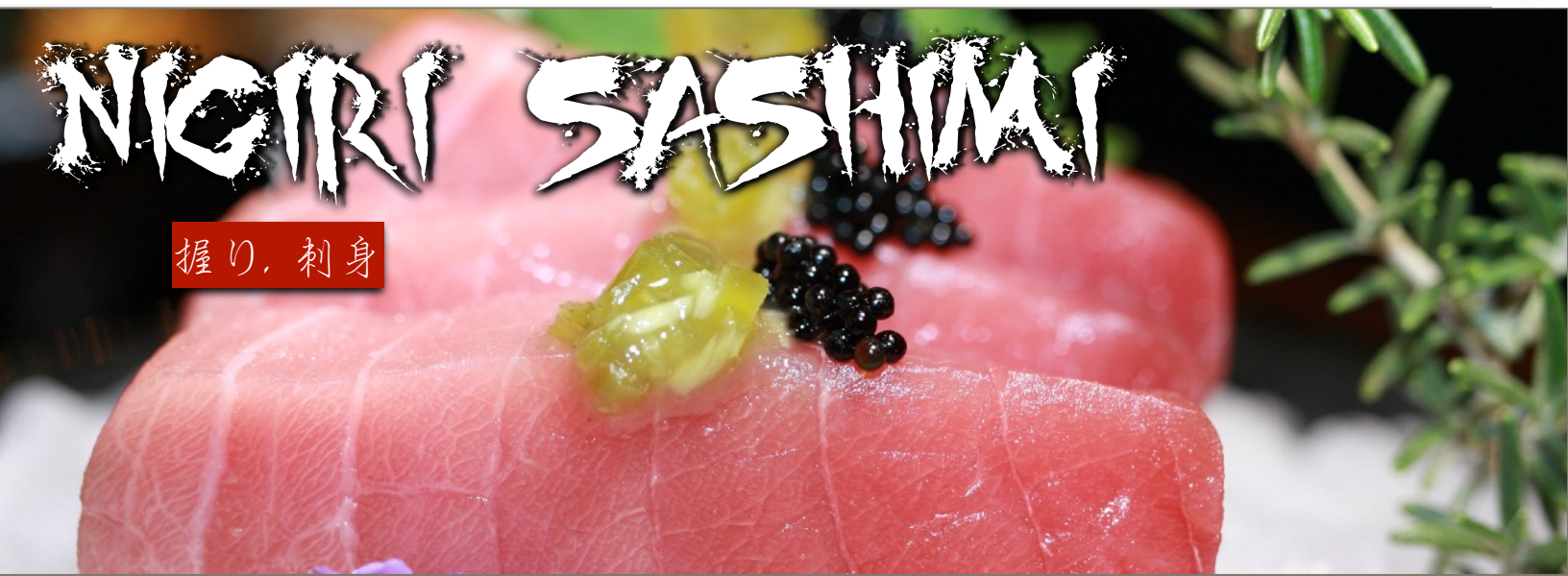
house salad (ginger / miso dressing) 4

seaweed salad 5

pepper tuna salad 13

spicy cucumber salad 7

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NIGIRI SASHIMI

握り, 刺身

	nigiri (1 piece)	sashimi (3 piece)		nigiri (1 piece)	sashimi (3 piece)
tuna			sea urchin		
bluefin tuna ‡	4	12	california uni ‡	8	24
pepper tuna ‡	4.5	13	japan uni ‡	mkp	mkp
escolar ‡	3	9	shellfish		
chu-toro ‡	6	18	tako ‡	2.5	8
o-toro ‡	11	28	hotate ‡	4	12
salmon			ika ‡	2.5	8
sake ‡	3	9	eel		
sake toro ‡	3	9	unagi	3	9
pepper salmon ‡	3	9	anago ‡	3.5	10
ōra king sake ‡	4	12	crab		
yellowtail			snow crab	4	12
hamachi ‡	3	9	kanikama	2	6
hamachi toro ‡	3	9	king crab	8	24
kampachi ‡	3	9	roe		
white fish			ikura ‡	2.5	8
madai ‡	4	12	tobiko ‡	2	5
hirame ‡	4	12	tamago	2	5
suzuki ‡	3	9	shrimp		
			ebi	2.5	6
			amaebi ‡	7	18



special nigiri

truffle foie gras ‡	13
unagi foie gras ‡	13
scallop foie gras ‡	13
a5 wagyu ‡	13

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serve with soup and salad

sushi a 25
chef selection nigiri (7 pieces), tuna roll ‡

sushi b 36
chef's selection nigiri (12 pieces) ‡

sashimi a 27
chef curated sashimi (9 pieces) ‡

sashimi b 36
chef curated sashimi (12 pieces) ‡

sashimi c 65
chef curated sashimi (18 pieces) ‡

deluxe platter 50
chef's select 5 nigiri, 10 sashimi and rainbow roll ‡

chirashi 28
assorted sashimi over sushi rice ‡

unagi don 22
unagi over rice with eel sauce

sake ikura don 25
sake, ikura over sushi rice ‡

uni ikura don 26
fresh uni, ikura over sushi rice ‡

tekka don 26
spicy toro, avocado, tobiko, quail egg over
sushi rice ‡



bloofin 17
torched escolar, asparagus, cucumber, bonito,
jalapeno, spicy mayo ‡

truffle 19
shrimp tempura, cucumber, spicy mayo,
seared hamachi, summer truffle, caviar ‡

robusuta 20
lobster tempura, avocado, kunbu seaweed

angus beef 19
snow crab, cucumber, top with angus beef, eel
sauce, spicy mayo, jalapeno ‡

rainbow spider 19
soft shell crab tempura, cucumber, avocado,
top with daily fresh catch ‡

jade special 26
hamachi, oba, foie gras, eel, avocado, tobiko ‡

crazy salmon 15
spicy salmon, avocado, king salmon, ikura ‡

amazing tuna 17
bluefin tuna, escolar, avocado, tobillo ‡

toro special 20
hon tuna, escolar, avocado, chopped toro, chives ‡

zero sen 14
cilantro, avocado, hamachi, unagi, golden tobiko ‡

spicy scallop 15
scallop, tobiko, cucumber, kaiware, spicy mayo ‡

naruto 17
tuna, sake, hamachi, snow crab, avocado, tobiko ‡

edogawa 55
foie gras, scallop, avocado, o-toro, truffle, uni ‡

lion king 20
alaska king crab, cucumber, avocado, seared
salmon on top, spicy mayo, eel sauce, tobiko ‡

scorpion 18
spicy hamachi, asian pear, cilantro, avocado, soft
shell crab, miso thai chili, eel sauce, tobiko, chives ‡

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Roll

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	<u>hand roll</u>	<u>roll</u>
california roll	4	6
philadelphia roll	4.5	7
cucumber roll	3	4
avocado roll	3	4
tuna roll ‡	5	7
salmon roll ‡	4	6
yellowtail roll ‡	4	6
shrimp tempura roll <i>shrimp tempura, avocado, cucumber, kaiware, masago, eel sauce</i>	5	7
spider roll <i>soft shell crab, avocado, cucumber, kaiware, eel sauce</i>	6	8
spicy tuna roll ‡	6	8
spicy salmon roll ‡	4	6
eel avocado roll	5	8
salmon avocado roll ‡	4	6
jalapeno roll <i>smoked salmon, jalapeno, cream cheese, shrimp tempura, eel sauce, tempura fried</i>		9
tiger eye <i>smoked salmon, cream cheese, jalapeño, masago</i>		8
houston <i>tuna, sake, hamachi, avocado ‡</i>		11
shaggy dog <i>shrimp tempura, avocado, cucumber, kani, eel sauce, spicy mayo</i>		13
crunch roll <i>shrimp tempura, kani, cucumber, top with crunch, eel sauce</i>		13
rainbow <i>kani, cucumber, avocado, top with assorted fish ‡</i>		15
sky diver <i>soft shell crab, cucumber, unagi, avocado, eel sauce</i>		16
caterpillar <i>unagi, cucumber, top with avocado, eel sauce, ebi</i>		14
crazy <i>shrimp tempura, spicy tuna, cucumber, avocado, soy paper, eel sauce, spicy mayo, fried potato stripe‡</i>		12
dragon <i>shrimp tempura, cucumber, avocado, unagi, eel sauce</i>		14
nemo <i>spicy tuna, top with avocado, salmon ‡</i>		13
caviar <i>king salmon, avocado, top with tobiko, ikura ‡</i>		15
red moon <i>pepper tuna, avocado, top with spicy salmon, wasabi mayo, tobiko ‡</i>		13
yami <i>spicy salmon, cream cheese, avocado, lightly fried, top with pepper tuna, honey wasabi, eel sauce ‡</i>		15
volcano roll <i>spicy tuna, avocado, eel sauce, mayo, onions, crunch, masago ‡</i>		15
golden gate <i>smoked salmon, cream cheese, avocado, salmon, ikura ‡</i>		14

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BLOOFIN SPECIAL

22



nigiri ‡/ hamachi, unagi
sashimi ‡/ bluefin tuna, sake
ebi tempura, shumai, escolar, tuna roll‡

ISHIYAKI

石
焼
き

japanese dining where various raw foods such as meat, seafood and vegetables are grilled on an extremely hot lava rock.



premium a5 wagyu ‡
45

texas wagyu ‡
25

escolar ‡
18

hokkaido scallop ‡
18

Your food comes with a hot lava stone, heated to 240 degrees. Please do not touch the stone or put any sauce on it.

Please cook within 7-10 minutes of the dish arriving, as the stone will begin to cool. It is recommended to sear both sides of the meat for about 4-6 seconds before turning over.

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A LA CARTE

メインコース

serves with miso soup, salad, steamed rice

chilean sea bass yuan

26

yuan yuzu soy marinated chilean sea bass

miso cod

23

sweet saikyo miso marinated cod fish

hamachi kama

18

grilled yellowtail collar

spicy garlic free range chicken

15

spicy garlic butter



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RICE NOODLES

ご飯・麺

fried rice (chicken, beef, shrimp)	12
combination fried rice	15
kona kanpachi ‡	17
tonkotsu ramen	13
spicy miso ramen	13
vegetable ramen	11

BENTO BOX

18

弁当

serves with miso soup, salad, side of the day, steamed rice

choose any 2 items below

beef teriyaki	chilean sea bass (+\$6)
salmon teriyaki	nigiri ‡ (+\$3)
chicken teriyaki	sashimi ‡ (+\$7)
shrimp teriyaki	

DESSERT

デザート

crunch milk	10
creme brûlée (macha / black sesame)	7
caramel wagashi	10
mochi (green tea / strawberry / mango / red bean)	5



KIDS MEAL

12 years old and under

shrimp tempura roll	7
teriyaki chicken	7
teriyaki steak	7

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