

COLD TASTING

冷製前菜



uni king crab spoon
dashi vinaigrette, fresh uni ‡

10



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

14



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

15



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

14

escolar carpaccio
chives, golden tobiko, nuts ‡

12

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

‡ items are served raw or undercooked or may contained raw or undercooked ingredients. consuming raw or undercooked poultry, meats, seafood, shellfish or eggs may increase your risk of foodborne illness



HOT TASTING

ホット前菜

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

edamame

- spicy 6
- grilled 6
- 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
shrimp w/seasonal vegetables 9
seasonal vegetables 9
soft shell crab 12

monkey brain 9
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

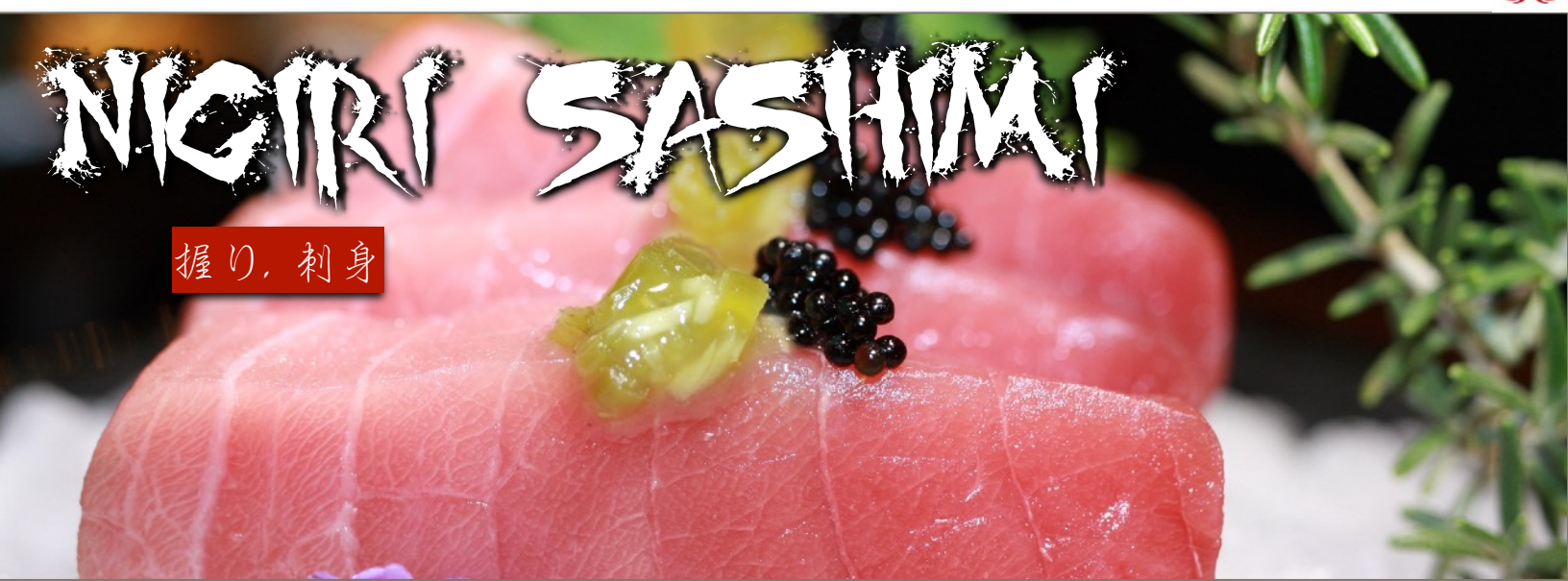
spicy cucumber salad 7

‡ items are served raw or undercooked or may contained raw or undercooked ingredients. consuming raw or undercooked poultry, meats, seafood, shellfish or eggs may increase your risk of foodborne illness

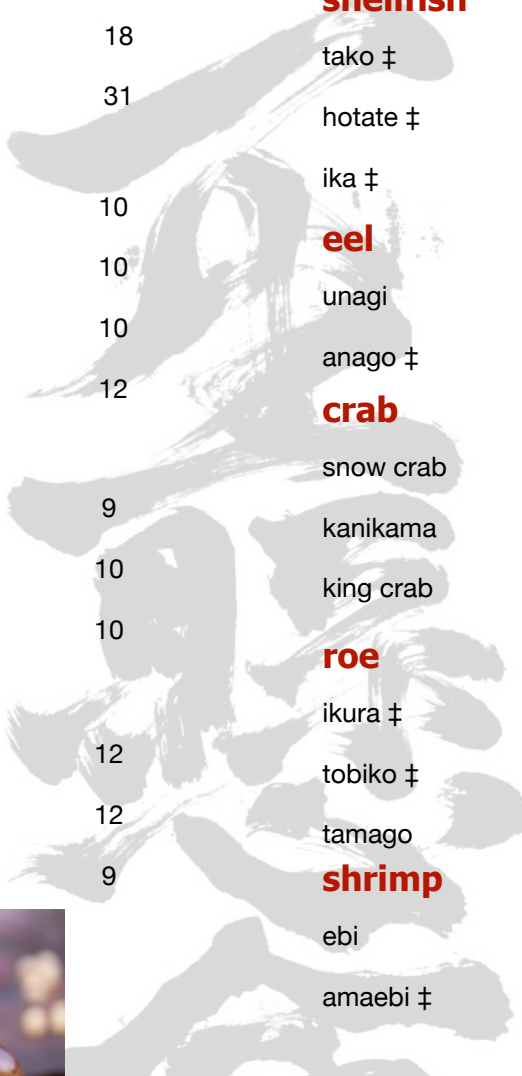


NIGIRI SASHIMI

握り, 刺身



	nigiri (1 piece)	sashimi (3 piece)		nigiri (1 piece)	sashimi (3 piece)
tuna			sea urchin		
bluefin tuna ‡	4.5	13	california uni ‡	8	24
pepper tuna ‡	5	13	japan uni ‡	mkp	mkp
escolar ‡	3	9	shellfish		
chu-toro ‡	6	18	tako ‡	2.5	8
o-toro ‡	12	31	hotate ‡	4	12
salmon			ika ‡	2.5	8
sake ‡	3.5	10	eel		
sake toro ‡	3.5	10	unagi	3.5	10
pepper salmon ‡	3.5	10	anago ‡	3.5	10
ōra king sake ‡	4	12	crab		
yellowtail			snow crab	4	12
hamachi ‡	3	9	kanikama	2	6
hamachi toro ‡	3.5	10	king crab	11	30
kampachi ‡	3.5	10	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 ‡	8	20



special nigiri

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

‡ items are served raw or undercooked or may contained raw or undercooked ingredients. consuming raw or undercooked poultry, meats, seafood, shellfish or eggs may increase your risk of foodborne illness



FROM SUSHI BAR

握り, 刺身, 盛り合わせ

sushi a chef selection nigiri (7 pieces), tuna roll ‡	25	chirashi assorted sashimi over sushi rice ‡	28
sushi b chef's selection nigiri (12 pieces) ‡	36	unagi don unagi over rice with eel sauce	22
sashimi a chef curated sashimi (9 pieces) ‡	27	sake ikura don sake, ikura over sushi rice ‡	25
sashimi b chef curated sashimi (12 pieces) ‡	36	uni ikura don fresh uni, ikura over sushi rice ‡	26
sashimi c chef curated sashimi (18 pieces) ‡	65	tekka don spicy toro, avocado, tobiko, quail egg over sushi rice ‡	26
deluxe platter chef's select 5 nigiri, 10 sashimi and rainbow roll ‡	50		



SIGNATURE MAKI

名物巻

bloofin torched escolar, asparagus, cucumber, bonito, jalapeno, spicy mayo ‡	17	amazing tuna bluefin tuna, escolar, avocado, tobiko ‡	17
truffle shrimp tempura, cucumber, spicy mayo, seared hamachi, summer truffle, caviar ‡	19	toro special hon tuna, escolar, avocado, chopped toro, chives ‡	20
robosuta lobster tempura, avocado, kunbu seaweed	22	zero sen cilantro, avocado, hamachi, unagi, golden tobiko ‡	14
angus beef snow crab, cucumber, top with angus beef, eel sauce, spicy mayo, jalapeno ‡	20	spicy scallop scallop, tobiko, cucumber, kaiware, spicy mayo ‡	15
rainbow spider soft shell crab tempura, cucumber, avocado, top with daily fresh catch ‡	19	naruto tuna, sake, hamachi, snow crab, avocado, tobiko ‡	17
jade special hamachi, oba, foie gras, eel, avocado, tobiko ‡	26	edogawa foie gras, scallop, avocado, o-toro, truffle, uni ‡	55
crazy salmon spicy salmon, avocado, king salmon, ikura ‡	16	lion king alaska king crab, cucumber, avocado, seared salmon on top, spicy mayo, eel sauce, tobiko ‡	21
		scorpion spicy hamachi, asian pear, cilantro, avocado, soft shell crab, miso thai chili, eel sauce, tobiko, chives ‡	18

‡ items are served raw or undercooked or may contained raw or undercooked ingredients. consuming raw or undercooked poultry, meats, seafood, shellfish or eggs may increase your risk of foodborne illness

ROLL

卷

	<u>hand roll</u>	<u>roll</u>
california roll	4.5	7
philadelphia roll	4.5	7
cucumber roll	3	4
avocado roll	3	4
tuna roll ‡	5	8
salmon roll ‡	4.5	7
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 ‡	4.5	7
eel avocado roll	5	8
salmon avocado roll ‡	4.5	7
jalapeno roll <i>smoked salmon, jalapeno, cream cheese, shrimp tempura, eel sauce, tempura fried</i>		10
tiger eye <i>smoked salmon, cream cheese, jalapeño, masago</i>		8
houston <i>tuna, sake, hamachi, avocado ‡</i>		12
shaggy dog <i>shrimp tempura, avocado, cucumber, kani, eel sauce, spicy mayo</i>		14
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>		13
dragon <i>shrimp tempura, cucumber, avocado, unagi, eel sauce</i>		15
nemo <i>spicy tuna, top with avocado, salmon ‡</i>		14
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>		14
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>		16
golden gate <i>smoked salmon, cream cheese, avocado, salmon, ikura ‡</i>		14

‡ items are served raw or undercooked or may contain raw or undercooked ingredients. consuming raw or undercooked poultry, meats, seafood, shellfish or eggs may increase your risk of foodborne illness



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.

‡ items are served raw or undercooked or may contained raw or undercooked ingredients. consuming raw or undercooked poultry, meats, seafood, shellfish or eggs may increase your risk of foodborne illness



A LA CARTE

メインコース

chilean sea bass yuan

yuan yuzu soy marinated chilean sea bass

26

miso cod

sweet saikyo miso marinated cod fish

23

hamachi kama

grilled yellowtail collar

18

spicy garlic free range chicken

spicy garlic butter

16



‡ items are served raw or undercooked or may contained raw or undercooked ingredients. consuming raw or undercooked poultry, meats, seafood, shellfish or eggs may increase your risk of foodborne illness



RICE NOODLES

ご飯, 麵

fried rice (chicken, beef +\$1, shrimp +\$1)	12
combination fried rice	15
kona kanpachi ‡	17
tonkotsu ramen	13
spicy miso ramen	13
vegetable ramen	11

BENTO BOX

20

弁当

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

choose any 2 items below

beef teriyaki (+\$2)	chilean sea bass (+\$6)
salmon teriyaki	nigiri ‡ (+\$3)
chicken teriyaki	sashimi ‡ (+\$7)
shrimp teriyaki	

DESSERT

デザート

crunch milk	10
whisky latte	15
creme brûlée (<i>macha flavor</i>)	7
caramel wagashi	10
mochi (<i>green tea / strawberry / mango / red bean</i>)	5



KIDS MEAL

12 years old and under

shrimp tempura roll	7
teriyaki chicken	7
teriyaki steak	7

‡ items are served raw or undercooked or may contained raw or undercooked ingredients. consuming raw or undercooked poultry, meats, seafood, shellfish or eggs may increase your risk of foodborne illness